

# Cheltenham General Hospital

## MONDAY LUNCH

Week One

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**   
 Red Lentil Broth **VHEC**

Please choose one main course

- Tortelloni In Tomato & Basil Sauce **VHEC**   
 Minced Beef Hot Pot **EC**   
 Feta Cheese Salad with Jacket Potato **VH**   
 White Cheese & Pickle Sandwich   
 Wholemeal Tuna Mayonnaise Sandwich **H**

Please choose vegetables and potatoes

- Boiled Potatoes **VHEC**   
 Carrots **VHEC**   
 Minted Summer Vegetables **VH**

- Gravy **VHEC**

Please choose one dessert

- Coconut Rice Pudding **VHEC**   
 Banana **VHEC**   
 Custard **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

Week One

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**   
 Leek & Potato Soup **VHEC**   
 Bread Roll Sunflower Spread **VH**

Please choose one main course

- Lentil Bolognaise With Pena Pasta **VHEC**   
 Potato Topped Chicken Pie **VH**   
 Turkey Salad with a Bread Roll   
 Wholemeal Cheese & Pickle Sandwich   
 White Tuna Mayonnaise Sandwich **H**

Please choose vegetables and potatoes

- Potato Wedges **VHEC**   
 Peas **VH**   
 Cauliflower **VHEC**

- Gravy **VHEC**

Please choose one dessert

- Bakewell Tart **VHEC**   
 Cheese & Biscuits **VH**   
 Custard **VHEC**

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# Catering Services at Gloucestershire Hospitals NHS Foundation Trust

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## 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 |

# Cheltenham General Hospital

## TUESDAY LUNCH

Week One

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   | <b>VHEC</b> | <input type="checkbox"/> |
| Mushroom Soup | <b>VHEC</b> | <input type="checkbox"/> |
|               |             | <input type="checkbox"/> |

Please choose one main course

- |  |             |                          |
|--|-------------|--------------------------|
| Cheese & Tomato Omelette                 | <b>VHEC</b> | <input type="checkbox"/> |
| Chicken Pasta with Tomato & Herbs        | <b>EC</b>   | <input type="checkbox"/> |
| Smoked Mackerel Salad with Jacket Potato | <b>VH</b>   | <input type="checkbox"/> |
|  |             | <input type="checkbox"/> |
| White Egg Mayonnaise Sandwich            | <b>VH</b>   | <input type="checkbox"/> |
| Wholemeal Cheese Sandwich                | <b>VH</b>   | <input type="checkbox"/> |
|  |             | <input type="checkbox"/> |

Please choose vegetables and potatoes

- |               |             |                          |
|---------------|-------------|--------------------------|
| Saute Potato  | <b>VHEC</b> | <input type="checkbox"/> |
| Mashed Potato | <b>VHEC</b> | <input type="checkbox"/> |
| Carrots       | <b>VHEC</b> | <input type="checkbox"/> |
|               |             | <input type="checkbox"/> |
|               |             | <input type="checkbox"/> |

Please choose one dessert

- |                      |             |                          |
|----------------------|-------------|--------------------------|
| Summer Fruit Crumble | <b>VHEC</b> | <input type="checkbox"/> |
| Raspberry Dessert    | <b>VHEC</b> | <input type="checkbox"/> |
|                      |             | <input type="checkbox"/> |
| Custard              | <b>VHEC</b> | <input type="checkbox"/> |
|                      |             | <input type="checkbox"/> |

Diet codes

**V** Vegetarian      **EC** Easy to Chew  
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## TUESDAY SUPPER

Week One

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                | <b>VHEC</b> | <input type="checkbox"/> |
| Tomato Soup                 | <b>VHEC</b> | <input type="checkbox"/> |
| Bread Roll Sunflower Spread | <b>VH</b>   | <input type="checkbox"/> |

Please choose one main course

- |   |             |                          |
|---|-------------|--------------------------|
| Cauliflower Cheese                      | <b>VHEC</b> | <input type="checkbox"/> |
| Pork meatballs in Tomato and Herb Sauce | <b>EC</b>   | <input type="checkbox"/> |
| Chicken Tikka Salad with a Bread Roll   |             | <input type="checkbox"/> |
|   |             | <input type="checkbox"/> |
| Wholemeal Egg Mayonnaise Sandwich       | <b>VH</b>   | <input type="checkbox"/> |
| White Cheese Sandwich                   | <b>VH</b>   | <input type="checkbox"/> |
|   |             | <input type="checkbox"/> |

Please choose vegetables and potatoes

- |                 |             |                          |
|-----------------|-------------|--------------------------|
| Mashed Potatoes | <b>VHEC</b> | <input type="checkbox"/> |
| Peas            | <b>VH</b>   | <input type="checkbox"/> |
| Broccoli        | <b>VHEC</b> | <input type="checkbox"/> |
|                 |             | <input type="checkbox"/> |
|                 |             | <input type="checkbox"/> |

