WONDAY LUNCH Week One			WONDAY S Week C		
All meals subject to availability Please X next to your choice			All meals subject Please X next to	•	
Please choose your portion size Small Large Children			Please choose yo Small ☐ Large ☐	•	
Orange Juice Cream of Onion Soup	VHECP VHECP		Apple Juice Leek & Potato Soup Bread Roll Sunflower Spread	VHECP VHECP VH	
Please choose one main cour	rse		Please choose or	ne main course	
Macaroni Cheese	VHECP		Spinach and Sweet Potato Curr		
Winter Chicken Casserole Beef & Potato Pie	ECP	П	Fish and Potato Bake Turkey Salad with a Bread Roll	HECP	
White Cheese & Pickle Sandwich Wholemeal Tuna Mayonnaise Sandwich	VH H		Wholemeal Cheese & Pickle Sa White Tuna Mayonnaise Sandw		
Please choose vegetables and po	otatoes		Please choose veget	ables and potatoes	
Mashed Potatoes Herby Diced Potatoes Diced Swede Country Vegetables	VHECP VHECP VHEC		Boiled Potatoes Steamed Rice Broccoli Peas	VHECP VH VHECP VH	
Gravy	VHECP				
Please choose one desser	t		Please choose	one dessert	
Jam & Coconut Sponge Strawberry Sundae	VHECP		Stewed Fruits Cheese and Biscuits Smooth Fruit Yoghurt	VHECP VH VHECP	
Custard	VHECP		Custard	VHECP	
Diet codes			Diet co	odes	
V Vegetarian EC Easy to H Suitable for Halal P Puree	Chew		V Vegetarian H Suitable for Halal	EC Easy to Chew P Puree	
Special diets			Special		
We provide a separate menu for Clinical Diet which include Allergens , Religious and Cul please ask a member of the Ward Team for t	Itural diets		We provide a separate menu fo which include Allergens , Religi please ask a member of the Wa	ious and Cultural diets	
Patient's name:			Patient's name:		
Ward-bed:			Ward-bed:		
Red tray:			Red tray:		
Nurse's name: Nurse's signa	ture:		Nurse's name:	Nurse's signature:	
Please see overleaf for more information	ation		Please see overleaf for	more information	

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Patients Meal and Beverage Service

Meals

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Speciality menus on offer are for Special Dietary requirements only.

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Condiments and sauces

Salt, pepper, vinegar and sauces are available with your meals; please ask a member of the ward team if you require them.

As a patient you are served seven hot beverages a day unless you request more

Beverage Service

Drinks available

- Blackcurrant, orange & lemon cordial (no added sugar)
- · Regular and decaffeinated teas and coffee
- Fruit and herbal tea
- · Hot chocolate
- Malted milk

Snacks will be offered with every hot beverage round.

Protected Meal Times

We aim to minimise disruptions during meal times and therefore "protected mealtimes" are standard on our wards, however support to patients during mealtimes is warmly welcomed, please discuss with nurse in charge.

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Infection control and prevention

Don't forget to wash your hands before eating food.

Please ask the staff for assistance if you need help.

