

Dear Parent / Carer

Alliance in Partnership (AiP) are delighted to be awarded the catering contract at Park Primary School.

We provide nutritious healthy meals for the pupils to enjoy and provide them with all the nutrients and energy to get them through their busy day. We offer a wide selection of choice to suit everybody's taste to ensure we cater for the whole school.

Our menu offers a choice of fresh, healthy cooked food which meets the Government food based standards and has been nutritionally analysed to create balanced, healthy meals. Our menus retain the Food for Life Catering Mark and are freshly prepared using the finest, fresh and local ingredients.

All meals are freshly prepared daily by a dedicated team using fresh ingredients. We operate menus on a 3 weekly cycle which includes main course, vegetarian course & a jacket potato or pasta option. All our menus meet and exceed all national nutritional standards.

We understand it is important for your child to have a healthy lifestyle. Also we acknowledge that the dining experience is a social skill that your child has already developed, we want to build on that, making eating fun and exciting.

For even more information please visit our website:

www.allianceinpartnership.co.uk

Yours sincerely

Jim Mealings
Operations Manager

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Monday	Tuesday	Wednesday	Thursday	Friday
Veggie Wholemeal Pizza (v)	Texan Baked BBQ Chicken with Wedges	Roast of the Day with Mashed Potatoes and Gravy	Sticky Beef Meatballs with Rice	Fish of the Day and Chips
Lentil, Roasted Tomato and Pesto Pasta (v)	Vegan Nuggets with Wedges (v)	Vegan Quom Fillet with Mashed Potatoes and Gravy (v)	Chinese Vegetable Noodles with Edamame (v)	Halloumi Burger and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw
Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese
Broccoli Green Beans	Sweetcorn Peas	Carrots Cabbage	Mixed Vegetables	Peas Baked Beans
Fruit Sorbet	Peach Crumble with Custard	Marble Berry Cake	Fruit Jelly	Fruit Flapjack
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 3 - 2nd May, 23rd May, 13th Jun, 4th Jul, 19th Sep, 10th Oct

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Friday	Fish of the Day and Chips	Cheese and Bean Slice with Chips (v)	Jacket Potato with Baked Beans, Cheese, Salmon Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Peas Baked Beans	Chocolate Pot	Fruit/Yoghurt
Thursday	Beef Lasagne	Cauliflower and Broccoli Crunchy Cheese Bake with New Potatoes (v)	Pasta with Tomato Sauce and Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Green Beans Cauliflower	Flapjack	Fruit/Yoghurt
Wednesday	Roast of the Day with Roast Potatoes and Gravy	Veggie Chilli with Rice (v)	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Carrots Parsnips	Iced Carrot Cake	Fruit/Yoghurt
Tuesday	Korean Chicken Stir Fry with Rice	Vegan Burger with Wedges (v)	Pasta with Tomato Sauce and Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Sweetcorn Broccoli	Jelly	Fruit/Yoghurt
Monday	Macaroni Cheese (v)	Red Pepper and Bean Biryani (v)	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Mixed Vegetables	Fruit Sorbet	Fruit/Yoghurt

IF YOUR SCHOOL RETURNS AFTER EASTER W/C 25TH APRIL YOUR MENU RUN WILL START ON WEEK 2

WEEK 2 - 25th Apr, 16th May, 6th Jun, 27th Jun, 18th Jul, 12th Sep, 3rd Oct

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Friday	Fish of the Day and Chips	BBQ Vegan Meatballs with Chips (v)	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Peas Baked Beans	Fruit Sorbet	Fruit/Yoghurt
Thursday	Chicken Tikka Curry with Rice	Cheesy Baked Gnocchi (v)	Pasta with Tomato Sauce and Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Mixed Vegetables	Cookie	Fruit/Yoghurt
Wednesday	Roast of the Day with Roast Potatoes and Gravy	Lentil and Vegetable Bake with Roast Potatoes and Gravy (v)	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Carrots Spring Cabbage	Iced Summer Cake	Fruit/Yoghurt
Tuesday	Pork Sausage with Mashed Potatoes and Gravy	Vegan Sausage with Mashed Potatoes and Gravy (v)	Pasta with Tomato Sauce and Cheese	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Broccoli Peas	Fruit Jelly	Fruit/Yoghurt
Monday	Mediterranean Pasta Bake (v)	Spanish Frittata (v)	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Deli Option with Ham, Tuna Mayo, Egg Mayo or Cheese	Green Beans Carrots	Lemon Drizzle Cake	Fruit/Yoghurt

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yaghurt and fruit jelly available daily as an alternative to the dessert of the day.

Special Diets

A dairy free, gluten free and egg free menu is available on request. Please complete the special diets information form available from your school. On return we will issue you with a specific menu for you to make your choices from. For students with multiple allergen requirements or more complex special diets we will liaise with our team of nutritionists.

All our food is prepared in a kitchen where gluten and other allergens are present and our menu descriptions do not include all ingredients. We have a nut free policy in all of our kitchens. If you have a food allergy, please let us know before ordering. All allergen information is available on request from the kitchen.

Coconut

Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.