MONDAY LUNCH Week Two					Week Two	PER	
All meals subject to availability Please X next to your choice	/				I meals subject to ava Please X next to your		
Please choose your portion siz				Ple Small [ease choose your por	rtion size Children's 🔲	
Please choose one starter				P	Please choose one s	tarter	
Apple Juice	VHECP			Orange Juice		VHECP	
Cream of Onion Soup	VHECP			Leek & Potato So	oup	VHECP	
				Bread Roll & Sur	nflower Spread	VH	
Please choose one main cour	'se			Ple	ase choose one ma	in course	
Vegetable Chilli	VHP			Cauliflower & Bro		VHECP	
Spinach & Mushroom Lasagne	VHECP	$\overline{\Box}$		Chicken Korma		ECP	ī
Beef Casserole	ECP	Ħ			e Salad With a Bread		H
	201	П		т.			П
White Cheese & Pickle Sandwich	VH	H		Wholemeal Chee	ese & Pickle Sandwic	h VH	
Wholemeal Tuna Mayonnaise Sandwich	Н	H					H
Wholetheal Turia Mayoriflaise Saffumcif	п	H		white runa may	onnaise Sandwich	Н	님
Please choose vegetables and no	otatoos			Please	choose vegetables	and notatoos	ш
Please choose vegetables and po	VH			Buttered Potatoe	choose vegetables	VHECP	
Mashed Potatoes	VHECP	H		Steamed Rice	75	VIILOF	H
		H				•••	H
Carrots	VHECP	H		Green Beans		VH	님
Roasted Vegetables	VH			Swede		VHECP	님
							-
Please choose one desser	t				Please choose one	dessert	
Sticky Ginger Cake	VHECP			Bakewell Tart		VHP	
Chocolate Mousse	VHECP			Fresh Banana		VHEC	
				Smooth Fruit You	ghurt	VHECP	
Custard	VHECP			Custard		VHECP	
Diet codes					Diet codes		
V Vegetarian EC Easy t	o Chew			V Veg	etarian EC	Easy to Chew	
H Halal P Puree				H Hala	al P	Puree	
Special diets					Special diets		
We provide a separate menu for Clinical Die	tary needs			We provide a se	parate menu for Clini	cal Dietary needs	
which include Allergens, Religious and Cu	Itural diets				lergens, Religious a		S S0
please ask a member of the Ward Team for t	he menu.			please ask a me	mber of the Ward Tea	am for the menu.	
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	s signature:	
Please see overleaf for more inform	ation			Please	see overleaf for more	information	
			-	1 15005	COLOR CONTROL TO THE COLOR COL		

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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.

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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 Two			Week 7		
All meals subject to availability Please X next to your choice	1		All meals subject Please X next to		
Please choose your portion siz			Please choose yo Small	•]
Please choose one starter			Please choose	one starter	
Orange Juice	VHECP		Apple Juice	VHE	CP 🗌
Minted Pea Soup	VHECP		Cream of Tomato Soup	VHE	CP
			Bread Roll & Sunflower Spread	•	VH □
Please choose one main cour	se		Please choose or	ne main course	
Spicy Root Vegetable & Lentil Casserole	VHECP		Vegetarian Sausage Casserole	e VHE	СР 🗆
Fish with Leek & Mushroom Sauce	НР	H	Cottage Pie		CP
Tomato & Meatball Pasta	ECP	H	Coronation Chicken Salad with		
Tomato a Weatball Lasta	ECF	H	Coronation Officken Calad With	i bicaa itoli	H
White Egg Mayonnaise Sandwich	VH	H	Wholemeal Egg & Mayonnaise	Sandwich	/H □
Wholemeal Cheese Sandwich	VII	H	White Cheese Sandwich		VH □
Wholemeal Cheese Sandwich	VП	H	White Cheese Sandwich	,	νn []
Please choose vegetables and po	otatoes		Please choose veget	ables and potatoes	
Sauté Potatoes	VH		Mashed Potatoes	VHE	
Boiled Potatoes	VHECP	$\overline{\Box}$	Peas		HP 🗌
Broccoli	VHECP	$\overline{\Box}$	Swede and Carrot	VHE	\equiv
Sweetcorn	VH	Ħ ■		VIIL	
Circulation		H			
			Gravy	VHE	CP 🗆
		H	Glavy	VIIL	
Please choose one dessert			Please choose	e one dessert	
Chocolate Crunch	VHECP		Eves Pudding	VHE	CP 🗌
Apricot and Peach Dessert	VHEC	$\overline{\Box}$	Blackcurrant Cheesecake	VHI	EC 🗍
			Ice-cream	VI	EC
Chocolate Sauce	VHECP		Custard	VHE	CP 🗆
Diet codes			Diet c	odes	
V Vegetarian EC Easy to	o Chew		V Vegetarian	EC Easy to Chev	I
H Halal P Puree			H Halal	P Puree	
Special diets			Special	diets	
We provide a separate menu for Clinical Diet	ary needs		We provide a separate menu fo	r Clinical Dietary ne	eds
which include Allergens, Religious and Cul		so	which include Allergens, Relig		
please ask a member of the Ward Team for t	he menu.		please ask a member of the Wa	ard Team for the mer	nu.
		-			
Patient's name:			Patient's name:		
Ward-bed:			Ward-bed:		
Red tray:			Red tray:		
Red tray: Nurse's name: Nurse's signate	ture:		·	Nurse's signature:	
<u> </u>			·		

