

## 4 PUREED

### Smaller pureed main courses

(Please note these meals are all smaller in portion and higher energy ↑)

**Vegetarian Sausage** ↑ **V VG LP**

Served with mashed potato and peas.

**Tomato & Basil Pasta** ↑ **V VG LP**

Served with peas.

**Vegetable & Bean**

**Casserole** ↑ **GF V VG LP**

Served with peas and sauté potatoes.

**Cheese & Onion Bake** ↑ **V LP**

Served with broccoli and duchess potatoes.

**Salmon Fillet** **GF LP**

Served with creamed spinach and potato.

**Sausages** ↑ **LP**

Served with chips and beans.

**Sweet & Sour Chicken** ↑ **LP**

Served with rice and peas.

**Spaghetti Bolognese** ↑ **LP**

Served with pasta.

**Lamb in Mint Gravy** ↑ **GF LP**

Served with duchess potato, carrot and swede.

### Standard pureed main courses

**Mediterranean Vegetable**

**Pasta** **V VG LP**

Served with mashed potatoes and peas.

**Fish in a Creamy Sauce** ↑

Served with mashed potatoes and carrots.

**Chicken & Vegetable Casserole** **GF LP**

Served with mashed potatoes, carrots and swede.

**Beef & Gravy** ↑ **GF LP**

Served with mashed potato and peas.

### Hot pureed desserts

**Summer Fruit Sponge**

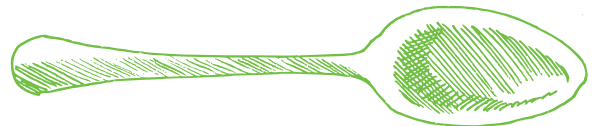
**& Custard** **GF V LP**

**Lemon Sponge**

**with Lemon Sauce** ↑ **V LP**

**Apple Pie & Custard** **V LP**

**Pureed Rice Pudding** **GF V LP**



### Cold pureed desserts

**Thick & Creamy Yoghurt** **GF V LP**

**Apple Puree Pot** ♥ **GF V VG**

**Vanilla Dessert** ♥ **GF V**

Further information regarding nutritional content and food allergens is available upon request; please ask your Catering Team.

**Menu codes**

↑ Higher Energy

♥ Healthier Eating

**GF** Gluten Free

**V** Vegetarian

**VG** Vegan

**LP** Low Potassium

