WIONDAY LUNCH Week Two		WONDAT SUPPER Week Two	
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 size Small Large Children's		Please choose your portion size Small	
Please choose one starter		Please choose one starter	
Orange Juice	VHEC	Apple Juice	VHEC
Vegetable Soup	VHEC	Leek & Potato Soup	VHEC
		Bread Roll Sunflower Spread	VH 🔲
Please choose one main course)	Please choose one main cours	e
Cheese & Tomato Omelette	VHEC	Vegetarian Lasagne	VHEC
Beef Casserole	EC	Chicken Casserole	EC
Chicken & Ham Pie		Ham & Pineapple Salad with Bread Roll	
White Cheese & Pickle Sandwich	VH 🗌	Wholemeal Cheese & Pickle Sandwich	VH 🗌
Wholemeal Tuna Mayonnaise Sandwich	н 🗌	White Tuna Mayonnaise Sandwich	н 🗆
Please choose vegetables and pota	itoes	Please choose vegetables and pot	atoes
Mashed Potato	VHEC	Saute Potatoes	VHEC
Potato Wedges	EC 🗌	Carrots	VHEC
Broccoli	VHEC	Peas	VH 🗌
Green Beans	VH □		
Gravy	VHEC	Gravy	VHEC
Please choose one dessert		Please choose one dessert	
Jamaican Ginger Pudding	VHEC	Bakewell Tart	VH □
Chocolate Mousse	VHEC	Banana	VHEC
		Smooth Fruit Yoghurt	VHEC
		Custard	VHEC
	H	Guotara	
Diet codes		Diet codes	
V Vegetarian EC Easy to Cl	new	V Vegetarian EC Easy to C	hew
H Suitable for Halal	1011	H Suitable for Halal	TIOW .
Special diets		Special diets	
We provide a separate menu for Clinical Dietar		We provide a separate menu for Clinical Dieta	
which include Modified Texture, Allergens, R		which include Modified Texture , Allergens , F	
Cultural diets so please ask a member of the for the menu.	vard leam	Cultural diets so please ask a member of the for the menu.	vvard leam
Patient's name:		Patient's name:	
		Ward-bed:	
Ward-bed:			
Red tray:		Red tray:	LTO:
Nurse's name: Nurse's signatu	ie:	Nurse's name: Nurse's signatu	ле:
Please see overleaf for more information	on	Please see overleaf for more informat	ion

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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.

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Infection control and prevention

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Name		
Ward		
Comments		

Week Two			10	Week Two		
All meals subject to availability Please X next to your choice				neals subject to availability ase X next to your choice		
Please choose your portion size Small Large Children's			Plea Small	se choose your portion size Large	₃ 🔲	
Please choose one starter			Ple	ease choose one starter		
Apple Juice	VHEC		Orange Juice		VHEC	
Mushroom Soup	VHEC		Tomato Soup		VHEC	
			Bread Roll Sunflo	wer Spread	VH	
Please choose one main course	•		Pleas	se choose one main cours	9	
Lentil Bolognaise	VHEC		Vegetarian Tikka N	Masala	VHEC	
Pork Meatballs in a Tomato & Herb Sauce	EC	5 📗 📙	Cottage Pie		EC	
Chicken Cheese & Bacon Bake			Coronation Chicke	en Salad with Bread Roll		
White Egg Mayonnaise Sandwich	VH [7 I	Wholemeal Egg M	layonnaise Sandwich	VH	П
Wholemeal Cheese Sandwich	н		White Cheese Sar	ndwich	VH	
Please choose vegetables and pota	atoes		Please c	hoose vegetables and pota	atoes	
Penne Pasta	VHEC		Vegetable Rice		VHEC	
Potato Wedges	VH		Peas		EC	
Broccoli	VHEC		Broccoli		VHEC	
Sweetcorn	VH					
Gravy	VHEC [Gravy		VHEC	
Please choose one dessert			Pl	ease choose one dessert		
Apple Sponge Pudding	VHEC		Somerset Apple C	ake	VHEC	
Apricot & Peach Dessert	VHEC		Blackcurrant Chee	esecake	VH	
			Ice-cream		VEC	
Custard	VHEC		Custard		VHEC	
Diet codes				Diet codes		
V Vegetarian EC Easy to C	hew		V Vegeta		hew	
H Suitable for Halal			H Suitable	e for Halal		
Special diets				Special diets		
We provide a separate menu for Clinical Dietal	ry needs		We provide a sepa	arate menu for Clinical Dieta	ry needs	
which include Modified Texture, Allergens, R				dified Texture, Allergens, R		
Cultural diets so please ask a member of the for the menu.	Ward Team		Cultural diets so profession for the menu.	olease ask a member of the	Ward Tea	am
for the menu.		-4				
Patient's name:			Patient's name:			
Ward-bed:			Ward-bed:			
Red tray:			Red tray:			
Nurse's name: Nurse's signatu	re:		Nurse's name:	Nurse's signatu	re:	
Please see overleaf for more information	on		Please see	e overleaf for more informati	on	

