



# 4 PUREE MENU

This menu is only intended for patients who have been assessed by a Speech and Language Therapist and require a texture modified diet. Some dishes will be fortified if advised by the clinical team. If this selection does not meet your dietary requirements please inform a member of the Ward Staff.

## BREAKFAST

A Continental Breakfast is served each day, please choose from the below.

Ready Brek (smooth texture)



Weetabix - made with hot milk to a smooth texture



### AVAILABLE MILKS - PLEASE ASK

Semi-Skimmed Milk



Whole Milk



Soya Milk



Oat Milk



## MAIN COURSE

Beef Bolognese



Fisherman's Pie



Macaroni Cheese



Potato & Onion Gratin



## CULTURAL (HALAL)

Chicken Tikka Masala



Beef Curry



Vegetable Chilli



## ALLERGY AWARE

(Allergen-free dishes do not contain: gluten, milk, egg, celery, mustard, nuts, sesame, lupin, soya, fish, crustacea, mollusc or sulphites).

Roast Lamb



Chicken Casserole



Chickpea Stew



## DESSERTS

Lemon Sponge



Rice Pudding



Summer Fruits & Vanilla Puree



Chocolate Mousse



Thick & Creamy Yoghurt



## SNACKS

Chocolate Mousse



Custard Pot



Thick & Creamy Yoghurt



Custard Cream & Tea (hot)



Beans on Toast