Name		
Ward		
Comments		

			Week One		
All meals subject to availability Please X next to your choice	,		All meals subject to availability Please X next to your choice	•	
Please choose your portion siz			Please choose your portion size Small Large Childre		
Apple Juice Minted Pea Soup	VHECP VHECP		Orange Juice Cream of Tomato Soup Bread Roll Sunflower Spread	VHECP VHECP VH	
Please choose one main cour	se		Please choose one main cou	rse	
Vegetable Quiche	VHP		Root Vegetable Bake	VHECP	
Beef Lasagne	ECP		Minced Beef & Onion	ECP	
Chicken Tikka Masala	ECP		Tuna Mayonnaise Salad With a Bread Roll	Н	
White Egg Mayonnaise Sandwich	VH		Wholemeal Egg Mayonnaise Sandwich	VH	
Wholemeal Cheese Sandwich	VH		White Cheese Sandwich	VH	
Please choose vegetables and po	tatoes		Please choose vegetables and p	otatoes	
Parsley Potatoes	VHECP		Mashed Potatoes	VHECP	
Steamed Rice	VH		Cabbage	VH	
Broccoli	VHECP		Cauliflower	VHECP	
Sweetcorn	VH				
			Gravy	VHECP	
Please choose one dessert			Please choose one desser	rt	
Chocolate Fudge Cake	VHECP		Apple Pie	VHP	
Cheese and Biscuits	VH		Blackcurrent Cheesecake	VH	
		1 1 -			
			Ice-cream	VEC	
Custard	VHECP		Ice-cream Custard	VEC	
Custard Diet codes	VHECP				
			Custard	VHECP	
Diet codes			Custard Diet codes	VHECP	
Diet codes V Vegetarian EC Easy to			Custard Diet codes V Vegetarian EC Easy to	VHECP	
Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree	Chew ary needs tural diets	So	Custard Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree	VHECP Chew tary needs Itural diets	So
Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Diet which include Allergens, Religious and Cul	Chew ary needs tural diets	so	Custard Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Die which include Allergens, Religious and Cu	VHECP Chew tary needs Itural diets	so
Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Diet which include Allergens, Religious and Cul please ask a member of the Ward Team for the	Chew ary needs tural diets	50	Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Die which include Allergens, Religious and Cu please ask a member of the Ward Team for the	VHECP Chew tary needs Itural diets	so
Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Diet which include Allergens, Religious and Cul please ask a member of the Ward Team for the Patient's name:	Chew ary needs tural diets	So	Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Die which include Allergens, Religious and Cu please ask a member of the Ward Team for the Patient's name:	VHECP Chew tary needs Itural diets	SSO
Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Diet which include Allergens, Religious and Cul please ask a member of the Ward Team for the Patient's name: Ward-bed:	Chew ary needs tural diets s ne menu.	so	Diet codes V Vegetarian EC Easy to H Suitable for Halal P Puree Special diets We provide a separate menu for Clinical Die which include Allergens, Religious and Cu please ask a member of the Ward Team for the Patient's name: Ward-bed:	vhecp o Chew tary needs Itural diets the menu.	So So

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Drinks available

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- Fruit and herbal tea
- · Hot chocolate
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Name		
Ward		
Comments		

WEDNESDAY LUNCK Week One	1		WEDNESDAT Week C		
All meals subject to availability Please X next to your choice	'		All meals subject Please X next to	•	
Please choose your portion siz			Please choose yo Small Large		
Orange Juice Curried Parsnip & Apple Soup	VHECP VHECP		Apple Juice Spring Vegetable Soup Bread Roll & Sunflower Spread	VHECP VHECP VH]
Please choose one main cour	SA		Please choose on	ne main course	
Vegetable Pasta Bake	VHECP		Mushroon & Quorn Stroganoff	VHECP	1
Chicken a la King Baked Fish with Cheese & Tomato Topping	ECP HECP		Pork Sweet Pepper & Tomato Control Chicken Tikka Salad With a Break	asserole ECP	;]]]
White Tuna Mayonnaise Sandwich Wholemeal Ham & Cheese Sandwich	Н		Wholemeal Tuna Mayonnaise Something White Ham & Cheese Sandwich]]]
Please choose vegetables and po	tatoes		Please choose vegeta	ables and potatoes	
Parsley Potatoes	VHECP		Mashed Potatoes	VHECP]
Steamed Rice	VH		Steamed Rice	VH]
Carrots	VHECP		Country Vegetables	VHECP]
Green Beans	VH		Carrots	VHECP _]
]
Please choose one dessert			Please choose		
Spiced Orange Cake	VHECP		Lemon Sponge	VHECP]
Chocolate Mousse	VHEC		Cheese & Biscuits	VH _]
Custard	VHECP		Smooth Fruit Yoghurt Custard	VHECP VHECP]
					j
Diet codes			Diet co	odes	
V Vegetarian EC Easy to	Chew		V Vegetarian	EC Easy to Chew	
H Suitable for Halal P Puree			H Suitable for Halal	P Puree	
Special diets			Special	diets	
We provide a separate menu for Clinical Diet which include Allergens , Religious and Cul please ask a member of the Ward Team for the W	tural diets		We provide a separate menu for which include Allergens, Religi please ask a member of the Wa	ous and Cultural diets so	
Patient's name:			Patient's name:		
Ward-bed:			Ward-bed:		
			<u></u>		1
Red tray:			Red tray:		1 /
Red tray: Nurse's name: Nurse's signate	ure:		•	lurse's signature:	7

