

# Level 6 Menu

Soft and Bite Sized

Codes for better meal choice

**D** = Suitable for those with Diabetes   **V** = Vegetarian   **G** = Gluten Free

Available on the ward to enjoy with your meal

Ketchup	Mustard	Mayonnaise
Salad Cream	Vinegar	Tartare Sauce

*Fresh, Local,  
Nutritious*  
Supporting local food,  
freshly prepared



To see a member of the Catering Team please ask.

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## Lunch

Orange Juice	<b>G V</b>
Apple Juice	<b>G V</b>
Lamb Casserole with Minted Potato Mash and Peas	<b>G D</b>
Savoury Beef with Mashed Potato and Bubble & Squeak	<b>G D</b>
Chicken Casserole with Mashed Potato & Carrots	<b>G D</b>
Fish in Cheese Sauce with Mashed Potato & Peas	<b>G D</b>
Vegetable Cottage Pie	<b>G D V</b>
Vegetable Tikka Masala	<b>G D V</b>
Lentil Bolognaise with Mashed Potato, Carrots & Swede	<b>G D V</b>
Macaroni Cheese with Mustard Mash, Carrots & Swede	<b>D V</b>
Vegetable Lasagne with Mashed Potato & Carrots	<b>D V</b>
Beef Bolognaise with Parsley Potatoes & Mushy Peas	<b>D</b>
Fruit Yoghurt	<b>V</b>
Ice Cream	<b>V</b>
Rice Pudding	<b>G V</b>

## Supper

Orange Juice	<b>G V</b>
Apple Juice	<b>G V</b>
Lamb Casserole with Minted Potato Mash and Peas	<b>G D</b>
Savoury Beef with Mashed Potato and Bubble & Squeak	<b>G D</b>
Chicken Casserole with Mashed Potato & Carrots	<b>G D</b>
Fish in Cheese Sauce with Mashed Potato & Peas	<b>G D</b>
Vegetable Cottage Pie	<b>G D V</b>
Vegetable Tikka Masala	<b>G D V</b>
Lentil Bolognaise with Mashed Potato, Carrots & Swede	<b>G D V</b>
Macaroni Cheese with Mustard Mash, Carrots & Swede	<b>D V</b>
Vegetable Lasagne with Mashed Potato & Carrots	<b>D V</b>
Beef Bolognaise with Parsley Potatoes & Mushy Peas	<b>D</b>
Fruit Yoghurt	<b>V</b>
Ice Cream	<b>V</b>
Rice Pudding	<b>G V</b>