







About This Menu

Nutrition and Hydration

Eating and drinking enough while you are in hospital is vital to support recovery after illness.

Our Menus

We have a variety of menus available to cater to different dietary requirements including Cultural and Modified Texture. Please speak with your catering team member if you need an alternative menu.

Allergen and Nutrition Information

Please inform your nurse on admission if you have any food allergies and let your catering team member know when ordering your meals. We have an Allergen Free Menu available.

Further information regarding nutritional content and food allergens is available; please ask your catering team.

Sustainability

In our journey to become more sustainable and reduce our carbon footprint, we have included daily vegan options on our menu.

Missed a Meal?

If you have missed a meal, please speak to a member of staff to discuss the available options.

Snacks and Drinks

Fresh water, hot and cold drinks and a selection of snacks will be offered throughout the day.

Meal Ordering

Simply ask for any breakfast options during service time. Lunch and dinner meal orders will be taken by staff before the meal service.

Meal Service Times

Speak to your catering team about the exact mealtimes for your ward. Meals are usually served between the following times.

Breakfast - 7.30 - 8.30am Lunch - 12.00 -1.30pm Dinner - 5.00 - 6.00pm

Breakfast

Orange or Apple Juice GF V VG Bran Flakes * * V VG LP Corn Flakes * V LP * V LP **Rice Krispies** Weetabix ♥ ★ V VG LP GF Corn Flakes * GF V VG LP

Served with a choice of semiskimmed milk • v, full fat milk • v or soya milk V VG LP

Porridge ♥ ★ V LP **GF** Bread or Toast **GFVLP** Wholemeal or White **Bread or Toast** V VG LP Served with Butter V LP or Sunflower Spread V VG LP Marmite V VG or a selection of Fruit Preserves V VG LP

Please ask your catering team about daily breakfast specials.

Lunch & Dinner

Starters

Orange or Apple Juice

GF V VG

Lighter Options

The following lighter options are available every day if you do not wish to choose from our hot selection (overpage).

Salads

(with Coleslaw and Potato Salad) Served with a Bread Roll V VG Butter v or Sunflower Spread v vG Chicken Ham Tuna Cheddar Cheese Egg GF Bread is available with salad and

Main Meal Soup

soup if required

Served with a Bread Roll V VG Butter **v** or Sunflower Spread **v vG** Cheesy Leek & Potato * V Chunky Vegetable * V VG Chicken

Jacket Potatoes

Plain or with Butter v or Sunflower Spread V VG and Tuna Mayonnaise or Baked Beans ♥ GF V VG or Cheddar Cheese or Chilli Con Carne

Sandwiches

Bread unless stated. Egg Mayonnaise * V LP Cheddar Cheese V LP Chicken Mayonnaise w * LP * LP Tuna Mayonnaise

Available on White or Wholemeal

Ham LP Rainbow Chickpea Smash on Farmer's Bread Halal Chicken & Sweetcorn on White Bread Egg Mayonnaise

GF V LP

Omelette

on Gluten Free Bread

Cheese and Tomato * GF V LP Plain * GF V LP

Desserts

Hot Dessert of the Day (choice overpage, dinner only. Cold desserts below available at lunch & dinner, * lunch only) Sugar-free Orange Jelly ♥ ★ GF V VG Vanilla Ice Cream ★ V LP Cheese and Crackers V LP Thick & Creamy Yoghurt ★ GF V LP Healthy Balance Yoghurt *Éclair *Portuguese Custard Tart **Tinned Fruit** ♥ V VG Fresh Fruit ♥ GF V VG



Dietary Coding Information

If you have been told to follow a specific diet, look for the symbol or code on the menu next to the item for guidance.

- Healthier Eating choices are lower in fat, salt and added sugar, suitable if you have been advised to follow a 'healthier diet' to help manage your diabetes or heart health.
- Thigher Energy choices are suitable if you have a poor appetite or need a higher amount of calories due to your illness and weight loss.
- ★ Level 7 Easy to Chew (L7EC) choices are **regular texture** foods that are level 7 easy to chew. These are not designed for people with a swallowing difficulty who will be provided with a separate modified texture diet menu.
- **GF** Gluten Free choices are naturally gluten free or contain <20ppm of gluten, suitable for people with coeliac disease.
- Vegetarian choices do not contain meat, poultry, fish or any of their by-products.
- **VG** Vegan choices do not contain any animal products, including dairy products or honey, also suitable for anyone following a vegetarian diet.
- LP Lower Potassium choices are suitable if you have been advised to control high blood potassium.