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WEDNESDAY LUNCH **WEDNESDAY SUPPER** Week Two Week Two All meals subject to availability All meals subject to availability Please X next to your choice Please X next to your choice Please choose your portion size Please choose your portion size Small Large Children's Small Large Children's Please choose one starter Please choose one starter Apple Juice **VHECP** Orange Juice **VHECP** Curried Parsnip & Apple Soup **VHECP** Vegetable Soup **VHECP** Bread Roll & Sunflower Spread Please choose one main course Please choose one main course **VHECP** Cauliflower and Coconut Curry Pastry Topped Vegetable Pie **VHP** Braised Chicken & Lentil Stew **VHECP** Breaded Fish **HECP** Steak & Mushroom Pie Cheese Salad with a Bread Roll White Tuna Mayonnaise Sandwich White Ham & Cheese Sandwich Wholemeal Ham & Cheese Sandwich П Wholemeal Tuna & Mayonnaise Sandwich Please choose vegetables and potatoes Please choose vegetables and potatoes Steamed Rice VH **Mashed Potatoes VHECP Mashed Potatoes** Broccoli **HECP VHECP** Cabbage **Baked Beans** Carrots VHECP **VHECP VHECP** Gravy Gravy Please choose one dessert Please choose one dessert Hot Chocolate Fudge Cake VHECP Bread & Butter Pudding **VHP** Cheese & Biscuits Coffee Dessert **VHECP** VH **VHECP** Smooth Fruit Yoghurt **VHECP VHECP** Custard Custard **Diet codes Diet codes V** Vegetarian **EC** Easy to Chew V Vegetarian **EC** Easy to Chew H Halal P Puree P Puree H Halal **Special diets Special diets** We provide a separate menu for Clinical Dietary needs We provide a separate menu for Clinical Dietary needs which include Allergens, Religious and Cultural diets so which include Allergens, Religious and Cultural diets so please ask a member of the Ward Team for the menu. 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 signature: Nurse's name: Nurse's signature: Please see overleaf for more information Please see overleaf for more information

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THURSDAY LUNCH THURSDAY SUPPER Week Two Week Two All meals subject to availability All meals subject to availability Please X next to your choice Please X next to your choice Please choose your portion size Please choose your portion size Small Large Children's Small Large Children's Please choose one starter Please choose one starter Orange Juice **VHECP** Apple Juice **VHECP** Sweet Potato & Ginger Soup **VHECP** Carrot & Parsnip Soup **VHECP** Bread Roll Sunflower Spread Please choose one main course Please choose one main course Spinach & Potato Bake **VHECP** Vegetarian Cottage Pie **VHECP** Chicken, Bacon & Bean Hotpot Braised Faggots in Onion Gravy **ECP** Spicy & Fruity Pork Casserole Egg Mayonnaise Salad with a Bread Roll **ECP** White Cheese & Pickle Sandwich VH Wholemeal Cheese & Pickle Sandwich Wholemeal Chicken Mayonnaise Sandwich П White Chicken Mayonnaise Sandwich Please choose vegetables and potatoes Please choose vegetables and potatoes VH Steamed Rice Mashed Potatoes **VHECP VHECP** Mashed Potatoes Sauté Potatoes Sliced Green Beans Carrots **VHECP** VHECP Diced Swede Peas VHECP Gravy Please choose one dessert Please choose one dessert Sticky Toffee Pudding **VHECP** Pear & Chocolate Crumble **VHECP VHEC** Cheese & Biscuits Strawberry Trifle Ice-cream **VHEC VHECP VHECP** Custard Custard **Diet codes Diet codes** V Vegetarian **V** Vegetarian **EC** Easy to Chew **EC** Easy to Chew H Halal P Puree P Puree H Halal **Special diets Special diets** We provide a separate menu for Clinical Dietary needs We provide a separate menu for Clinical Dietary needs which include Allergens, Religious and Cultural diets so which include Allergens, Religious and Cultural diets so please ask a member of the Ward Team for the menu. 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 signature: Nurse's name: Nurse's signature: Please see overleaf for more information Please see overleaf for more information

