

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.

43

Lunch

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

Supper

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