

HOLY TRINITY AUTUMN WINTER MENU 2026 / 2027

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 02/11/26 23/11/26 14/12/26 18/01/27 08/02/27 08/03/27	Option One	 Beetroot & Lentil Burger in a Bun with Potato Wedges (VE)	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Rainbow Vegetable Pizza with Wedges (V)	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain
	Option Two	Soya Mince Lasagne (V)	 Plant Balls in Tomato Sauce with Rice (VE) 	 Vegetarian Wellington with Roast Potatoes & Gravy (VE)	 Quorn & Lentil Tikka Masala with Rice (VE) 	Cheese & Bean Pasty with Chips and Tomato Sauce (V)	
	Option Three	 Tomato Arrabiata Wholemeal Pasta (VE) 	Jacket Potato with Tuna Mayonnaise	 Jacket Potato with Baked Beans (VE)	 Jacket Potato with Quorn & Lentil Tikka Masala (VE)	Green Mac and Cheese (V)	
	Sides	Sweetcorn/Green Beans (V/VE)	Peas/Cauliflower (V/VE)	 Roasted Carrots/Green Cabbage (V/VE)	Mediterranean Vegetables (V/VE)	Baked Beans/Garden Peas (V/VE)	
	Dessert	Cheese & Crackers (V)	Apple Cake with Custard (V)	 Fruit Medley (VE)	 Jelly with Mandarins (VE)	Syrup Sponge with Custard (V)	
WEEK TWO 09/11/26 30/11/26 04/01/27 25/01/27 22/02/27 15/03/27	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Chicken Meatballs in Tomato Sauce with Rice	Roast Turkey, Stuffing, Roast Potatoes and Gravy	BBQ Quorn with Rice (VE) 	Breaded Fish or Fishfingers with Chips and Tomato Sauce	 Plant based
	Option Two	 Mexican Bean Roll with New Potatoes (VE)	 Vegan Bolognaise with Spaghetti (VE)	Vegetable Pie, Roast Potatoes and Gravy (V)	 Creamy Chickpea and Coconut Curry with Rice (VE) 	Vegan Sausages with Chips & Tomato Sauce	
	Option Three	Jacket Potato with Tuna Mayonnaise	 Jacket Potato with Baked Beans (VE)	 Tomato and Butterbean Pasta (VE)	 Jacket Potato with Chickpea Curry (VE)	 Lentil and Tomato Wholemeal Pasta (VE) 	
	Sides	Carrots/Peas (V/VE)	Sweetcorn/Cauliflower (V/VE)	Broccoli /Sliced Carrots (V/VE)	Fresh Seasonal Vegetables (V/VE)	Baked Beans/Garden Peas (V/VE)	
	Dessert	 Gingerbread Cookie (VE)	Chocolate and Beetroot Brownie with Chocolate Sauce (V)	 Fruit Salad (VE)	Sticky Toffee Apple Crumble with Custard (V)	 Vanilla Shortbread (VE)	
WEEK THREE 16/11/26 07/12/26 11/01/27 01/02/27 01/03/27 22/03/27	Option One	Macaroni Cheese (V)	Chicken Tikka Masala with Rice 	Chicken Sausage with Seasoned Potatoes and Gravy	 Vegetable Fajitas with Rice (VE) 	Fishfingers with Chips & Tomato Sauce	(V) Veggie
	Option Two	 Five Bean Chilli with Rice (VE) 	 Tomato Pasta (VE)	 Vegan Sausage & Seasoned Potatoes with Gravy (VE)	 Caribbean Stew with Golden Rice (VE)	Cheese & Pepper Whirl with Chips & Tomato Sauce	
	Option Three	 Jacket Potato with Five Bean Chilli (VE)	Jacket Potato with Chicken Tikka Masala	 Wholemeal Vegetable Pasta Bake (VE)	Creamy Butternut Squash Pasta Bake (V)	Jacket Potato with Tuna Mayonnaise	
	Sides	Sweetcorn/Peas (V/VE)	Autumn Veg (V/VE) 	Cauliflower/Broccoli (V/VE)	Vegetables Medley (V/VE)	Baked Beans/Garden Peas (V/VE)	
	Dessert	 Oaty Cookie (VE) 	Apple Crumble with Custard	 Fruit Salad (VE)	Jamaican Ginger Cake Custard	Iced Sponge (V)	
AVAILABLE DAILY:		Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.