

## 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

Orange Juice **VHEC** ☐  
Vegetable Soup **VHEC** ☐

Please choose one main course

Cheese & Tomato Omelette **VHEC** ☐  
Beef Casserole **EC** ☐  
Chicken & Ham Pie ☐  
White Cheese & Pickle Sandwich **VH** ☐  
Wholemeal Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Mashed Potato **VHEC** ☐  
Potato Wedges **EC** ☐  
Broccoli **VHEC** ☐  
Green Beans **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Jamaican Ginger Pudding **VHEC** ☐  
Chocolate Mousse **VHEC** ☐

Diet codes

**V** Vegetarian **EC** Easy to Chew

**H** Suitable for Halal

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.

Patient's name:

Ward-bed:

Red tray:

Nurse's name:

Nurse's signature:

Please see overleaf for more information

## MONDAY SUPPER

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Please **X** next to your choice

Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

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

Please choose one main course

Vegetarian Lasagne **VHEC** ☐  
Chicken Casserole **EC** ☐  
Ham & Pineapple Salad with Bread Roll ☐  
Wholemeal Cheese & Pickle Sandwich **VH** ☐  
White Tuna Mayonnaise Sandwich **H** ☐

Please choose vegetables and potatoes

Saute Potatoes **VHEC** ☐  
Carrots **VHEC** ☐  
Peas **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Bakewell Tart **VH** ☐  
Banana **VHEC** ☐  
Smooth Fruit Yoghurt **VHEC** ☐

Custard **VHEC** ☐

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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

Comments

## TUESDAY LUNCH

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Small ☐ Large ☐ Children's ☐

Please choose one starter

Apple Juice **VHEC** ☐  
Mushroom Soup **VHEC** ☐

Please choose one main course

Lentil Bolognaise **VHEC** ☐  
Pork Meatballs in a Tomato & Herb Sauce **EC** ☐  
Chicken Cheese & Bacon Bake ☐  
White Egg Mayonnaise Sandwich **VH** ☐  
Wholemeal Cheese Sandwich **H** ☐

Please choose vegetables and potatoes

Penne Pasta **VHEC** ☐  
Potato Wedges **VH** ☐  
Broccoli **VHEC** ☐  
Sweetcorn **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Apple Sponge Pudding **VHEC** ☐  
Apricot & Peach Dessert **VHEC** ☐  
Custard **VHEC** ☐

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Week Two

All meals subject to availability

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

Orange Juice **VHEC** ☐  
Tomato Soup **VHEC** ☐  
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Vegetarian Tikka Masala **VHEC** ☐  
Cottage Pie **EC** ☐  
Coronation Chicken Salad with Bread Roll ☐  
Wholemeal Egg Mayonnaise Sandwich **VH** ☐  
White Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Vegetable Rice **VHEC** ☐  
Peas **EC** ☐  
Broccoli **VHEC** ☐

Gravy **VHEC** ☐

Please choose one dessert

Somerset Apple Cake **VHEC** ☐  
Blackcurrant Cheesecake **VH** ☐  
Ice-cream **VEC** ☐  
Custard **VHEC** ☐

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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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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

Orange Juice **VHEC** ☐  
Leek & Potato Soup **VHEC** ☐

Please choose one main course

Creamy Vegetable Cheese Bake **VHEC** ☐  
Salmon Crumble **HEC** ☐  
Venison Pie ☐  
White Tuna Mayonnaise Sandwich **H** ☐  
Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHEC** ☐  
Sliced Carrots **VHEC** ☐  
Vegetable Medley **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Chocolate Chip Pudding With Salted Caramel Sauce **VHEC** ☐  
Cheese & Biscuits **VH** ☐  
Custard **VHEC** ☐

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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

Apple Juice **VHEC** ☐  
Red Lentil Broth **VHEC** ☐  
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Meat Free Mushroom & Chicken Style Pie **VHEC** ☐  
Smoked Paprika Chicken ☐  
Cheese Salad with a Bread Roll **VH** ☐  
Wholemeal Tuna Mayonnaise Sandwich **H** ☐  
White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Mashed Potatoes **VHEC** ☐  
Sliced Green Beans **VH** ☐  
Broccoli **VHEC** ☐

Gravy **VHEC** ☐

Please choose one dessert

Bread & Butter Pudding **VH** ☐  
Coffee Dessert **VHEC** ☐  
Smooth Fruit Yoghurt **VHEC** ☐  
Custard **VHEC** ☐

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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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Ward

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## THURSDAY LUNCH

Week Two

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Please choose your portion size

Small ☐ Large ☐ Children's ☐

Please choose one starter

Apple Juice **VHEC** ☐  
Vegetable Soup **VHEC** ☐

Please choose one main course

Chickpea Curry **VH** ☐  
Shepherds Pie **VH** ☐  
Chicken Korma **HEC** ☐  
White Cheese & Pickle Sandwich **VH** ☐  
Wholemeal Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

Colcannon Mash **VHEC** ☐  
Vegetable Rice **VHEC** ☐  
Mashed Swede **VHEC** ☐  
Sliced Green Beans **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

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

Diet codes

**V** Vegetarian **EC** Easy to Chew  
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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

