

MONDAY LUNCH

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Apple Juice **VHECP** ☐
- Cream of Onion Soup **VHECP** ☐

Please choose one main course

- Vegetable Chilli **VHP** ☐
- Spinach & Mushroom Lasagne **VHECP** ☐
- Beef Casserole **ECP** ☐
- White Cheese & Pickle Sandwich **VH** ☐
- Wholemeal Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

- Steamed Rice **VH** ☐
- Mashed Potatoes **VHECP** ☐
- Carrots **VHECP** ☐
- Roasted Vegetables **VH** ☐

Please choose one dessert

- Sticky Ginger Cake **VHECP** ☐
- Chocolate Mousse **VHECP** ☐
- Custard **VHECP** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H 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 Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

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

Please choose one main course

- Cauliflower & Broccoli Cheese **VHECP** ☐
- Chicken Korma **ECP** ☐
- Ham & Pineapple Salad With a Bread Roll ☐
- Wholemeal Cheese & Pickle Sandwich **VH** ☐
- White Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

- Buttered Potatoes **VHECP** ☐
- Steamed Rice **VH** ☐
- Green Beans **VH** ☐
- Swede **VHECP** ☐

Please choose one dessert

- Bakewell Tart **VHP** ☐
- Fresh Banana **VHEC** ☐
- Smooth Fruit Yoghurt **VHECP** ☐
- Custard **VHECP** ☐

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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 Two

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Minted Pea Soup **VHECP** ☐

Please choose one main course

- Spicy Root Vegetable & Lentil Casserole **VHECP** ☐
- Fish with Leek & Mushroom Sauce **HP** ☐
- Tomato & Meatball Pasta **ECP** ☐
- White Egg Mayonnaise Sandwich **VH** ☐
- Wholemeal Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

- Sauté Potatoes **VH** ☐
- Boiled Potatoes **VHECP** ☐
- Broccoli **VHECP** ☐
- Sweetcorn **VH** ☐

Please choose one dessert

- Chocolate Crunch **VHECP** ☐
- Apricot and Peach Dessert **VHEC** ☐
- Chocolate Sauce **VHECP** ☐

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TUESDAY SUPPER

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Apple Juice **VHECP** ☐
- Cream of Tomato Soup **VHECP** ☐
- Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

- Vegetarian Sausage Casserole **VHECP** ☐
- Cottage Pie **ECP** ☐
- Coronation Chicken Salad with Bread Roll ☐
- Wholemeal Egg & Mayonnaise Sandwich **VH** ☐
- White Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

- Mashed Potatoes **VHECP** ☐
- Peas **HP** ☐
- Swede and Carrot **VHECP** ☐

- Gravy **VHECP** ☐

Please choose one dessert

- Eves Pudding **VHECP** ☐
- Blackcurrant Cheesecake **VHEC** ☐
- Ice-cream **VEC** ☐
- 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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Infection control and prevention

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Name

Ward

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WEDNESDAY LUNCH

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

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

Please choose one main course

- Cauliflower and Coconut Curry **VHECP** ☐
- Braised Chicken & Lentil Stew **VHECP** ☐
- Steak & Mushroom Pie ☐
- White Tuna Mayonnaise Sandwich **H** ☐
- Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

- Steamed Rice **VH** ☐
- Mashed Potatoes **VHECP** ☐
- Cabbage **VH** ☐
- Carrots **VHECP** ☐

- Gravy **VHECP** ☐

Please choose one dessert

- Hot Chocolate Fudge Cake **VHECP** ☐
- Cheese & Biscuits **VH** ☐
- Custard **VHECP** ☐

Diet codes

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H Halal **P** Puree

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Red tray: ☐

Nurse's name: Nurse's signature:

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WEDNESDAY SUPPER

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Vegetable Soup **VHECP** ☐
- Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

- Pastry Topped Vegetable Pie **VHP** ☐
- Breaded Fish **HECP** ☐
- Cheese Salad with a Bread Roll **VH** ☐
- White Ham & Cheese Sandwich ☐
- Wholemeal Tuna & Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

- Mashed Potatoes **VHECP** ☐
- Broccoli **HECP** ☐
- Baked Beans **VH** ☐

- Gravy **VHECP** ☐

Please choose one dessert

- Bread & Butter Pudding **VHP** ☐
- Coffee Dessert **VHECP** ☐
- 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

Snacks will be offered with every hot beverage round.

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Name

Ward

Comments

THURSDAY LUNCH

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Sweet Potato & Ginger Soup **VHECP** ☐

Please choose one main course

- Spinach & Potato Bake **VHECP** ☐
- Chicken, Bacon & Bean Hotpot ☐
- Spicy & Fruity Pork Casserole **ECP** ☐
- White Cheese & Pickle Sandwich **VH** ☐
- Wholemeal Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

- Steamed Rice **VH** ☐
- Mashed Potatoes **VHECP** ☐
- Sliced Green Beans **VH** ☐
- Diced Swede **VHECP** ☐

- Gravy **VHECP** ☐

Please choose one dessert

- Sticky Toffee Pudding **VHECP** ☐
- Strawberry Trifle **VHEC** ☐
- Custard **VHECP** ☐