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Name		
Ward		
Comments		

THURSDAY LUNCH Week One				THURSDAY Week O		
All meals subject to availability Please X next to your choice				All meals subject Please X next to	•	
Please choose your portion size Small Large Childre				Please choose yo Small	ur portion size	
Apple Juice Sweet Potato & Ginger Soup	VHECP VHECP		Ca	range Juice arrot & Parsnip Soup ead Roll Sunflower Spread	VHECP VHECP VH	
Plane share and make a						
Please choose one main cour Vegetable Biriyani	rse VH		Cı	Please choose on urried Vegetables with Soya M		
Chicken & Mushroom Pie	VII P			nepherds Pie	ECP	
Beef & Vegetable Stew	ECP	H		aked Ham Salad with a Bread		H
2001 a vogolazio etcii	LOI	П		mod Ham Galad Milita Bload		П
White Cheese & Pickle Sandwich	VH	$\overline{\Box}$	WI	holemeal Cheese & Pickle Sa	ndwich VH	$\overline{\Box}$
Wholemeal Chicken Mayonnaise Sandwich			WI	hite Chicken Mayonnaise San	dwich	
				,		
Please choose vegetables and po	otatoes			Please choose vegeta	ables and potatoes	
Mashed Potatoes	VHECP		Ma	ashed Potatoes	VHECP	
Potato Wedges	VH		Ste	eamed Rice	VH	
Mixed Vegetables	VH		Sli	iced Green Beans	VH	
Cauliflower	VHECP		Ca	arrots	VHECP	
		Ц				
Gravy	VHECP		Gr	avy	VHECP	
Please choose one desser	t			Please choose	one dessert	
Bakewell Tart	VHECP		Bro	ead & Butter Pudding	VHECP	
Fresh Banana	VHECP		Ra	aspberry Trifle	VHEC	
			Ice	e-cream	VHEC	
Custard	VHECP		Cu	ustard	VHECP	
Diet codes				Diet co	odes	
V Vegetarian EC Easy to	Chew			V Vegetarian	EC Easy to Chew	
H Suitable for Halal P Puree				H Suitable for Halal	P Puree	
Special diets				Special	diets	
We provide a separate menu for Clinical Die which include Allergens , Religious and Cul please ask a member of the Ward Team for the wa	Itural diets		wh	e provide a separate menu for nich include Allergens, Religi ease ask a member of the Wa	ous and Cultural diets	
Patient's name:			Pa	atient's name:		
Ward-bed:			Wa	ard-bed:		
Red tray:			Re	ed tray:		
Nurse's name: Nurse's signa	ture:		Nu	ırse's name: N	lurse's signature:	
Please see overleaf for more information	ation			Please see overleaf for	more information	

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Drinks available

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- · Hot chocolate
- Malted milk