Please choose one dessert

- |                     |             |                          |
|---------------------|-------------|--------------------------|
| Rice Pudding        | <b>VHEC</b> | <input type="checkbox"/> |
| Peach and Pear Pots | <b>VHEC</b> | <input type="checkbox"/> |
|                     |             | <input type="checkbox"/> |
|                     |             | <input type="checkbox"/> |

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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     |
| Comments |

## WEDNESDAY LUNCH

Week One

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 Soup **VHEC**

Please choose one main course

- Macaroni Cheese **VHEC**   
 Salmon Crumble **VH**   
 Southern Fried Chicken Salad with Jacket Potato   
 White Cheese Sandwich **VH**   
 Wholemeal Ham & Cheese Sandwich

Please choose vegetables and potatoes

- Roast Potatoes **VH**   
 Mashed Potatoes **VHEC**   
 Green Beans **VH**   
 Broccoli **VHEC**

Please choose one dessert

- Cooked Apricots **VHEC**   
 Chocolate Mousse **VHEC**   
 Cream **VHEC**

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Ward-bed:

Red tray:

Nurse's name: Nurse's signature:

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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

Please choose one starter

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

Please choose one main course

- Plant Based Shepherds Pie **VHEC**   
 Chicken Breast in Tomato & Basil Sauce   
 Tuna Mayonnaise Salad with a Bread Roll **VH**   
 Wholemeal Cheese Sandwich **VH**   
 White Ham & Cheese Sandwich

Please choose vegetables and potatoes

- Mashed Potatoes **VHEC**   
 Cauliflower **VHEC**   
 Peas **VH**   
 Gravy **VHEC**

Please choose one dessert

- Apple Crumble **VHEC**   
 Apricot & Peach Dessert **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

Snacks will be offered with every hot beverage round.

## Protected Meal Times

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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

Please choose one starter

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

Please choose one main course

Cauliflower Cheese **VHEC**   
Chicken and Ham Pie   
Mediterranean Quinoa Salad With Jacket Potato **VH**   
White Cheese & Pickle Sandwich **VH**   
Wholemeal Chicken Mayonnaise Sandwich

Please choose vegetables and potatoes

Boiled Potato **VHEC**   
Potato Wedges **VH**   
Mashed Root Vegetables **VHEC**   
Broccoli **VH**

Gravy **VHEC**

Please choose one dessert

Sultana Sponge **VHEC**   
Cheese & Biscuits **VH**   
Custard **VHEC**

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Nurse's name: Nurse's signature:

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## THURSDAY SUPPER

Week One

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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 Curry **VHEC**   
Beef Casserole   
Cheese Salad with a Bread Roll **VH**   
Wholemeal Cheese & Pickle Sandwich **VH**   
White Chicken Mayonnaise Sandwich

Please choose vegetables and potatoes

Boiled Potatoes **VHEC**   
Steamed Rice **VHEC**   
Sliced Green Beans **VH**   
Carrots **VHEC**

Gravy **VHEC**

Please choose one dessert

Pineapple Sponge **VHEC**   
Banana **VH**   
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

Snacks will be offered with every hot beverage round.

## Protected Meal Times

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# Cheltenham General Hospital

## FRIDAY LUNCH

Week One

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                    | <b>VHEC</b> | <input type="checkbox"/> |
| Tomato Red Pepper & Lentil Soup | <b>VHEC</b> | <input type="checkbox"/> |
|                                 |             | <input type="checkbox"/> |

Please choose one main course

- |                                    |             |                          |
|------------------------------------|-------------|--------------------------|
| Cheese & Onion Quiche              | <b>VHEC</b> | <input type="checkbox"/> |
| Jumbo Salmon Finger                | <b>H</b>    | <input type="checkbox"/> |
| Ham Salad With Jacket Potato       |             | <input type="checkbox"/> |
|                                    |             | <input type="checkbox"/> |
| White Egg Mayonnaise Sandwich      | <b>VH</b>   | <input type="checkbox"/> |
| Wholemeal Tuna Mayonnaise Sandwich | <b>H</b>    | <input type="checkbox"/> |
|                                    |             | <input type="checkbox"/> |

Please choose vegetables and potatoes

- |                  |             |                          |
|------------------|-------------|--------------------------|
| Chipped Potatoes | <b>VH</b>   | <input type="checkbox"/> |
| Mashed Potatoes  | <b>VHEC</b> | <input type="checkbox"/> |
| Baked Beans      | <b>VH</b>   | <input type="checkbox"/> |
|                  |             | <input type="checkbox"/> |
|                  |             | <input type="checkbox"/> |

Please choose one dessert

- |                       |             |                          |
|-----------------------|-------------|--------------------------|
| Sticky Toffee Pudding | <b>VHEC</b> | <input type="checkbox"/> |
| Fresh Fruit Bag       | <b>VH</b>   | <input type="checkbox"/> |
|                       |             | <input type="checkbox"/> |
| Custard               | <b>VHEC</b> | <input type="checkbox"/> |
|                       |             | <input type="checkbox"/> |

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Please choose your portion size

