



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



YOGHURT

Thick & Creamy Fruit Yoghurt



MAIN COURSE

Chicken & Potato Pie



Roast Beef with Mustard Mash



Fisherman's Pie



Macaroni Cheese



Lentil Bolognese



CULTURAL (HALAL)

Sweet & Sour Chicken



Beef Curry



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



Bean Stew



DESSERTS

Chocolate Sponge



Rice Pudding



Summer Fruits & Vanilla Puree



Strawberry Mousse



Thick & Creamy Yoghurt



SNACKS

Chocolate Mousse



Custard Pot



Thick & Creamy Yoghurt



Custard Cream & Tea (hot)



Beans on Toast



NUTRITIONAL & ALLERGEN INFORMATION

Please scan this QR code to access the full nutritional and allergen information for our menus.



This menu is made for multiple patient use.

**Please clean thoroughly with Clinell wipes
between patients.**

This has been approved by NHS IPC forum.

**If damaged or stained please dispose of
and contact helpdesk for replacements.**



PATIENT FEEDBACK

Patients are invited to share their experience by scanning the QR code provided. Simply use your smartphone camera to access a short feedback survey, where you can quickly and securely tell us about your meal service.

Your input helps us understand what we're doing well and where we can improve, ensuring we continue to provide the best possible care.