

Alliance in Partnership is at the forefront of promoting a healthy lifestyle. We believe that nutritious, healthy meals designed by students and teachers, with help from our staff of experts, enhance the curriculum and help children learn. Your 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. Your menus retain the Food for Life served here award and are freshly prepared using the finest, fresh and local ingredients:

- Red Tractor, Farm Assured British Meat from local butchers
- All fish products carry the MSC logo
- No undesirable additives and hydrogenated fats
- A variety of locally sourced fruit, vegetables and Fair Trade bananas served fresh daily. If you would like more information please visit our website.
- Creative Meat Free Mondays are used each month to promote sustainable living
- Whole grains and fruits used in all baked desserts
- All sauces enriched with vegetables to help increase the daily vegetable uptake
- Limits on added salt and sugar used in cooking and baking

Food Allergies and Intolerances

If your child has been advised by their GP or Health Care Professional to follow a special diet please contact by calling 0121 429 9390 or email allergens@classcatering.co.uk.

All allergen information relating to this menu is available on request.

Free School Meals

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

Our Mission Statement

Deliver more than expected. Care more than expected. Quite simply we do not want to be just good we aim to deliver the best.

Suite 440, 4th Floor, West Wing, Trigate, 210-222 Hagley Road West, Oldbury, West Midlands, B68 0NP

Class Catering Services Ltd
Tel: 0121 429 9390
www.classcatering.co.uk

LET'S BE FOOD SMART

FOR BODY AND BRAIN

Autumn/Winter Menu 2019/2020



WEEK 1 28th Oct, 18th Nov, 9th Dec, 20th Jan, 10th Feb, 2nd Mar, 23rd Mar

Monday World Food Day Italian	Tuesday Roast Day	Wednesday Street Food Day Moroccan	Thursday Originals Day	Friday Favourites
Italian Pork Meatballs in a Homemade Tomato Sauce with Pasta	Roast Chicken with New Potatoes and Gravy	Chicken Pitta with Steamed Rice	Roast Gammon with Roast Potatoes and Gravy	Fish Fingers and Chips
Roasted Vegetable Pasta Bake (v)	Chickpea and Spinach Curry with Rice (v)	Vegetable and Bean Moroccan Tagline with Steamed Rice (v)	Vegan Sausage with Roast Potatoes and Gravy (v)	Cheese and Tomato Pinwheel with Oven Baked Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Pasta Bar with Tomato Sauce and Cheese
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Steamed Seasonal Vegetables	Sweetcorn Green Beans	Broccoli Leeks	Carrots Parsnips	Peas Baked Beans
Fruit Layer Slice	Jelly with Fresh Oranges	Raspberry and Coconut Flapjack	Chocolate and Pear Cake with Custard	Ice Cream and Fresh Fruit Platter

WEEK 3 11th Nov, 2nd Dec, 13th Jan, 3rd Feb, 24th Feb, 16th Mar

Monday World Food Day	Tuesday Roast Day	Wednesday Street Food Day American	Thursday Originals Day	Friday Favourites
Beef Lasagne	Roast Gammon with New Potatoes and Gravy	Beef Burger with Potato Wedges	Roast Chicken with New Potatoes and Gravy	Fish Fingers and Chips
Sweet Potato and Lentil Dahl with Naan (v)	Macaroni Cheese (v)	Veggie Burger with Potato Wedges (v)	Cheese and Potato Pie (v)	Veggie Fajita and Chips (v)
Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Salmon Mayo	Pasta Bar with Tomato Sauce and Cheese	Pasta Bar with Tomato Sauce and Cheese
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Broccoli Carrots	Cauliflower Green Beans	Sweet Red Onions Sweetcorn	Roasted Root Vegetables	Peas Baked Beans
Fruit Flapjack	Fruit Jelly	Chocolate Shortbread	Tropical Fruit Sponge and Custard	Ice Cream and Fresh Fruit Platter

IF YOUR SCHOOL RETURNS AFTER OCTOBER HALF TERM ON MONDAY 4TH NOVEMBER YOUR MENU RUN WILL START ON WEEK 2.

WEEK 2 4th Nov, 25th Nov, 16th Dec, 6th Jan, 27th Jan, 9th Mar, 30th Mar

Monday World Food Day Great British	Tuesday Roast Day	Wednesday Street Food Day Asian	Thursday Originals Day	Friday Favourites
Pork Sausages with Mashed Potato and Gravy	Roast Chicken with New Potatoes and Gravy	Chicken Tikka Curry with Rice	Roast Pork with Roast Potatoes and Gravy	Fish Fingers and Chips
Vegan Sausage with Mashed Potato and Gravy (v)	French Bread Cheese and Tomato Pizza (v)	Vegetable Chow Mein (v)	Lentil and Vegetable Shepherdess Pie (v)	Pasty with Oven Baked Chips (v)
Pasta Bar with Tomato Sauce and Cheese	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo	Pasta Bar with Tomato Sauce and Cheese	Jacket Potato with Baked Beans, Cheese or Tuna Mayo
Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham	Deli Option with Cheese or Ham
Cauliflower Peas	Parsnips Broccoli	Sweetcorn Seasonal Vegetables	Cabbage Carrots	Peas Baked Beans
Oaty Carrot Cake	Apple Crumble with Custard	Chocolate Crispy Cake	Berry Fruity Jelly	Ice Cream and Fresh Fruit Platter

(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.

Allergens

A gluten free and dairy free menu is available on request, please email allergens@classcatering.co.uk please detail on the email, the name of the school your child will be attending. You will then be sent the Gluten or Dairy free menu for that school, you have to complete the menu choice and return to allergens@classcatering.co.uk - should no menu be returned your child will not receive an allergy free menu. If your child has multiple allergies, please email allergens@classcatering.co.uk and we will talk directly to you.

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.