Small  Large  Children's

Please choose one starter

- |                             |             |                          |
|-----------------------------|-------------|--------------------------|
| Apple Juice                 | <b>VHEC</b> | <input type="checkbox"/> |
| Tomato & Bean Soup          | <b>VHEC</b> | <input type="checkbox"/> |
| Bread Roll Sunflower Spread | <b>VH</b>   | <input type="checkbox"/> |

Please choose one main course

- |                                   |             |                          |
|-----------------------------------|-------------|--------------------------|
| Vegetable Lasagne                 | <b>VHEC</b> | <input type="checkbox"/> |
| Chicken Chasseur                  | <b>EC</b>   | <input type="checkbox"/> |
| Cheese Ploughman's Salad          | <b>VH</b>   | <input type="checkbox"/> |
|                                   |             | <input type="checkbox"/> |
| Wholemeal Egg Mayonnaise Sandwich | <b>VH</b>   | <input type="checkbox"/> |
| White Tuna Mayonnaise Sandwich    | <b>H</b>    | <input type="checkbox"/> |
|                                   |             | <input type="checkbox"/> |

Please choose vegetables and potatoes

- |                      |             |                          |
|----------------------|-------------|--------------------------|
| Dauphonoise Potatoes | <b>VHEC</b> | <input type="checkbox"/> |
| Broccoli             | <b>VHEC</b> | <input type="checkbox"/> |
| Cauliflower          | <b>VHEC</b> | <input type="checkbox"/> |
|                      |             | <input type="checkbox"/> |
|                      |             | <input type="checkbox"/> |

Please choose one dessert

- |                   |             |                          |
|-------------------|-------------|--------------------------|
| Lemon Sponge      | <b>VHEC</b> | <input type="checkbox"/> |
| Strawberry Mousse | <b>VHEC</b> | <input type="checkbox"/> |
|                   |             | <input type="checkbox"/> |
| Custard           | <b>VHEC</b> | <input type="checkbox"/> |
|                   |             | <input type="checkbox"/> |

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- Fruit and herbal tea
- Hot chocolate
- Malted milk

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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 |

# Cheltenham General Hospital

## SATURDAY LUNCH

Week One

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**
- Tomato Soup **VHEC**

Please choose one main course

- Potato Cheese & Leek Bake **VHEC**
- Beef Lasagne **EC**
- Fishcakes **HEC**
- White Chicken Mayonnaise Sandwich
- Wholemeal Cheese Sandwich **VH**

Please choose vegetables and potatoes

- Baked Potato Wedges **VH**
- Baked Beans **VHEC**
- Peas **VH**

Please choose one dessert

- Chocolate Chip Sponge **VHEC**
- Smooth Fruit Yoghurt **VHEC**
- Custard **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

## SATURDAY SUPPER

Week One

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**
- Bread Roll Sunflower Spread **VH**

Please choose one main course

- Jacket Potato with Baked Beans & Cheese **VHEC**
- Curried Lamb Potato & Tomato **EC**
- Wholemeal Chicken Mayonnaise Sandwich
- White Cheese Sandwich **VH**

Please choose vegetables and potatoes

- Chips **VH**
- Vegetable Rice **VH**
- Broccoli **VHEC**

Please choose one dessert

- Lemon & Orange Sponge **VHEC**
- Blackcurrant Cheesecake **VH**
- Custard **VHEC**

Diet codes

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

Special diets

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Patient's name:

Ward-bed:

Red tray:

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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

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

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# Cheltenham General Hospital

## SUNDAY LUNCH

Week One

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**   
Mushroom Soup **VHEC**

Please choose one main course

Lentil Flaky Topped Pie **VHEC**   
Roast Chicken in Gravy   
Sliced Gammon & Pineapple   
White Egg Mayonnaise Sandwich **VH**   
Wholemeal Ham & Cheese Sandwich

Please choose vegetables and potatoes

Roast Potatoes **VH**   
Cheddar Mash **VHEC**   
Cabbage **VH**   
Mashed Root Vegetables **VHEC**

Gravy **VHEC**

Please choose one dessert

Apple Pie **VHEC**   
Cheese & Biscuits **VH**   
Custard **VHEC**

Diet codes

**V** Vegetarian **EC** Easy to Chew  
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Special diets

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Ward-bed:

Red tray:

Nurse's name: Nurse's signature:

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## SUNDAY SUPPER

Week One

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**   
Tomato and Bean Soup **VHEC**   
Bread Roll Sunflower Spread **VH**

Please choose one main course

Vegetable Quiche **VHEC**   
Steak & Mushroom Pie   
Wholemeal Egg Mayonnaise Sandwich **VH**   
White Ham & Cheese Sandwich

Please choose vegetables and potatoes

Mashed Potatoes **VHEC**   
Potato Wedges **VHEC**   
Carrots **VHEC**

Ginger Pudding with Orange Sauce **VHEC**   
Banana **VHEC**   
Custard **VHEC**

Please choose one dessert

Ginger Pudding with Orange Sauce **VHEC**   
Banana **VHEC**   
Custard **VHEC**

Diet codes

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