Diet codes

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

Special diets

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Patient's name:

Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

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THURSDAY SUPPER

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

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

Please choose one main course

- Vegetarian Cottage Pie **VHECP** ☐
- Braised Faggots in Onion Gravy **ECP** ☐
- Egg Mayonnaise Salad with a Bread Roll **VH** ☐
- Wholemeal Cheese & Pickle Sandwich **VH** ☐
- White Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

- Mashed Potatoes **VHECP** ☐
- Sauté Potatoes **VH** ☐
- Carrots **VHECP** ☐
- Peas **VH** ☐

- ☐

Please choose one dessert

- Pear & Chocolate Crumble **VHECP** ☐
- Cheese & Biscuits **VH** ☐
- Ice-cream **VHEC** ☐
- Custard **VHECP** ☐

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Condiments and sauces

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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

Snacks will be offered with every hot beverage round.

Protected Meal Times

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Name

Ward

Comments

FRIDAY LUNCH

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Apple Juice **VHECP** ☐
- Red Lentil Broth **VHECP** ☐

Please choose one main course

- Ratatouille Tart with Mozzarella **VH** ☐
- Poached Fish in Cheese Sauce **HECP** ☐
- Battered Fish with a Lemon wedge **H** ☐
- White Egg & Mayonnaise Sandwich **VH** ☐
- Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

- Chipped Potatoes **VH** ☐
- Mashed Potatoes **VHECP** ☐
- Carrots **VHECP** ☐
- Mushy Peas **VHP** ☐

Please choose one dessert

- Apricot Crumble **VHECP** ☐
- Fresh Fruit Bag **VH** ☐
- Custard **VHECP** ☐

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H Halal **P** Puree

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Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

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FRIDAY SUPPER

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Cream of Mushroom Soup **VHECP** ☐
- Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

- Cauliflower Cheese **VHECP** ☐
- Beef Bolognaise with Pasta **ECP** ☐
- Feta Cheese Salad with a Bread roll **VH** ☐
- Wholemeal Egg Mayonnaise Sandwich **VH** ☐
- White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

- Mashed Potatoes **VHECP** ☐
- Peas **ECP** ☐
- Cauliflower **VH** ☐

Please choose one dessert

- Creamy Rice Pudding **VHECP** ☐
- Cheese & Biscuits **VH** ☐
- Smooth Fruit Yoghurt **VHECP** ☐
- 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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SATURDAY LUNCH

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Cream of Spinach Soup **VHECP** ☐

Please choose one main course

- Butternut Squash & Parsnip Bake **VHECP** ☐
- Fish Cakes **HEC** ☐
- Beef Curry **ECP** ☐
- White Chicken Mayonnaise Sandwich ☐
- Wholemeal Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

- Mashed Potatoes **VHECP** ☐
- Steamed Rice **VH** ☐
- Peas **VH** ☐
- Carrots **VHECP** ☐

- Parsley Sauce **VHECP** ☐

Please choose one dessert

- Winter Fruit Crumble **VHECP** ☐
- Cheese & Biscuits **VH** ☐
- Custard **VHECP** ☐

Diet codes

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H Halal **P** Puree

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Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

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SATURDAY SUPPER

Week Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Apple Juice **VHECP** ☐
- Tomato & Red Pepper Soup **VHECP** ☐
- Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

- Cheese & Tomato Quiche **VHECP** ☐
- Jacket Potato with Beef Chilli Con Carne **ECP** ☐
- Wholemeal Chicken Mayonnaise Sandwich ☐
- White Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

- Herby Diced Potatoes **VH** ☐
- Broccoli **VHECP** ☐
- Mixed Vegetables **VHP** ☐

- ☐

Please choose one dessert

- Pineapple Upside Down Cake **VHECP** ☐
- Raspberry Dessert **VHEC** ☐
- Ice-cream **VHEC** ☐
- Custard **VHECP** ☐

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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

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.

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 Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Apple Juice **VHECP** ☐
- Carrot & Cumin Soup **VHECP** ☐

Please choose one main course

- Cauliflower Cheese **VHECP** ☐
- Savoury Minced Lamb with Mint **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** ☐
- Carrots **VHECP** ☐
- Cabbage **VH** ☐

- Gravy **VHECP** ☐

Please choose one dessert

- Apple Pie **VHECP** ☐
- Caramel Sundae **VHECP** ☐
- Custard **VHECP** ☐

Diet codes

V Vegetarian **EC** Easy to Chew
H 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 Two

All meals subject to availability

Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

- Orange Juice **VHECP** ☐
- Thick Vegetable Soup **VHECP** ☐
- Bread Roll & Sunflower Spread **VH** ☐

Please choose one main course

- Vegetable Pizza **VH** ☐
- Baked Fish with Tomato & Basil Topping **HECP** ☐
- Wholemeal Egg & Mayonnaise Sandwich **VH** ☐
- White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

- Potatoes Wedges **VH** ☐
- Peas **VH** ☐
- Cauliflower **VHECP** ☐

- ☐

Please choose one dessert

- Rice Pudding with Sultanas **VHECP** ☐
- Cheese & Biscuits **VH** ☐
- Smooth Fruit Yoghurt **VHECP** ☐

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