

AUTUMN/ WINTER 2026

FRESH!

NUTRITIOUS

DURHAM TRINITY SCHOOL AND SPORTS COLLEGE MEALS AT A GLANCE

We believe school meals should be nutritious, varied and enjoyable - helping every child feel fuelled, focused and ready to learn.

Nutritious and Balanced

- ✓ Our Autumn/Winter menu provides balanced, tasty and nutritious meals for pupils
- ✓ Meals are carefully balanced with carbohydrates, protein and healthy fats to support wellbeing
- ✓ Menus offer variety, colour and familiar seasonal dishes that appeal to pupils

Fresh and Varied

- ✓ Fresh fruit and vegetables are available daily to encourage nutrient dense plates
- ✓ A wide variety of colourful vegetables are offered each week including seasonal choices where possible

Standards You Can Trust

- ✓ All Menus are developed in line with the School Food Standards
- ✓ No Food Standards Agency (FSA) prohibited additives are used in our meals
- ✓ Meat dishes meet Government Buying Standards (GBS) requirements
- ✓ Oily Fish is included in accordance with the School Food Standards

Something for Everyone

- ✓ Vegetarian options are available every day with plant-based dishes featured across the menu cycle
- ✓ Allergy Aware and bespoke menus are available to support pupils with specific dietary needs

Healthier Choices

- ✓ Wholegrain carbohydrate options are regular included, such as, wholemeal bread, wholegrain rice and wholewheat pasta
- ✓ Ingredients and recipes meet, or are below, Public Health England targets for sugar and salt

TASTY

FRUITY!

**AUTUMN/
WINTER
2026**

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NUTRITIOUS

Chartwells
Durham County Council Schools

TASTY

HOT DISHES



MESSY VEG

DESSERT



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Cheese and Tomato Pizza with Potato Wedges / Pasta  	Sausage Burger in a Bun 	Roast Chicken, Yorkshire Pudding Stuffing, New Potatoes and Gravy 	Mince and Onion Pie with Mashed Potato 	Fish Fingers with Chips 
OPTION 2	Messy Spaghetti  	Veggie Burger in a Bun 	Quorn Roast, Yorkshire Pudding Stuffing, New Potatoes and Gravy  	BBO Veggie Wrap with Wholegrain Rice   	Quorn Dippers with Chips 
OPTION 3	Ham Sandwich	Cheese and Tuna Panini Melt	Tomato Pasta 	Cheese and Tomato Panini Melt 	Cheese Sandwich 
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
MESSY VEG	Sweetcorn Salad Bar 	Sweetcorn Big Bowl Salad 	Broccoli Carrots 	Carrots Sweetcorn 	Garden Peas Baked Beans 
DESSERT	Fruit Jelly 	Ginger Biscuit with Fruit  	Jam Slice with Custard 	Flapjack 	Ice Cream

**AVAILABLE
DAILY**



**FRESH FRUIT, FRESHLY BAKED
BREAD, YOGHURT AND WATER**

 Vegetarian  Wholegrain  Nutritionist's Choice  Oily Fish (Salmon)  Fruity  Vegan

Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

FRUITY!



WEEK 1
WEEK 2
WEEK 3

**2/11/2026, 23/11/2026, 14/12/2026,
18/01/2027, 08/02/2027, 08/03/2027**

**AUTUMN/
WINTER
2026**

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

**09/11/2026, 30/11/2026, 04/01/2027,
25/01/2027, 22/02/2027, 15/03/2027**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Cheese and Tomato Pizza with Potato Wedges / Pasta  	Beef Burger in a Bun	Roast Chicken, Yorkshire Pudding, New Potatoes & Gravy 	Butter Chicken Curry with Wholegrain Rice & Naan Bread  	Fish Fingers with Chips
OPTION 2	Macaroni Cheese 	Veggie Salsa Burger in a Bun  	Roast Quorn, Yorkshire Pudding, New Potatoes & Gravy 	Tomato Pasta  	Quorn Dippers with Chips 
OPTION 3	Ham Sandwich	Cheese and Tuna Panini Melt	Tomato Pasta 	Cheese and Tomato Panini Melt 	Cheese Sandwich 
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Sweetcorn Salad Bar 	Salad Bar Sweetcorn 	Broccoli Carrots 	Sweetcorn Green Beans 	Garden Peas Baked Beans 
DESSERT	Fruit Jelly 	Chocolate Cookie with Fruit   	Raspberry Yoghurt Cake with Custard	Vanilla Crunch 	Ice Cream

**AVAILABLE
DAILY**



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BREAD, YOGHURT AND WATER**

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FRUITY!

**WEEK 1
WEEK 2
WEEK 3**

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NUTRITIOUS

TASTY

HOT DISHES



PARMO

**OPTION
1**

Cheese and Tomato
Pizza with Potato
Wedges / Pasta

**OPTION
2**

Creamy Pasta



**OPTION
3**

Ham Sandwich

TUESDAY

THEME DAY
Chicken Parmo with
Tomato Spaghetti

Chinese Vegetable
Rice



WEDNESDAY

Roast Chicken,
Yorkshire Pudding,
New Potatoes & Gravy

Roast Quorn,
Yorkshire Pudding,
New Potatoes & Gravy



THURSDAY

Sausage Roll with
Baked Beans & Potato
Wedges

BBQ Fillet with
Wholegrain Rice



FRIDAY

Fish Fingers with
Chips

Quorn Dippers with
Chips



ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD

VEG

Garden Peas
Salad Bar



Sweetcorn
Big Bowl Salad



Broccoli
Carrots



Salad Bar
Sweetcorn



Garden Peas
Baked Beans



DESSERT

Fruit
Jelly



Custard Cookie with
Fruit



Syrup Sponge with
Custard

Chocolate Crunch

Ice Cream

FRUITY!



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BREAD, YOGHURT AND WATER

Vegetarian Wholegrain Nutritionist's Choice Oily Fish (Salmon) Fruity Vegan

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WEEK 1

WEEK 2

WEEK 3

16/11/2026, 07/12/2026, 11/01/2027,
01/02/2027, 01/03/2027, 22/03/2027