PLATED MENU



NHS Foundation Trust

APPETISERS

Lunch Service

Fruit Juice

Evening Service

Vegetarian Soup of the Day

MAINS

Roast Turkey GF MWM

Turkey served with roast potatoes, carrots, sprouts, stuffing and gravy

Please ask a member of staff if you need a Vegan, Gluten-free, Afro Caribbean, Halal, Asian Vegetarian, Kosher or texture modified menu. Sandwiches, Salads and cold desserts are available at each mealtime

If you have a food allergy please ask staff for information about the allergens in our food when making your order



Corned Beef Hash ED GF MWM

Succulent corned beef hash with fried potatoes, served with peas and carrots



Beef Casserole EC GF

Casserole of tender pieces of beef with carrots, chestnut mushrooms & onion in a rich beef gravy, served with baton carrots & mashed potato



Sweet & Sour Chicken GF HC MWM

Tender chicken pieces in a Chinese sweet and sour sauce, served with white rice and red pepper



Chicken Curry ED GF MWM

Full-flavoured chicken curry with apple and mango, seasoned with traditional Indian spices



Sausage & Mash

Pork sausages in gravy, served with mashed potato and peas



Meatballs & Pasta EC ED MWM

Penne pasta with pork meatballs in a tomato, garlic and basil sauce



All Day Breakfast

Bacon, pork sausage, plain omelette, baked beans & hash browns



Fish in Parsley Sauce HC GF

Pieces of white fish in a creamy parsley sauce, served with fried diced potato, carrots and green beans



Cheese & Tomato Omelette V ED GF

A tasty Cheddar cheese and tomato omelette, served with fried diced potatoes and mixed vegetables



Macaroni Cheese V ED

Penne pasta in a Cheddar cheese sauce, served with broccoli, peas, carrots and sweetcorn



Vegetarian Curry HC V VG MWM

Soya pieces, mushroom, chickpeas and peas in a spiced tomato sauce, served with yellow basmati rice and a bhaji of spiced onion with gram flour and coriander



Cauliflower Cheese EC GF ED V

Cauliflower in a rich cheese sauce, served with fried diced potato seasoned with parsley, and broccoli



Butternut Squash & Butterbean Stew V HC GF VG MWM

Butternut squash & butterbeans with lentils & vegetables in a tomato sauce served with peas & fried potatoes



PLATED MENU



DESSERTS

Stewed Apple & Custard V EC GF

Sweetened stewed apples and custard



Apple Crumble V VG MWM

A warming portion of Bramley apple filling, topped with golden crumble and served with custard



Jam Sponge & Custard EC V ED

Vanilla flavoured sponge with a raspberry, plum and apple jam, served with sweet custard



Sticky Toffee Pudding & Custard ED V EC

Sticky toffee pudding with dates and sweet toffee sauce, served with custard



Rice Pudding V EC GF

A simple, classic rice pudding



Bakewell Tart & Custard V ED EC

A pastry base topped with raspberry, plum and apple jam layered in sponge and served with custard



Everyday salads, sandwiches and desserts are available at every mealtime, please see overleaf for a full list of options

DIETARY INFORMATION				
GF	Gluten free	Suitable for people with coeliac disease or gluten intolerance		
V	Vegetarian	Suitable for vegetarians		
VG	Vegan	Suitable for vegans		
MWM	Made Without Milk	These dishes are made without milk		
EC	Easy Chew	Everyday foods that are soft and tender		
ED	Energy Dense	Good choices for people with a poor appetite		
НС	Healthy Choice	Dishes low in fat, sugar and salt for people advised to eat a 'healthy' diet e.g. people with diabetes		

If you have a food allergy or intolerance please inform a member of staff who will be able to inform you which dishes will be suitable.

A list of ingredients for our menu items are available on request.

Everyday Sandwiches

All available on white or wholemeal bread. (Gluten free available on request)

Simply cheddar cheese HC ECV

Cheddar cheese & salad HC V

Cheddar cheese & pickle HC ECV

Egg mayonnaise EC V MWM

Tuna mayonnaise **ECMWM**

Simply ham MWM

Ham & salad MWM

Corned beef salad MWM

Turkey and coleslaw MWM

Coronation chickpea & cauliflower

wrap MWM V VG

Vegan Sausage, onion bhaji and sweet chilli chutney VVG

Everyday Desserts

Apple/Orange HCMWM V VG

Banana ECHCMWM V VG

Low fat yoghurt ECGF HCV

Full fat yoghurt **ECGFV**

Cheese and biscuits **EDV**

Selection of ice creams **ECGFV**

Chocolate muffin EDV

Everyday Salads

Served with a bread roll& choice of coleslaw/pickle

(all salads, except cheese ploughman's, are suitable for people who avoid gluten when requested with GF bread.)

Cheese ploughman's V

Ham MWM

Hard boiled egg HCMWMV

Corned beef MWM

Turkey HCMWM

Tuna mayonnaise MWM

Smoked mackerel MWM

Mixed bean, grilled veg and rice salad HCV

VG

Falafel and houmous Salad MWM V

VG





Updated April 24

Dietary coding and special diets				
GF	Gluten Free	Suitable for people with coeliac disease or gluten intolerance		
v	Vegetarian	Suitable for vegetarians		
VG	Vegan	Suitable for vegans		
мwм	Made Without Milk	These dishes are made without milk		
EC	Easy Chew	Everyday foods that are soft and tender		
ED	Energy Dense	Good choices for people with a poor appetite		
нс	Healthy Choice	Dishes low in fat, sugar and salt for people advised to eat a 'healthy' diet e.g. people with diabetes		

Food allergens

Information regarding allergens present in meals is available on request. Please ask a member of the nursing team. A list of ingredients for our menu items are available on request.

Mealtimes matter

Meal timings vary between wards. To let you know a mealtime is coming we will ring a bell or come and tell you it is nearly mealtime just before service.

Family and carers are welcome to help at mealtimes; however we ask that other visitors leave the ward during the meal service to allow you to eat your meal uninterrupted.

Bringing food into hospital

Patient safety is our primary concern, some foods may not be suitable and their introduction into the hospital may do more harm than good. Information about which snacks or extras would be safe to bring in please refer to the Bringing Food into Hospital guidelines available on each ward.

Your feedback is important to us

If you have any comment about the food in hospital please do tell a member of staff and we will aim to come and speak to you about your concerns.