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Name		
Ward		
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FRIDAY LUNCH Week Two				AY SUPPER Week Two	
All meals subject to availability Please X next to your choice				ubject to availability next to your choice	
Please choose your portion siz				ose your portion size rge	
Please choose one starter			Please ch	oose one starter	
Apple Juice Red Lentil Broth	VHECP VHECP	Crea	nge Juice am of Mushroom Sou ad Roll & Sunflower S	o VH I	ECP
Please choose one main cou	rea		Please cho	ose one main course	
Ratatouille Tart with Mozzarella	VH 🗍	Caul	iflower Cheese		ECP 🗆
Poached Fish in Cheese Sauce	HECP		Bolognaise with Pa		ECP
Battered Fish with a Lemon wedge	\equiv		Cheese Salad with a		
Dattered Fish with a Lemon wedge	H 📙	1 Gla	Cheese Salau Willi a	i Dieau ioii	VH 📙
M# "	\#.	34.0			
White Egg & Mayonnaise Sandwich	VH _		lemeal Egg Mayonna		VH 📙
Wholemeal Ham & Cheese Sandwich	片	Whit	e Ham & Cheese Sa	ndwich	님
Please choose vegetables and po				vegetables and potato	
Chipped Potatoes	VH 📙	Masl	hed Potatoes	VH	ECP _
Mashed Potatoes	VHECP	Peas	3		ECP
Carrots	VHECP	Caul	iflower		VH 🗌
Mushy Peas	VHP				
Please choose one desser	t		Please c	hoose one dessert	
Apricot Crumble	VHECP	Crea	my Rice Pudding	VHI	ECP 🔲
Fresh Fruit Bag	VH 🗌	Chee	ese & Biscuits		VH 🗌
		Smo	oth Fruit Yoghurt	VHI	ECP 🗌
Custard	VHECP	Cust	ard	VHI	ECP 🗌
Diet codes				Diet codes	
V Vegetarian EC Easy t	o Chew		V Vegetarian	EC Easy to Che	ew .
H Halal P Puree			H Halal	P Puree	
Special diets			S	pecial 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 War	Itural diets so	whic	ch include Allergens,	enu for Clinical Dietary n Religious and Cultural he Ward Team for the ma	diets so
Patient's name:			ent's name:		
Ward-bed:		Ward	d-bed:		
Red tray:		Red	tray:		
Nurse's name: Nurse's signa	ture:	Nurs	e's name:	Nurse's signature:	
Please see overleaf for more inform	ation		Please see over	eaf for more information	
	GUOTI		I ICUSC SCC OVCI	oar for more imormation	

