

MONDAY LUNCH

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
 Cream of Onion Soup **VHECP** ☐

Please choose one main course

Macaroni Cheese **VHECP** ☐
 Winter Chicken Casserole **ECP** ☐
 Beef & Potato Pie ☐
 White Cheese & Pickle Sandwich **VH** ☐
 Wholemeal Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
 Herby Diced Potatoes **VH** ☐
 Diced Swede **VHECP** ☐
 Country Vegetables **VHEC** ☐

Gravy **VHECP** ☐

Please choose one dessert

Jam & Coconut Sponge **VHECP** ☐
 Strawberry Sundae **VHEC** ☐
 Custard **VHECP** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H Suitable for Halal **P** Puree

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.

Patient's name:

Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

Please see overleaf for more information

MONDAY SUPPER

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
 Leek & Potato Soup **VHECP** ☐
 Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Spinach and Sweet Potato Curry **VHECP** ☐
 Fish and Potato Bake **HECP** ☐
 Turkey Salad with a Bread Roll ☐
 Wholemeal Cheese & Pickle Sandwich **VH** ☐
 White Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Boiled Potatoes **VHECP** ☐
 Steamed Rice **VH** ☐
 Broccoli **VHECP** ☐
 Peas **VH** ☐

☐

Please choose one dessert

Stewed Fruits **VHECP** ☐
 Cheese and Biscuits **VH** ☐
 Smooth Fruit Yoghurt **VHECP** ☐
 Custard **VHECP** ☐

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Meals

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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

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Infection control and prevention

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Name

Ward

Comments

TUESDAY LUNCH

Week One

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
Minted Pea Soup **VHECP** ☐

Please choose one main course

Vegetable Quiche **VHP** ☐
Beef Lasagne **ECP** ☐
Chicken Tikka Masala **ECP** ☐
White Egg Mayonnaise Sandwich **VH** ☐
Wholemeal Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Parsley Potatoes **VHECP** ☐
Steamed Rice **VH** ☐
Broccoli **VHECP** ☐
Sweetcorn **VH** ☐

Please choose one dessert

Chocolate Fudge Cake **VHECP** ☐
Cheese and Biscuits **VH** ☐
Custard **VHECP** ☐

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TUESDAY SUPPER

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Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
Cream of Tomato Soup **VHECP** ☐
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Root Vegetable Bake **VHECP** ☐
Minced Beef & Onion **ECP** ☐
Tuna Mayonnaise Salad With a Bread Roll **H** ☐
Wholemeal Egg Mayonnaise Sandwich **VH** ☐
White Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Cabbage **VH** ☐
Cauliflower **VHECP** ☐

Gravy **VHECP** ☐

Please choose one dessert

Apple Pie **VHP** ☐
Blackcurrent Cheesecake **VH** ☐
Ice-cream **VEC** ☐
Custard **VHECP** ☐

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Beverage Service

Drinks available

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- Regular and decaffeinated teas and coffee
- Fruit and herbal tea
- Hot chocolate
- Malted milk

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WEDNESDAY LUNCH

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Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
Curried Parsnip & Apple Soup **VHECP** ☐

Please choose one main course

Vegetable Pasta Bake **VHECP** ☐
Chicken a la King **ECP** ☐
Baked Fish with Cheese & Tomato Topping **HECP** ☐
White Tuna Mayonnaise Sandwich **H** ☐
Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Parsley Potatoes **VHECP** ☐
Steamed Rice **VH** ☐
Carrots **VHECP** ☐
Green Beans **VH** ☐

Please choose one dessert

Spiced Orange Cake **VHECP** ☐
Chocolate Mousse **VHEC** ☐
Custard **VHECP** ☐

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H Suitable for Halal **P** Puree

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Red tray: ☐

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WEDNESDAY SUPPER

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
Spring Vegetable Soup **VHECP** ☐
Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

Mushroom & Quorn Stroganoff **VHECP** ☐
Pork Sweet Pepper & Tomato Casserole **ECP** ☐
Chicken Tikka Salad With a Bread Roll ☐
Wholemeal Tuna Mayonnaise Sandwich **H** ☐
White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Steamed Rice **VH** ☐
Country Vegetables **VHECP** ☐
Carrots **VHECP** ☐

Please choose one dessert

Lemon Sponge **VHECP** ☐
Cheese & Biscuits **VH** ☐
Smooth Fruit Yoghurt **VHECP** ☐
Custard **VHECP** ☐

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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

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Ward

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THURSDAY LUNCH

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
Sweet Potato & Ginger Soup **VHECP** ☐

Please choose one main course

Vegetable Biryani **VH** ☐
Chicken & Mushroom Pie **P** ☐
Beef & Vegetable Stew **ECP** ☐
White Cheese & Pickle Sandwich **VH** ☐
Wholemeal Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Potato Wedges **VH** ☐
Mixed Vegetables **VH** ☐
Cauliflower **VHECP** ☐

Gravy **VHECP** ☐

Please choose one dessert

Bakewell Tart **VHECP** ☐
Fresh Banana **VHECP** ☐
Custard **VHECP** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H Suitable for Halal **P** Puree

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Ward-bed:

Red tray: ☐

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THURSDAY SUPPER

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
Carrot & Parsnip Soup **VHECP** ☐
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Curried Vegetables with Soya Mince **VHECP** ☐
Shepherds Pie **ECP** ☐
Baked Ham Salad with a Bread Roll ☐
Wholemeal Cheese & Pickle Sandwich **VH** ☐
White Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Steamed Rice **VH** ☐
Sliced Green Beans **VH** ☐
Carrots **VHECP** ☐

Gravy **VHECP** ☐

Please choose one dessert

Bread & Butter Pudding **VHECP** ☐
Raspberry Trifle **VHEC** ☐
Ice-cream **VHEC** ☐
Custard **VHECP** ☐

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Beverage Service

Drinks available

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- Fruit and herbal tea
- Hot chocolate
- Malted milk

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FRIDAY LUNCH

Week One

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
Red Lentil Broth **VHECP** ☐

Please choose one main course

Baked Vegetarian Frittata **VHECP** ☐
Poached Fish In Parsley Sauce **HECP** ☐
Breaded Fish **H** ☐
White Egg Mayonnaise Sandwich **VH** ☐
Wholemeal Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Chipped Potatoes **VH** ☐
Boiled Potatoes **VHECP** ☐
Mushy Peas **VHECP** ☐
Carrots **VHECP** ☐

Parsley Sauce **VHECP** ☐

Please choose one dessert

Chocolate Cake with Cherry Topping **VHECP** ☐
Fresh Fruit Bags **VH** ☐
Custard **VHECP** ☐

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V Vegetarian **EC** Easy to Chew
H Suitable for Halal **P** Puree

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FRIDAY SUPPER

Week One

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
Cream of Mushroom Soup **VHECP** ☐
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Cheese Potato & Onion Tart **VHECP** ☐
Braised Pork Sausage In Apple & Onion Gravy **ECP** ☐
Cheese Ploughman's Salad with Bread Roll **VH** ☐
Wholemeal Egg Mayonnaise Sandwich **VH** ☐
White Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Roasted Vegetables **VH** ☐
Cauliflower **VHECP** ☐

Please choose one dessert

Apple Crumble **VHECP** ☐
Cheese & Biscuits **VH** ☐
Smooth Fruit Yoghurt **VHECP** ☐
Custard **VHECP** ☐

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SATURDAY LUNCH

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
 Cream of Spinach Soup **VHECP** ☐

Please choose one main course

Cauliflower & Broccoli Pasta Bake **VHECP** ☐
 Fish Cakes **HEC** ☐
 Beef Hotpot **P** ☐
 White Chicken Mayonnaise Sandwich ☐
 Wholemeal Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
 Sauté Potatoes **VH** ☐
 Cauliflower **VHECP** ☐
 Baked Beans **VH** ☐

Please choose one dessert

Creamy Rice Pudding **VHECP** ☐
 Raspberry Dessert **VHEC** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H Suitable for Halal **P** Puree

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Ward-bed:

Red tray:

Nurse's name:

Nurse's signature:

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SATURDAY SUPPER

Week One

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Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
 Tomato and Red Pepper Soup **VHECP** ☐
 Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

Vegetable Lasagne **VHECP** ☐
 Chicken Curry **ECP** ☐
 White Cheese Sandwich **HV** ☐
 Wholemeal Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

Herby Diced Potatoes **VHECP** ☐
 Steamed Rice **VH** ☐
 Carrots **VHECP** ☐
 Peas **VH** ☐

Please choose one dessert

Chocolate Sponge **VHECP** ☐
 Peach & Pear Pots **VHEC** ☐
 Ice cream **VEC** ☐

Chocolate Sauce **VHECP** ☐

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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.

If you have any comments which will help us to improve our services please write in the comments box below.

Name

Ward

Comments

SUNDAY LUNCH

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Orange Juice **VHECP** ☐
Carrot & Cumin Soup **VHECP** ☐

Please choose one main course

Vegetable Hot Pot **VHP** ☐
Somerset Pork **ECP** ☐
Roast Chicken with Stuffing **P** ☐
White Egg Mayonnaise Sandwich **VH** ☐
Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Roast Potatoes **VH** ☐
Mashed Potatoes **VHECP** ☐
Cabbage **VH** ☐
Broccoli **VHECP** ☐

Gravy **VHECP** ☐

Please choose one dessert

Syrup Sponge Pudding **VHECP** ☐
Cheese & Biscuits **VH** ☐
Custard **VHECP** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H Suitable for Halal **P** Puree

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.

Patient's name:

Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

Please see overleaf for more information

SUNDAY SUPPER

Week One

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Apple Juice **VHECP** ☐
Thick Vegetable Soup **VHECP** ☐
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Chicken Pasta in a Tomato Sauce **ECP** ☐
Cauliflower Cheese **VHECP** ☐
Wholemeal Egg Mayonnaise Sandwich **VH** ☐
White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHECP** ☐
Carrots **VHECP** ☐
Sweetcorn **VH** ☐

☐

Please choose one dessert

Fruit Sponge **VHECP** ☐
Strawberry Cheesecake **VH** ☐
Smooth Fruit Yoghurt **VHECP** ☐
Custard **VHECP** ☐

Diet codes

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Please see overleaf for more information

Catering Services at Gloucestershire Hospitals NHS Foundation Trust

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

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Ward

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