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Name		
Ward		
Comments		

WEDNESDAY LUNCH Week Two			WEDNESDAY SUPPER Week Two		
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 size Small Large Children's			Please choose your portion size Small Large Children's		
Please choose one starter			Please choose one starter		
Orange Juice	VHEC		Apple Juice	VHEC	
Leek & Potato Soup	VHEC		Red Lentil Broth	VHEC	
			Bread Roll Sunflower Spread	VH	
Please choose one main course)		Please choose one main cours	e	
Creamy Vegetable Cheese Bake	VHEC [Meat Free Mushroom & Chicken Style Pie	VHEC	
Salmon Crumble	HEC	i 📗 📙	Smoked Paprika Chicken		\Box
Venison Pie		i 📗 📙	Cheese Salad with a Bread Roll	VH	\Box
	F	i 📗 📙		• • • • • • • • • • • • • • • • • • • •	H
White Tuna Mayonnaise Sandwich	нГ		Wholemeal Tuna Mayonnaise Sandwich	н	\Box
Wholemeal Ham & Cheese Sandwich		╡ ▮	White Ham & Cheese Sandwich		H
Wholemear Ham & Officese Sandwich	F	╡ ┃	Writte Harri & Cheese Sandwich		H
Please choose vegetables and pota	toes		Please choose vegetables and pot	atoes	
Mashed Potatoes	VHEC		Mashed Potatoes	VHEC	
Sliced Carrots	VHEC	7 1	Sliced Green Beans	VH	$\overline{\Box}$
Vegetable Medley	VH	7 📗	Broccoli	VHEC	$\overline{\Box}$
regetation means,	- Г	i 📗 📙			$\overline{\Box}$
	_	i 📗 📙			\Box
Gravy	VHEC [Gravy	VHEC	
Glavy		i 📗 📙	Glavy	VIILO	
Please choose one dessert			Please choose one dessert		
Chocolate Chip Pudding With Salted Caramel Sauce	VHEC		Bread & Butter Pudding	VH	
Cheese & Biscuits	VH	ī 📗 📙	Coffee Dessert	VHEC	$\overline{\Box}$
	Ē	ā II	Smooth Fruit Yoghurt	VHEC	$\overline{\Box}$
Custard	VHEC [Custard	VHEC	
Odstard	VII.EO [-	Oustard	VIILO	\Box
Dist sodes			Diet ander		
V Vegetarian EC Easy to Ch	new		Diet codes V Vegetarian EC Easy to C	hew	
H Suitable for Halal	ICW		H Suitable for Halal	TICW	
Special diets			Special diets		
We provide a separate menu for Clinical Dietar	v naads		We provide a separate menu for Clinical Dieta	ry needs	
which include Modified Texture , Allergens , Ro	•	nd	which include Modified Texture , Allergens , F		and
Cultural diets so please ask a member of the V			Cultural diets so please ask a member of the		
for the menu.			for the menu.		
Patient's name:			Patient's name:		
Ward-bed:			Ward-bed:		
Red tray:			Red tray:		
Nurse's name: Nurse's signatur	re:		Nurse's name: Nurse's signatu	ire:	
Please see overleaf for more information	on		Please see overleaf for more informati	on	