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Name		
Ward		
Comments		

All meals subject to availability Please X next to your choice Please choose your portion size Small Larg Children's Please choose your portion size Small Larg Children's Please choose your portion size Small Larg Children's Please choose one starter Orange Juice VHECP Tomato & Red Pepper Soup VHECP Bread Roll Sunflower Spread VH Please choose one main course Butternut Squash & Parsnip Bake VHECP Bread Roll Sunflower Spread VH Please choose one main course Butternut Squash & Parsnip Bake VHECP Bread Roll Sunflower Spread VH Please choose one main course Butternut Squash & Parsnip Bake VHECP Bread Roll Sunflower Spread VH Dacket Potato with Beef Chillit Con Carne ECP Bread Roll Sunflower Spread VH Dacket Potato with Beef Chillit Con Carne ECP Dacket Potato with Beef Chillity Condition Dacket Potato with Beef Chillity Children Dacket Potato with Beef Chillity Chillity Chillity Chillity Chillity Chillity Chillity Chillity Chillity	Please X next to your choice Please choose your portion size Small	Please X next to your choice Please choose your portion size Small
Small	Small	Small
Apple Juice	Orange Juice Cream of Spinach Soup Please choose one main course Butternut Squash & Parsnip Bake Fish Cakes Beef Curry White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich Wholemeal Cheese Sandwich VH Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas VH Carrots VHECP Parsley Sauce VHECP VHECP Parsley Sauce VHECP	Apple Juice Tomato & Red Pepper Soup Bread Roll Sunflower Spread Please choose one main course Cheese & Tomato Quiche Jacket Potato with Beef Chilli Con Carne ECP
Cream of Spinach Soup	Please choose one main course Butternut Squash & Parsnip Bake VHECP	Tomato & Red Pepper Soup Bread Roll Sunflower Spread Please choose one main course Cheese & Tomato Quiche Jacket Potato with Beef Chilli Con Carne ECP
Butternut Squash & Parsnip Bake	Butternut Squash & Parsnip Bake Fish Cakes Beef Curry White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich VH Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas VHECP Carrots VHECP Parsley Sauce VHECP	Cheese & Tomato Quiche Jacket Potato with Beef Chilli Con Carne ECP
Butternut Squash & Parsnip Bake	Butternut Squash & Parsnip Bake Fish Cakes Beef Curry White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich VH Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas VHECP Carrots VHECP Parsley Sauce VHECP	Cheese & Tomato Quiche Jacket Potato with Beef Chilli Con Carne ECP
Fish Cakes Beef Curry Composition Compo	Fish Cakes Beef Curry White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich VH Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas VH Carrots VHECP Parsley Sauce VHECP	
Beef Curry	Beef Curry White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas VH Carrots VHECP Parsley Sauce VHECP	Wholemeal Chicken Mayonnaise Sandwich
White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich Wholemeal Cheese Sandwich Wholemeal Cheese Sandwich White Cheese Sandwic	White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas Carrots VHECP Parsley Sauce VHECP	Wholemeal Chicken Mayonnaise Sandwich
Wholemeal Cheese Sandwich VH	Wholemeal Cheese Sandwich Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas Carrots VHECP Parsley Sauce VHECP	Wholemeal Chicken Mayonnaise Sandwich
Wholemeal Cheese Sandwich VH	Wholemeal Cheese Sandwich Please choose vegetables and potatoes Mashed Potatoes Steamed Rice Peas Carrots VHECP Parsley Sauce VHECP	TYTIOIGII GAI CHIONGH MAYOHHAISE CAHUWICH I I
Please choose vegetables and potatoes Mashed Potatoes Steamed Rice VH Peas VHECP Carrots VHECP Parsley Sauce VHECP Cheese & Biscuits VHECP Cheese & Biscuits VHECP Custard VHECP Diet codes V Vegetarian FC Easy to Chew H Halal P Puree Special diets We provide a separate menu for Clinical Dietary needs Please choose vegetables and potatoes Herby Diced Potatoes VHECP Mixed Vegetables VHECP Mixed Vegetables VHECP Mixed Vegetables VHECP Please choose one dessert Please choose one dessert Pineapple Upside Down Cake VHECP Custard VHECC Custard VHECP Custard VHECP Special diets We provide a separate menu for Clinical Dietary needs We provide a separate menu for Clinical Dietary needs	Mashed Potatoes Steamed Rice Peas VH VHECP VH VHECP Parsley Sauce VHECP VHECP	<u> </u>
Mashed Potatoes Steamed Rice VH Peas VH Carrots VHECP Parsley Sauce VHECP Please choose one dessert Winter Fruit Crumble Cheese & Biscuits VHECP Cheese & Biscuits VHECP Custard VHECP Special diets V Vegetarian EC Easy to Chew H Halal P Puree Special diets We provide a separate menu for Clinical Dietary needs	Mashed Potatoes Steamed Rice Peas VH VHECP VH VHECP Parsley Sauce VHECP VHECP	
Mashed Potatoes Steamed Rice VH Peas VH Carrots VHECP Parsley Sauce VHECP Please choose one dessert Winter Fruit Crumble Cheese & Biscuits VHECP Cheese & Biscuits VHECP Custard VHECP Special diets V Vegetarian EC Easy to Chew H Halal P Puree Special diets We provide a separate menu for Clinical Dietary needs	Mashed Potatoes Steamed Rice Peas VH VHECP VH VHECP Parsley Sauce VHECP VHECP	Please choose vegetables and potatoes
Steamed Rice	Peas Carrots VHECP Parsley Sauce VHECP	
Carrots VHECP Parsley Sauce VHECP Please choose one dessert Winter Fruit Crumble Cheese & Biscuits VH Raspberry Dessert VHECP Custard VHECP Pineapple Upside Down Cake VHECP Raspberry Dessert VHECC Custard VHECP Custard VHECP Pineapple Upside Down Cake VHECP Raspberry Dessert VHECP Halal PPuree Special diets We provide a separate menu for Clinical Dietary needs We provide a separate menu for Clinical Dietary needs	Carrots VHECP Parsley Sauce VHECP	<u> </u>
Carrots VHECP Parsley Sauce VHECP Please choose one dessert Winter Fruit Crumble Cheese & Biscuits VH Raspberry Dessert VHECP Custard VHECP Pineapple Upside Down Cake VHECP Raspberry Dessert VHECC Custard VHECP Custard VHECP Pineapple Upside Down Cake VHECP Raspberry Dessert VHECP Halal PPuree Special diets We provide a separate menu for Clinical Dietary needs We provide a separate menu for Clinical Dietary needs	Parsley Sauce VHECP	Mixed Vegetables VHP
Please choose one dessert Winter Fruit Crumble		ı
Please choose one dessert Winter Fruit Crumble		
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please ask a member of the Ward Team for the menu. which include Allergens, Religious and Cultural dets so please ask a member of the Ward Team for the menu.	which include Allergens, Religious and Cultural diets so	which include Allergens, Religious and Cultural diets so
Patient's name: Patient's name:	Patient's name:	
Ward-bed: Ward-bed:	Ward-bed:	Patient's name:
Red tray:	Red tray:	
Nurse's name: Nurse's signature: Nurse's name: Nurse's signature:	Nurse's name: Nurse's signature:	Ward-bed:
Please see overleaf for more information Please see overleaf for more information	Please see overleaf for more information	Ward-bed: Red tray:

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.

Name		
Ward		
Comments		

SUNDAY LUNCH Week Two				SUNDAY SUI Week Two	PPER	
All meals subject to availability Please X next to your choice	,			All meals subject to a Please X next to you		
Please choose your portion siz Small			Smal	Please choose your ¡ I	oortion size Children's	
Please choose one starter				Please choose one	starter	
Apple Juice	VHECP		Orange Juice		VHECP	
Carrot & Cumin Soup	VHECP		Thick Vegeta	ble Soup Sunflower Spread	VHECP	
	L					ш
Please choose one main cour				Please choose one n		
Cauliflower Cheese	VHECP		Vegetable Pizz	za	VH	
Savoury Minced Lamb with Mint	ECP		Baked Fish w	rith Tomato & Basil Top	oping HECP	
Roast Chicken with Stuffing	P					
White Egg Mayonnaise Sandwich	VH		Wholemeal E	gg & Mayonnaise Sar	ndwich VH	
Wholemeal Ham & Cheese Sandwich			White Ham &	Cheese Sandwich		
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Please choose vegetables and po	tatoes		Plea	ase choose vegetable	es and potatoes	
Roast Potatoes	VH [Potatoes We		VH	
Mashed Potatoes	VHECP	≒ ■	Peas		VH	П
Carrots	VHECP	≒ 📗 📙	Cauliflower		VHECP	H
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Cabbage	VII L	╡ ▮ ▮				H
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Gravy	VHECP					
Please choose one dessert				Please choose on	e dessert	
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Caramel Sundae	VHECP		Cheese & Bis	scuits	VH	$\overline{\sqcap}$
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which include Allergens, Religious and Cul		0		Allergens, Religious		
please ask a member of the Ward Team for the				member of the Ward		
Patient's name:			Patient's nam	ne:		
Ward-bed:			Ward-bed:			
Red tray:			Red tray:			
Nurse's name: Nurse's signat	ture:		Nurse's name	e: Nurs	se's signature:	
Please see overleaf for more informa	ation		Plea	se see overleaf for mo	ore information	

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