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Name		
Ward		
Comments		

FRIDAY LUNCH Week One				FRIDAY SU Week O		
All meals subject to availability Please X next to your choice				All meals subject Please X next to	-	
Please choose your portion size Small Large Childre				Please choose yor Small ☐ Large ☐	ur portion size] Children's [
Orange Juice Red Lentil Broth	VHECP VHECP			Apple Juice Cream of Mushroom Soup Bread Roll Sunflower Spread	VHECF VHECF VH	· 🗖
Please choose one main cou	rse			Please choose on	e main course	
Baked Vegetarian Frittata	VHECP			Cheese Potato & Onion Tart	VHECE	· 🗆
Poached Fish In Parsley Sauce Breaded Fish	HECP H		П	Braised Pork Sausage In Apple of Cheese Ploughman's Salad with	•	=
White Egg Mayonnaise Sandwich Wholemeal Tuna Mayonnaise Sandwich	VH H			Wholemeal Egg Mayonnaise Sa White Tuna Mayonnaise Sandwi		=
Please choose vegetables and po	otatoes			Please choose vegeta	ables and potatoes	
Chipped Potatoes Boiled Potatoes Mushy Peas Carrots	VH VHECP VHECP			Mashed Potatoes Roasted Vegetables Cauliflower	VHECF VHECF	· 📃
Parsley Sauce	VHECP					
Please choose one desser	t			Please choose	one dessert	
Chocolate Cake with Cherry Topping Fresh Fruit Bags	VHECP VH			Apple Crumble Cheese & Biscuits Smooth Fruit Yoghurt	VHECF VH VHECF	· 🗀
Custard	VHECP			Custard	VHECF	
Diet codes				Diet co	odes	
V Vegetarian EC Easy to H Suitable for Halal P Puree	Chew			V Vegetarian H Suitable for Halal	EC Easy to Chew P Puree	
Special diets				Special	diets	
We provide a separate menu for Clinical Dies which include Allergens , Religious and Cul please ask a member of the Ward Team for t	Itural diets	so		We provide a separate menu for which include Allergens , Religio please ask a member of the War	ous and Cultural diet	s so
Patient's name:				Patient's name:		
Ward-bed:				Ward-bed:		
Red tray:				Red tray:		
Nurse's name: Nurse's signa	ture:			•	lurse's signature:	
Please see overleaf for more information	ation			Please see overleaf for	more information	

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Name		
Ward		
Comments		

SATURDAY LUNCH Week One				SATURDAY Week O		
All meals subject to availability Please X next to your choice				All meals subject t Please X next to	•	
Please choose your portion size Small Large Children			Small	Please choose you	- · · · · · ·	
Apple Juice Cream of Spinach Soup	VHECP [ed Pepper Soup Sunflower Spread	VHEC VHEC V	P 🗌
Please choose one main cours	se .		Р	Please choose on	e main course	
Cauliflower & Broccoli Pasta Bake	VHECP [Vegetable Las		VHEC	Р
Fish Cakes Beef Hotpot	HEC [P [Chicken Curry	_	EC	P
White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich] V H []		White Cheese Wholemeal Ch	Sandwich nicken Mayonnaise	H e Sandwich	v 🗆
Please choose vegetables and pot	tatoes		Pleas	se choose vegeta	bles and potatoes	
Mashed Potatoes Sauté Potatoes Cauliflower Baked Beans	VHECP [VHECP [VH [Herby Diced P Steamed Rice Carrots Peas		VHEC V VHEC V	H 🗍 P 🔲
] [
Please choose one dessert	VHECP [_	Chanalata Sac	Please choose	one dessert VHEC	n 🗆
Creamy Rice Pudding Raspberry Dessert	VHEC [Chocolate Spo Peach & Pear Ice cream	•	VHE VHE VE	c 🗌
]		Chocolate Sau	ıce	VHEC	P 🗌
Diet codes				Diet co	des	
V Vegetarian EC Easy to H Suitable for Halal P Puree	Chew			getarian uitable for Halal	EC Easy to Chew P Puree	
Special diets				Special	diets	
We provide a separate menu for Clinical Dieta which include Allergens , Religious and Cult please ask a member of the Ward Team for th	ural diets so	o	which include	Allergens, Religio	Clinical Dietary need bus and Cultural die rd Team for the menu	ets so
Patient's name:			Patient's name	e:		
Ward-bed:			Ward-bed:			
Red tray:			Red tray:			
Nurse's name: Nurse's signatu	ıre:		Nurse's name:	N	urse's signature:	
Please see overleaf for more information	tion		Pleas	e see overleaf for i	more information	