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Name		
Ward		
Comments		

THURSDAY LUNCH Week Two				Week Two		
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 size Small Large Children's			Smal	Please choose your portion size Ⅰ	; <u> </u>	
Please choose one starter				Please choose one starter		
Apple Juice	VHEC		Orange Juice	9	VHEC	
Vegetable Soup	VHEC	L L	Leek & Potat	o Soup	VHEC	
		E	Bread Roll S	unflower Spread	VH	
Please choose one main course)			Please choose one main course)	
Chickpea Curry	VH 🔲		Cauliflower, S	Spinach & Lentil Stew	VHEC	
Shepherds Pie	VH 🗍			th Flaky Pastry		ī
Chicken Korma	HEC			aise Salad with a Bread Roll	VH	$\overline{\Box}$
White Cheese & Pickle Sandwich	VH 🗍	\	Wholemeal (Cheese & Pickle Sandwich	VH	\Box
Wholemeal Chicken Mayonnaise Sandwich				en Mayonnaise Sandwich		Ħ
,,						
Please choose vegetables and pota	itoes		Plea	ase choose vegetables and pota	itoes	
Colcannon Mash	VHEC	E	Baked Potato	Wedges	VH	
Vegetable Rice	VHEC	l l	Mashed Pota	atoes	VHEC	
Mashed Swede	VHEC	(Carrots		VHEC	
Sliced Green Beans	VH 🗌	F	Peas		VH	
Gravy	VHEC		Gravy		VHEC	
Please choose one dessert				Please choose one dessert		
Sticky Toffee Pudding	VHEC	F	Rhubarb & G	inger Sponge	VHEC	
Strawberry Trifle	VHEC	(Cheese & Bi	scuits	VH	
			lce - cream		VEC	
Custard	VHEC		Custard		VHEC	
Diet codes				Diet codes		
V Vegetarian EC Easy to Cl	new		V Ve	egetarian EC Easy to Cl	new	
H Suitable for Halal			H St	uitable for Halal		
Special diets				Special diets		
We provide a separate menu for Clinical Dietar				separate menu for Clinical Dietar		
which include Modified Texture, Allergens, R				Modified Texture, Allergens, R		
Cultural diets so please ask a member of the for the menu.	ward leam		for the menu	s so please ask a member of the	ward lea	am
Patient's name:			Patient's nan			\prec
Ward-bed:			Ward-bed:	· · ·		\prec
Red tray:	ro:		Red tray:	o. Nimada alamati	ro:	Ц
Nurse's name: Nurse's signatu	re:		Nurse's nam	e: Nurse's signatu	re:	
Please see overleaf for more information	on		Pleas	se see overleaf for more information	on	

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Name		
Ward		
Comments		

Week Two		Week Two	
All meals subject to availability Please X next to your choice		All meals subject to availabil Please X next to your choic	•
Please choose your portion size Small Large Children's	; <u> </u>	Please choose your portion s Small	size ren's 🔲
Please choose one starter		Please choose one starte	er
Orange Juice	VHEC	Apple Juice	VHEC
Tomato Red Pepper & Lentil Soup	VHEC	Mushroom Soup	VHEC
		Bread Roll Sunflower Spread	VH 🗌
Please choose one main course	9	Please choose one main co	urse
Cheese & Onion Quiche	VHEC	Plant Based Shepherds Pie	VHEC
Fischcakes	HEC	Beef Lasagne	EC
Fish Pie	HEC	Feta Cheese Salad with a Bread Roll	VH 🗌
White Egg Mayonnaise Sandwich	VH	Wholemeal Egg Mayonnaise Sandwich	VH 🗌
Wholemeal Ham & Cheese Sandwich		White Ham & Cheese Sandwich	
Please choose vegetables and pota	atoes	Please choose vegetables and	potatoes
Chipped Potatoes	VH 🔲	Saute Potatoes	VHEC
Mashed Potatoes	VHEC	Broccoli	VHEC
Baked Beans	VH 🗌	Peas	VH 🗌
Mushy Peas	VHEC		
		Gravy	VHEC
Please choose one dessert		Please choose one dess	ert
Apricot Crumble	VHEC	Clotted Cream Rice Pudding	VHEC
Fresh Fruit Bag	VH	Cheese & Biscuits	EC 🗌
		Smooth Fruit Yoghurt	VHEC
Custard	VHEC	Custard	VHEC
Diet codes		Diet codes	
V Vegetarian EC Easy to C	hew	V Vegetarian EC Easy	to Chew
H Suitable for Halal		H Suitable for Halal	
		Special diets	
Special diets			
We provide a separate menu for Clinical Dieta		We provide a separate menu for Clinical D	
We provide a separate menu for Clinical Dieta which include Modified Texture , Allergens , R	eligious and	which include Modified Texture, Allergen	s, Religious and
We provide a separate menu for Clinical Dieta which include Modified Texture , Allergens , R Cultural diets so please ask a member of the	eligious and	which include Modified Texture , Allergen Cultural diets so please ask a member of	s, Religious and
We provide a separate menu for Clinical Dieta which include Modified Texture , Allergens , R	eligious and	which include Modified Texture, Allergen	s, Religious and
We provide a separate menu for Clinical Dieta which include Modified Texture , Allergens , R Cultural diets so please ask a member of the for the menu.	eligious and	which include Modified Texture , Allergen Cultural diets so please ask a member of for the menu.	s, Religious and
We provide a separate menu for Clinical Dieta which include Modified Texture, Allergens, R Cultural diets so please ask a member of the for the menu. Patient's name: Ward-bed:	eligious and	which include Modified Texture , Allergen Cultural diets so please ask a member of for the menu. Patient's name:	s, Religious and
We provide a separate menu for Clinical Dieta which include Modified Texture , Allergens , R Cultural diets so please ask a member of the for the menu. Patient's name:	eligious and Ward Team	which include Modified Texture, Allergen Cultural diets so please ask a member of for the menu. Patient's name: Ward-bed:	s, Religious and the Ward Team
We provide a separate menu for Clinical Dieta which include Modified Texture, Allergens, R Cultural diets so please ask a member of the for the menu. Patient's name: Ward-bed: Red tray:	eligious and Ward Team	which include Modified Texture, Allergen Cultural diets so please ask a member of for the menu. Patient's name: Ward-bed: Red tray:	s, Religious and the Ward Team