Got Feedback? We are committed to meeting your nutrition and hydration needs during your stay. You may be asked some survey questions about your experience by a member of staff. You can ask to

speak to a member of the catering team if you have any feedback about our food or drink service or you can scan the QR code to complete a survey.



Monday Lunch

Main Courses

Tuna Pasta Bake

Chicken & Mushroom
Slice

LP

Meat Free Mushroom &
Chicken Style Pie ↑ V VG LP

Sides

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Choice overpage

Tuesday Lunch

Main Courses

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Sides

Choice overpage

Wednesday Lunch

Main Courses

Fish Fingers

Quiche Lorraine

Potato, Cheese &

Onion Pasty

LP

LP

* LP

Sides

Side Salad V VG LP

Baked Beans V VG

Bread Roll V VG LP

Sliced Bread V VG LP

Sunflower Spread V VG

Butter V

Cold Dessert

Choice overpage

Thursday Lunch

Main Courses

Corned Beef Hash * GF
Chicken & Sweetcorn
Bake
Cauliflower
Cheese * GFVLP

Sides

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Choice overpage

Friday Lunch

Main Courses

Fish Goujons • * LP

Baked Chicken &

Vegetable Pie • LP

Pasta in Tomato &

Basil Sauce • * VVG LP

Sides

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Choice overpage

Saturday Lunch

Main Courses

Sides

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Choice overpage

Sunday Lunch

Main Courses

Roast Beef GF LP

Potato Topped
Chicken Pie * GF LP

Creamy Vegetable
Cheese Bake * GF V

Sides

Mashed Potato * GF V LP
Roast Potatoes GF V VG
Brussels
Sprouts * GF V VG LP
Carrots * GF V VG LP

Hot Dessert

Monday Dinner

Main Courses

Sides

Mashed Potato ★ GF V LP
Potato Wedges GF V VG
Broccoli ◆ ★ GF V VG LP
Sweetcorn ◆ GF V VG LP

Hot Dessert

Tuesday Dinner

Main Courses

Poof Polognaico

Sides

Mashed Potato * GF V LP
Vegetable Rice GF V VG LP
Mixed
Vegetables * GF V VG LP
Cauliflower * * GF V VG LP

Hot Dessert

Bread & Butter
Pudding
Custard

V LP

Wednesday Dinner

Main Courses

Sides

Mashed Potato * GF V LP
Chips GF V VG
Carrots * GF V VG LP
Mixed
Vegetables GF V VG LP

Hot Dessert

Thursday Dinner

Main Courses

Smoked Haddock &

Spinach Crumble ↑ ★ LP

Chicken Breast in Tomato
& Basil Sauce ♥ GF LP

Vegetable Gratin ♥ V VG

Sides

Mashed Potato * GF V LP
Potato Wedges GF V VG
Peas • GF V VG LP
Swede • * GF V VG LP

Hot Dessert

Apple Crumble ★ VVG LP
Custard ★ V LP

Friday Dinner

Main Courses

Sides

Mashed Potato ★ GF V LP
Rice ★ GF V VG LP
Broccoli ★ GF V VG LP
Carrots ★ GF V VG LP

Hot Dessert

Chocolate Chip
Sponge ↑ ★ V LP
Custard ★ V LP

Saturday Dinner

Main Courses

Beef Lasagne
Chicken Pasta with
Tomato & Herbs
Cheese & Tomato
Omelette

* GFVLP

Sides

Mashed Potato * GF V LP
Chips GF V VG
Mixed
Vegetables • GF V VG LP
Baked Beans • * GF V VG

Hot Dessert

Somerset Apple
Cake ↑ ★ V LP
Custard ★ V LP

Sunday Dinner

Main Courses

Sausage Roll

Sides

Side Salad VVG LP

Baked Beans VVG LP

Bread Roll VVG LP

Sliced Bread VVG LP

Sunflower Spread VVG

Butter V

Cold Dessert

Choice overpage

Gravy ♥ ★ GF V VG is always available

LP