South Tees Hospitals NHS Foundation Trust

WEEK TWO - LUNCH MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE SERVICE						
Asparagus (V)	Minestrone (V)	Lentil (E/P/VG)	Tomato (V)	Tomato (V)	Chicken	Leek & Potato (V)
MAINS						
Chicken in tomato and basil sauce (P/GF/H)	Potato Topped Chicken Pie (E/EC/P)	Shepherds Pie (EC/GF)	Steak Pie (E/P)	Battered Cod (E)	Chilli (H)	Roast Pork (H/P)
Fish Pie (EC/H/P)	Ham & Leek Crumble (E/P)	Lancashire hot pot (P)	Chicken Veg Casserole (EC/H/P)	Shepherds Pie (EC/H/P)	Lamb burgers with Mint Gravy	Roast Chicken (H/P)
Veg Lasagne (E/V)	Tomato & Sweet Potato Crumble (E/VG)	Veg Gratin (H/V)	Omelette (V)	Potato Cheese & Leek Bake (E/EC/P/V)	Bean Chilli (H/VG)	Cauliflower Cheese (EC/V)
SIDES (H,V)						
Chips	Sauté Potato (EC)	Mashed Potato (EC)	Wedges	Chips	Dauphinoise Potatoes (P)	Roast Potatoes
Peas	Runner Beans	Peas (EC)	Root Veg Medley	Broccoli (EC)	Veg Medley	Carrots (EC)
Salad	Cauliflower (EC)	Carrots (EC)	Beans (EC)	Mushy Peas (EC)	Rice	Red Cabbage
SANDWICHES (H)						
Chicken Mayo	Corned Beef	Egg	Tuna	Ham	Beef	Cheese
DESSERTS V)						
Jam Sponge (EC/E)	Trifle (EC)	Ginger Drizzle Cake (E)	Gateaux (EC)	Bread & Butter Pudding (E/P)	Apple Cake (E/EC)	Rice Pudding (EC)

DAILY OPTIONS

JACKET POTATO with choice of Cheese

with choice of Cheese (E/V), Beans (V), Tuna mayo (E) or Plain (V)

SALAD (H)

Lettuce
Onion
Cucumber
Tomato
Carrots
Coleslaw
with choice of Boiled
Egg, Cheese, Beef,
Turkey, Tuna



MEAL TIMES

Breakfast: 8:30 - 9:30

Lunch: 12:00 - 13:00

Tea: 17:00 - 18:00

A range of texture modified, halal and specialised meals are always available.

If you have a food allergy or intolerance, please inform your nurse on admission.

BREAKFAST

Bran Flakes (V)
Corn Flakes (V)
Rice Krispies (V)
Porridge (EC/V)
Ready Brek (EC/V)
Weetabix (EC/V)

Toast (White or Wholemeal) (V) Thick & Creamy Yoghurt (EC/V)

Butter Jam (all flavours) Marmalade Marmite Honey

DESSERT (H)

Fruit in Juice (V)
Ice Cream (EC/V)
Fruit Flavoured Jelly (EC)
Creamy Yoghurt (EC/V)
Fresh Fruit (V)

SNACKS

Biscuits (V)
Cheese & Crackers (V/H/P)
Yoghurt (E/EC/H)
Fruit (H/V)
Cakes
Custard Pots (E/EC)
Jelly

Snacks are served with your midmorning, mid-afternoon & supper drinks

DRINKS

Coffee
Tea
Milk (Semi Skimmed or Whole Milk)
Soya Milk (VG)
Malted Drink
Hot Chocolate
Squash
Fruit juice

Decaffeinated tea or coffee & non-diary milk options are available on request

CODES USED IN THE MENU

- **E High Energy**: more nourishing than those coded *H* as they contain more calories. Suitable for patients with reduced appetites
- eat food options. Suitable for patients who have difficulty coping with firm foods (e.g. no teeth, loose dentures or sore mouth)
- H Healthy Options: contains moderate amounts of fat, sugar &salt. Suitable part of a healthy balanced diet & for patients with diabetes
- P Higher protein: patients with increased protein requirements
- V Vegetarian: made without meat, poultry, fish and all products derived from these. Suitable for vegetarians that consume milk, eggs, and products made with these.
- **VG Vegan**: free from animal products, including meat, fish, egg, milk & honey