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Name		
Ward		
Comments		

SATURDAY LUNCH Week Two			SATURDAY SUPPER Week Two		
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 size Small Large Children's	· 🗆	Sma	Please choose your portion size		
Please choose one starter			Please choose one starter		
Apple Juice Leek & Potato Soup	VHEC	Orange Juic Vegetable S Bread Roll S		VHEC VHEC VH	
Please choose one main course	ž		Please choose one main course	e	
Macaroni Cheese	VHEC	Cheese & O		VH	
Sausages in Onion Gravy Chicken & vegetable Pie	EC	Curried laml	o, with Potato & Tomato	EC	
White Chicken Mayonnaise Sandwich Wholemeal Cheese Sandwich	VH		Chicken Mayonnaise Sandwich se Sandwich	VH	
Please choose vegetables and pota	atoes	Ple	ase choose vegetables and pot	atoes	
Saute Potatoes	VHEC	Chips		VH	
Peas	VH 🗌	Vegetable R	ice	VH	
Carrots	VHEC	Mashed Roo	ot Vegetables	VHEC	
Gravy	VHEC	Gravy		VHEC	
Please choose one dessert			Please choose one dessert		
Mixed Fruit Pie	VHEC	Pineapple S	ponge	VH	
Raspberry Trifle	VH □	Raspberry D	Dessert	VHEC VEC	
Custard	VHEC	Custard		VHEC	
Diet codes			Diet codes		
V Vegetarian EC Easy to C H Suitable for Halal	hew		egetarian EC Easy to C uitable for Halal	hew	
Special diets			Special diets		
We provide a separate menu for Clinical Dietal which include Modified Texture , Allergens , R Cultural diets so please ask a member of the for the menu.	eligious and	which includ	a separate menu for Clinical Dieta e Modified Texture, Allergens, R ts so please ask a member of the I.	Religious	
Patient's name:		Patient's na	me:		
Ward-bed:		Ward-bed:			
Red tray:		Red tray:			
Nurse's name: Nurse's signatu	re:	Nurse's nam	ne: Nurse's signatu	ire:	
Please see overleaf for more information	on	Plea	se see overleaf for more informati	on	

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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.

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 SUPPER Week Two			
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 size Small Large Children's			Sma	Please choose your portion size Ⅱ			
Please choose one starter			Please choose one starter				
Orange Juice Tomato & Bean Soup	VHEC		Apple Juice Minestrone S Bread Roll S	Soup Sunflower Spread	VHEC VHEC		
Please choose one main course		Please choose one main course					
Baked Vegetable Pie	VH 🗆			& Broccoli Pasta Bake	VHEC		
Cheese & Tomato Omelette Roast Chicken in Gravy	VHEC	П		teaks in Minted Gravy	EC		
White Egg Mayonnaise Sandwich Wholemeal Ham & Cheese Sandwich	VH			Egg Mayonnaise Sandwich & Cheese Sandwich	VH □ □ □		
Please choose vegetables and pota	atoes		Ple	ase choose vegetables and pot	atoes		
Roast Potatoes	VH		Dauphinoise	Potatoes	VHEC		
Mashed Potatoes	VHEC		Sweetcorn		VHEC		
Carrots	VHEC		Peas		VH 🗌		
Cabbage	VH ∐						
Gravy	VHEC		Gravy		VHEC		
Please choose one dessert				Please choose one dessert			
Apple Crumble	VHEC			ange Sponge	VHEC		
Caramel Sundae	VHEC		Yoghurt		VHEC		
		4	Cheese & Bi	scuits	VEC 📙		
Custard	VHEC		Cream		VHEC		
Diet codes			Diet codes				
V Vegetarian EC Easy to Chew H Suitable for Halal			V Vegetarian EC Easy to Chew H Suitable for Halal				
Special diets				Special diets			
We provide a separate menu for Clinical Dietary needs which include Modified Texture , 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 Modified Texture , Allergens , Religious and Cultural diets so please ask a member of the Ward Team for the menu.				
Patient's name:			Patient's nar	me:			
Ward-bed:			Ward-bed:				
Red tray:			Red tray:				
Nurse's name: Nurse's signatu	re:		Nurse's nam	e: Nurse's signatu	ure:		
Please see overleaf for more information	on		Please see overleaf for more information				

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.

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Ward Comments	Name			
Comments	Ward			
	Comments			