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

Please choose one main course

Cauliflower, Spinach & Lentil Stew **VHEC** ☐  
Steak Pie with Flaky Pastry ☐  
Egg Mayonnaise Salad with a Bread Roll **VH** ☐  
Wholemeal Cheese & Pickle Sandwich **VH** ☐  
White Chicken Mayonnaise Sandwich ☐

Please choose vegetables and potatoes

Baked Potato Wedges **VH** ☐  
Mashed Potatoes **VHEC** ☐  
Carrots **VHEC** ☐  
Peas **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Rhubarb & Ginger Sponge **VHEC** ☐  
Cheese & Biscuits **VH** ☐  
Ice - cream **VEC** ☐  
Custard **VHEC** ☐

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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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Week Two

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Small ☐ Large ☐ Children's ☐

Please choose one starter

Orange Juice **VHEC** ☐  
Tomato Red Pepper & Lentil Soup **VHEC** ☐

Please choose one main course

Cheese & Onion Quiche **VHEC** ☐  
Fischcakes **HEC** ☐  
Fish Pie **HEC** ☐  
White Egg Mayonnaise Sandwich **VH** ☐  
Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Chipped Potatoes **VH** ☐  
Mashed Potatoes **VHEC** ☐  
Baked Beans **VH** ☐  
Mushy Peas **VHEC** ☐

Please choose one dessert

Apricot Crumble **VHEC** ☐  
Fresh Fruit Bag **VH** ☐  
Custard **VHEC** ☐

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Small ☐ Large ☐ Children's ☐

Please choose one starter

Apple Juice **VHEC** ☐  
Mushroom Soup **VHEC** ☐  
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Plant Based Shepherds Pie **VHEC** ☐  
Beef Lasagne **EC** ☐  
Feta Cheese Salad with a Bread Roll **VH** ☐  
Wholemeal Egg Mayonnaise Sandwich **VH** ☐  
White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Saute Potatoes **VHEC** ☐  
Broccoli **VHEC** ☐  
Peas **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Clotted Cream Rice Pudding **VHEC** ☐  
Cheese & Biscuits **EC** ☐  
Smooth Fruit Yoghurt **VHEC** ☐  
Custard **VHEC** ☐

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- Fruit and herbal tea
- Hot chocolate
- Malted milk

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Small ☐ Large ☐ Children's ☐

Please choose one starter

Apple Juice **VHEC** ☐  
Leek & Potato Soup **VHEC** ☐

Please choose one main course

Macaroni Cheese **VHEC** ☐  
Sausages in Onion Gravy **EC** ☐  
Chicken & vegetable Pie ☐  
White Chicken Mayonnaise Sandwich ☐  
Wholemeal Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Saute Potatoes **VHEC** ☐  
Peas **VH** ☐  
Carrots **VHEC** ☐

Gravy **VHEC** ☐

Please choose one dessert

Mixed Fruit Pie **VHEC** ☐  
Raspberry Trifle **VH** ☐  
Custard **VHEC** ☐

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Small ☐ Large ☐ Children's ☐

Please choose one starter

Orange Juice **VHEC** ☐  
Vegetable Soup **VHEC** ☐  
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Cheese & Onion Pie **VH** ☐  
Curried lamb, with Potato & Tomato **EC** ☐  
Wholemeal Chicken Mayonnaise Sandwich ☐  
White Cheese Sandwich **VH** ☐

Please choose vegetables and potatoes

Chips **VH** ☐  
Vegetable Rice **VH** ☐  
Mashed Root Vegetables **VHEC** ☐

Gravy **VHEC** ☐

Please choose one dessert

Pineapple Sponge **VH** ☐  
Raspberry Dessert **VHEC** ☐  
Ice-cream **VEC** ☐  
Custard **VHEC** ☐

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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:

Ward-bed:

Red tray: ☐

Nurse's name: Nurse's signature:

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

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

Orange Juice **VHEC** ☐  
Tomato & Bean Soup **VHEC** ☐

Please choose one main course

Baked Vegetable Pie **VH** ☐  
Cheese & Tomato Omelette **VHEC** ☐  
Roast Chicken in Gravy ☐  
White Egg Mayonnaise Sandwich **VH** ☐  
Wholemeal Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Roast Potatoes **VH** ☐  
Mashed Potatoes **VHEC** ☐  
Carrots **VHEC** ☐  
Cabbage **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Apple Crumble **VHEC** ☐  
Caramel Sundae **VHEC** ☐  
Custard **VHEC** ☐

Diet codes

**V** Vegetarian **EC** Easy to Chew

**H** Suitable for Halal

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## 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

Apple Juice **VHEC** ☐  
Minestrone Soup **VHEC** ☐  
Bread Roll Sunflower Spread **VH** ☐

Please choose one main course

Cauliflower & Broccoli Pasta Bake **VHEC** ☐  
Lamb Grill Steaks in Minted Gravy **EC** ☐  
Wholemeal Egg Mayonnaise Sandwich **VH** ☐  
White Ham & Cheese Sandwich ☐

Please choose vegetables and potatoes

Dauphinoise Potatoes **VHEC** ☐  
Sweetcorn **VHEC** ☐  
Peas **VH** ☐

Gravy **VHEC** ☐

Please choose one dessert

Lemon & Orange Sponge **VHEC** ☐  
Yoghurt **VHEC** ☐  
Cheese & Biscuits **VEC** ☐  
Cream **VHEC** ☐

Diet codes

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