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Name		
Ward		
Comments		

SUNDAY LUNCH Week One				SUN	Week One				
All meals subject to availability Please X next to your choice	'				s subject to availability X next to your choice	,			
Please choose your portion size Small Large Children's					hoose your portion siz ∟arge				
Orange Juice Carrot & Cumin Soup	VHECP VHECP			Apple Juice Thick Vegetable Soup Bread Roll Sunflower S	pread	VHECP VHECP VH			
Please choose one main course				Please choose one main course					
Vegetable Hot Pot	VHP			Chicken Pasta in a Tom		ECP			
Somerset Pork Roast Chicken with Stuffing	ECP P		П	Cauliflower Cheese		VHECP			
White Egg Mayonnaise Sandwich Wholemeal Ham & Cheese Sandwich	VH			Wholemeal Egg Mayon White Ham & Cheese S		VH			
Please choose vegetables and po	tatoes			Please choos	se vegetables and po	tatoes			
Roast Potatoes Mashed Potatoes Cabbage Broccoli	VH VHECP VH VHECP			Mashed Potatoes Carrots Sweetcorn		VHECP VHECP VH			
Gravy	VHECP								
Please choose one dessert				Please	choose one dessert	t			
Syrup Sponge Pudding	VHECP			Fruit Sponge		VHECP			
Cheese & Biscuits	VH VECP			Strawberry Cheesecake Smooth Fruit Yoghurt	е	VH VHECP			
Custard	VHECP			Custard		VHECP			
Diet codes				Diet codes					
V Vegetarian EC Easy to H Suitable for Halal P Puree	Chew			V Vegetarian H Suitable for	EC Easy to Halal P Puree	Chew			
Special diets				Special diets					
We provide a separate menu for Clinical Dietary needs which include Allergens , Religious and Cultural diets so please ask a member of the Ward Team for the menu.				We provide a separate menu for Clinical Dietary needs which include Allergens , Religious and Cultural diets so please ask a member of the Ward Team for the menu.					
Patient's name:				Patient's name:					
Ward-bed:				Ward-bed:					
Red tray:				Red tray:					
Nurse's name: Nurse's signat	ure:			Nurse's name:	Nurse's signat	ure:			
Please see overleaf for more information	ation			Please see over	erleaf for more informa	ation			

The Catering Departments at Gloucestershire Hospitals NHS Foundation Trust provide an average of 2,000 patient meals every day, plus they provide meals and beverages for over 7,000 staff. Catering services are committed to sustainability and purchasing local produce wherever practical and cost effective. We are dedicated to reduce food wastage, so your support is imperative to achieve this. You can help us to reach our targets by only choosing food items that you are going to consume.

Delicious food made with you in mind.

The menus contain a large number of choices to suit most people's needs. We hope that they will tempt your appetite as good nutrition will improve your well-being. There is a two week menu cycle to avoid menu fatigue

Patients Meal and Beverage Service

Meals

As a patient you are served three meals a day

- · Breakfast served from 7.30
- · Lunch is served from 12.00
- Supper from 17.00

If you have missed a meal, catering services will provide a packed lunch to tide you over till the next meal service.

Speciality menus on offer are for Special Dietary requirements only.

Ward teams can advise if you need to see a Dietician or someone from Speech and Language Team, about your dietary requirements.

Allergen information is available upon request from ward teams from the Trust Intranet.

Condiments and sauces

Salt, pepper, vinegar and sauces are available with your meals; please ask a member of the ward team if you require them.

As a patient you are served seven hot beverages a day unless you request more

Beverage Service

Drinks available

- Blackcurrant, orange & lemon cordial (no added sugar)
- · Regular and decaffeinated teas and coffee
- Fruit and herbal tea
- · Hot chocolate
- Malted milk

Snacks will be offered with every hot beverage round.

Protected Meal Times

We aim to minimise disruptions during meal times and therefore "protected mealtimes" are standard on our wards, however support to patients during mealtimes is warmly welcomed, please discuss with nurse in charge.

Can you help?

The catering department have to replace lost crockery and cutlery each year

Can you help us by allowing staff to collect and return all cutlery and crockery to Catering Services; all you need to do is leave everything on your meal tray.

Infection control and prevention

Don't forget to wash your hands before eating food.

Please ask the staff for assistance if you need help.

Ward Comments	Name			
Comments	Ward			
	Comments			