



Dear Parent / Carer

Alliance in Partnership are very proud to be the chosen caterer for Chawson First School from September 2023. We provide nutritious healthy meals for the students 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.

Alliance in Partnership specialises in education catering and have a vast amount of experience in this sector.

Alliance in Partnership are an independent catering company providing schools meals across the Midlands, Herefordshire, Bedfordshire, London, Buckinghamshire, Bristol, Staffordshire, Gloucestershire, Kent, North Somerset and Worcestershire.

We operate menus on a 3 weekly cycle which includes a main and vegetarian course. All our menus meet and exceed all national nutritional standards.

Amy Teichman, our Quality & Nutrition Manager, is available should you wish to talk to her directly about your child's dietary needs. Should your child have any dietary or allergy requirements you will need to fill out a dietary requirement form or a carbohydrate count form and Amy will work with you to ensure menus are suitable for your child.

If your child has a special dietary requirement i.e. allergy or diabetes etc, allergen request forms and carbohydrate count forms will also be available from the school office and on the website.

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

Michelle Downes
Operations Manager
Mobile No: 07792 917961



WEEK 1 - 17th Apr, 8th May, 29th May, 19th Jun, 10th Jul, 4th Sep, 25th Sep, 16th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Tomato Pizza (v)	Mild Chilli con Carne with Brown Rice	Roast of the Day with New Potatoes and Gravy	Sausage Pasta Bake	Fish Fingers and Chips
Chickpea and Spinach Curry with Rice (v)	Lentil Cottage Pie (v)	Cheese and Potato Pasty (v)	BBQ Vegan Meatball Wrap (v)	Veggie Nuggets and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	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

Hot Seasonal Vegetables

Lemon Drizzle Cake	Fruit Jelly	Mousse	Ginger Cake	Fruit Turnover
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 3 - 1st May, 22nd May, 12th Jun, 3rd Jul, 24th Jul, 18th Sep, 9th Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Cheese and Bean Slice with Wedges (v)	Chicken, Leek and Sweetcorn Pasta	Roast of the Day with New Potatoes and Gravy	BBQ Chicken with Rice	Fish Fingers and Chips
Roasted Tomato and Basil Pasta (v)	Veggie Biryani (v)	Vegan Sausage with New Potatoes and Gravy (v)	Broccoli and Cauliflower Cheese Rice Bake (v)	Samosa and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Salmon 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

Hot Seasonal Vegetables

Fruit Shortbread	Iced Carrot Cake	Jelly	Summer Loaf	Fruit Cheesecake
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

WEEK 2 - 24th Apr, 15th May, 5th Jun, 26th Jun, 17th Jul, 11th Sep, 2nd Oct, 23rd Oct

Monday	Tuesday	Wednesday	Thursday	Friday
Macaroni Cheese (v)	Butter Chicken Curry with Brown Rice	Roast of the Day with Roast Potatoes and Gravy	Beef Bolognese with Pasta	Fish Fingers and Chips
Sweet Potato and Bean Chilli with Jacket Wedges (v)	Veggie Enchilada (v)	Vegan Sausage with Roast Potatoes and Gravy (v)	Roasted Vegetable and Mozzarella Tray Bake with Rice (v)	Onion Bhaji with Chutney and Chips (v)
Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	Jacket Potato with Baked Beans, Cheese, Tuna Mayo or Coleslaw	Pasta with Tomato Sauce	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

Hot Seasonal Vegetables

Summer Cake	Fruit Jelly	Fruit Flapjack	Chocolate Brownie	Fruit Mousse
Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt	Fruit/Yoghurt

(v) Vegetarian option

Fresh seasonal salad and bread available daily.

Fresh fruit, yoghurt 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.