SNACKS & DRINKS

DRINKS







Coffee



Drink



Chocolate





Decaffeinated tea or coffee and non-dairy milk options are available on request.

SNACKS

Mid Morning: Cake Slice V; Fresh

Fruit H V VG; Yogurt EC V

Mid Afternoon: Fresh Fruit H V VG;

Biscuits V

Supper: Cake Slice V; Fresh Fruit H V VG; Biscuits V; Cheese & Crackers V

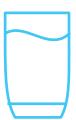
Extra nourishing snacks (HiCal Jelly (not suitable for those with diabetes) and Complan Mousse) are available for those who have been encouraged to have high calorie menu choices. Please place your order with the housekeeper (MUST>1).

SCHEDULED SERVICE TIME

Breakfast Mid Morning

Mid Afternoon **Evening Meal**

Lunch Supper



Hydration is essential to your wellbeing.

Your water jug will be refreshed twice a day; if you need a top up or new jug please ask your Ward Host or Nurse for assistance.







Evening Meal

*Breakfast items available until 9:30

YOUR WARD HOST TEAM

Your ward host team are here to help. Please let them know if you have any special requirements. Your Ward Host will take your **lunch order** after breakfast and your evening meal order after lunch.

ADDITIONAL MENUS

We have the following alternative menus available should you require them:

Allergen Aware Extra Nourishing

Gluten Free Vegan Low Fibre Renal

Modified Texture Level 4 puréed Level 5 minced & moist

World Food & Halal African Caribbean and Level 6 soft & bite sized Asian Vegetarian

Finger Food

MISSING A MEAL?

If you have been admitted to the ward after lunch or evening meal orders have been taken, we can still offer you a range of hot meals or snacks. Please speak to your Ward Host or Nurse.

ALLERGY INFORMATION

If you have a food allergy or intolerance, please advise your Nurse on admission and always inform the Ward Host each time you place your

We have an Allergen Free Menu which contains dishes prepared free from: cereals containing gluten, lupin, milk, egg, fish, celery, crustaceans, molluscs, nuts, peanuts, sesame, sulphites, mustard and soya.

FISH BONES

Although every care has been taken to remove fish bones from our fish dishes, some may remain. Therefore, please take care when consuming fish dishes.

YOUR FEEDBACK IS IMPORTANT TO US

We will ask if you would like to complete a short survey about your experience, to help us review and improve our patient catering services. If you have any feedback or queries during your stay, please speak to a Nurse or your Ward Host.

South Tees Hospitals NHS Foundation Trust

Inpatient Dining



BREAKFAST

Select from these options:





CEREALS

Branflakes V VG

Cornflakes V

Porridge EC V

Rice Krispies V

Weetabix EC V VG

Various milk options available including non-dairy.

BREAD OR TOAST

White V VG

Wholemeal V VG

Available with butter or sunflower spread and a selection of preserves.



YOGURT

Thick & Creamy

Various flavours available.



FRESH FRUIT

Various options available, including EC V VG.

Hot and cold drinks are served with your breakfast and include the additional option of apple or orange juice.



Please wash your hands or use the wipes provided before each meal.

STANDARD 04

LUNCH & EVENING MEAL

Please choose one starter + one main meal from either the daily options, jacket potatoes, omelettes, salads or sandwiches + sides + one dessert.



Available for Lunch & Supper

Soup of the Day E EC V option available

Bread Roll VVG

white or wholemeal options served with butter V or sunflower spread V VG

Apple or Orange Juice H EC V VG

國SANDWICHES

A daily selection of sandwiches are available on white or wholemeal. Please ask your Ward Host for details. V available.

OMELETTES

Plain Omelette ΗV

Cheese Omelette



Served with butter V or sunflower spread V VG

Plain Potato H V VG

Baked Beans H V VG

Cheddar Cheese

Tuna Mayo E

ΕV

SALAD

Salad base of lettuce, carrots, cucumber, tomatoes + topping choice.

Egg H V

Cheese V

Tuna Mayo H

Ham H

TO DAILY MAIN MEALS

LUNCH

MON Cheese & Onion Quiche E V Beef Lasagne E EC

TIJE Bean Chilli H V VG Chicken Curry H EC

WFN Cheese & Onion Pie E V Pork Meatballs in Tomato Sauce H EC

THU Creamy Vegetable Bake V Beef Bolognaise with Pasta H EC

Macaroni Cheese E EC V **Battered Haddock**

SAT Vegetable Lasagne E V Potato Topped Chicken Pie E EC

SIIN Tomato & Basil Pasta H EC V VG Roast Chicken in Gravy H

(C) SIDES

Bread Roll V VG white or wholemeal

of Vegetables & Potatoes H V Coleslaw E V

Side Salad H V VG

Includes EC & VG options

Daily selection

A selection of condiments, butter and sunflower spread are available.

EVENING MEAL

MON Cauliflower & Broccoli Pasta V Fishcakes H EC Chicken & Vegetable Casserole H Baked Steak & Mushroom Pie E

TIJE Vegetable Lasagne E V Tuna Pasta Bake H Potato Topped Chicken Pie E EC Cottage Pie H EC

WED Vegetable Curry H V VG Macaroni Cheese E EC V Sweet & Sour Chicken H Savoury Minced Beef H EC

Tomato & Basil Pasta H EC V VG Vegetable Cottage Pie H EC V Chicken & Vegetable Pie E Sausages & Onion Gravy

Cheese & Onion Pie E V Chicken Tikka Masala H EC Corned Beef Hash H Shepherd's Pie EC

Quorn Sausages H V VG Cauliflower Cheese EC V Salmon Crumble E Chilli Con Carne H

Lentil & Vegetable Pie E V VG Potato. Cheese & Leek Bake E V Fish Pie H FC Chicken Pasta in Tomato Sauce H

DESSERTS

DAILY Rice

HOT DESSERTS Served with custard EC V

Pudding EC V Syrup Sponge E EC V

Summer TUE Fruit

DAILY Custard

EC V

Crumble

E EC V VG

Lemon Sponge

Stewed THU Apple H E EC V VG

Chocolate SAT Chip Sponge E EC V

E EC V

Somerset Apple Cake E EC V

Jam Sponge E EC V

COLD DESSERTS

Thick & Creamy Yogurt EC V

Ice Cream EC V

Jam Doughnut V

Tinned Fruit in Juice H V VG

Fresh Fruit Apple H V VG Banana H EC V VG Orange H V VG

Reduced Sugar Jelly EC HiCal Jelly available for MUST ≥ 1

CODES USED IN THIS MENU

- H Healthy Options: contain moderate amounts of fat, sugar and salt. Suitable as part of a healthy balanced diet and for patients with diabetes.
- Higher Energy: more nourishing than those coded H as they contain more calories. Suitable for patients with a reduced
- **Easy to Chew:** suitable for patients who have difficulty coping with firm foods (e.g. patients who have no teeth, loose dentures or sore mouth). Refer to our modified texture menus if you have difficulties with swallowing
- Vegetarian: free from meat, poultry, fish and all products derived from these. Suitable for vegetarians that consume milk, eggs and their products.
- VG Vegan: free from all animal products including meat, poultry, fish, milk, eggs and all products derived from these. Vegan menu available.

Please ask your Ward Host for carbohydrate information if you require it.