



University Hospitals
Coventry and Warwickshire



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Welcome

We are sorry you are unwell and need to be in Hospital but we will try and make you stay as comfortable as possible.

The food on this menu has been developed through consultation with Staff and Patients from UHCW, incorporating all of the popular dishes chosen by the Patients.

Meal times are between the following times:

Breakfast 7.45am - 8.45am **Lunch** 12.00 noon - 1.00pm **Supper** 5.00pm - 6.00pm

Condiments & Sauces

These are available on the ward so please ask a member of ward staff.

Clean Hands Policy

We encourage all patients to wash their hands before eating.

Please ask a member of ward staff if you require assistance.

No food allowed in from family and friends.

Due to food safety restrictions regarding storage of food (on ward and in ward kitchens), visitors are recommended not to bring in food for patients.

Allergies

If you have any food allergies, please inform the ward staff immediately and they will liaise with the catering and dietetic departments to ensure that suitable food is provided.

If you require allergen information for any of the items on our menu, please ask your Nurse or Hostess who will happily get the 'Patient Allergen file' for you.

Cultural Menu

We are able to provide a range of Cultural and Ethnic meals including Certified Halal, Vegetarian, Vegan, Asian Vegetarian and Caribbean.

Special Dietary Needs

If you have a special dietary requirement due to a clinical condition or food intolerance / allergy please inform a member of the nursing team.

We are able to provide a range of meals including Certified Gluten Free, Texture Modified consistencies, including Texture C (Puree) and Texture E (Fork Mashable) Low Potassium.

Any comments?

The ISS Catering Team hope that you enjoy your meals during your stay with us. Our menus have been designed to allow you to choose appetising and nutritious food. Should you wish to discuss any aspect of the Catering Service with us please ask a member of ward staff to arrange this.

Snack Box

The Snack Box including a roll or a sandwich is available to you if you have missed a meal (due to treatment or tests) or you have been admitted and not had the opportunity of a meal.

If you would like a Snack Box then please speak to your Ward Host or Hostess or Nursing Staff.

Lite Bites are also available.

Breakfast

Menu

Daily Breakfast Menu

Each morning you will be able to make a selection from the Breakfast Menu served on the ward.

Apple Juice V NAS

Orange Juice V NAS

Pineapple Juice **V NAS**

Cornflakes V

Weetabix V NAS

Rice Krispies V

Ready Brek V NAS C

Muesli ♥ V NAS

Bran Flakes ♥ V

Wholemeal Bread V V NAS

White Bread **V NAS**

Butter **V NAS**

Low Fat Spread **V NAS**

Jam V NAS

Marmalade V NAS



Healthier eatingVegetarianNAS No added salt

Texture C

lt

Healthier eating Vegetarian

NAS No added salt

GF Gluten free

Monday

Light Lunch

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Plain Omelette V

Fish Fingers

Pork Ravioli Au Gratin

Cheese & Onion Quiche V

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ♥ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice **V NAS**

Fresh Fruit **V NAS**

Main Supper

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Fish in Parsley Sauce ♥ NAS

Pork & Leek Sausage

Cheese & Onion

Potato Pie V NAS

Accompaniments

Creamed Potatoes V
New Potatoes V V NAS

Swede ♥ V NAS

Peas **V NAS**

Gravy V

Side Dishes

Side Salad ▼ V NAS
Sliced Bread with Spread or Butter

Desserts

Pear & Chocolate Crumble

(& Custard) **V NAS**

Rice Pudding (hot) ▼ V NAS

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Ice Cream V NAS

Fresh Fruit V NAS

Mandarins in Juice ▼ V NAS

Cheese & Biscuits V



Tuesday

Light Lunch

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Cheese & Onion Pasty V

Cheese & Ham Omelette

Quiche Lorraine

Macaroni Cheese with Mustard V

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ♥ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice **V NAS**

Fresh Fruit V NAS

Main Supper

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Chicken Tikka Masala

Cottage Pie

Cauliflower Cheese V NAS

Accompaniments

Creamed Potatoes V
Croquette Potatoes V
Green Beans V V NAS

Peas **V NAS**

Gravy V

Rice V NAS

Side Dishes

Side Salad ▼ V NAS
Sliced Bread with Spread or Butter

Desserts

Sultana Sponge V (& Custard) V NAS

Rice Pudding (hot) V NAS

Creamy Yoghurt V NAS

Light Yoghurt V NAS

Ice Cream V NAS

Fresh Fruit V NAS

Pineapple in Juice ♥ V NAS

Cheese & Biscuits V

Healthier eatingVegetarianNAS No added saltGF Gluten free



Wednesday

Light Lunch

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Sausages **NAS**

Plain Omelette V

Pasta Bolognese Y NAS

Cheese & Onion Quiche V

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Éclair **V**

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ▼ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice Y V NAS

Healthier eating

V VegetarianNAS No added salt

Gluten free

Fresh Fruit V NAS

Main Supper

Starter

Orange, Apple or Pineapple
Juice V NAS

Hot Main Courses

Beef & Onion Pie NAS

Roast Pork ♥ NAS

Vegetable Lasagne V

Accompaniments

Creamed Potatoes V
Sauté Potatoes V NAS
Mixed Vegetables V V NAS

Peas V NAS

Gravy V

Side Dishes

Side Salad **V NAS**Sliced Bread with Spread or Butter

Desserts

Rhubarb & Apple Crumble **V NAS** (& Custard) **V NAS**

Rice Pudding (hot) ♥ V NAS

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Ice Cream V NAS

Fresh Fruit V NAS

Peaches in Juice ▼ V NAS

Cheese & Biscuits V



Thursday

Light Lunch

Starter

Orange, Apple or Pineapple Juice V NAS

Hot Main Courses

Fish Fingers

Cheese & Ham Omelette

Chicken Goujons

Cauliflower & Broccoli

Pasta V NAS

Side Dishes

Side Salad V V NAS Baked Beans V Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ♥ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice **V NAS**

Fresh Fruit V NAS

Main Supper

Starter

Orange, Apple or Pineapple Juice V NAS

Hot Main Courses

Shepherd's Pie ♥ NAS

Bacon & Leek Pasta

Vegetable & Bean Chilli ♥ V NAS

Accompaniments

Creamed Potatoes V

Rice V V NAS

Green Beans V NAS

Peas V NAS

Gravy V

Side Dishes

Side Salad V V NAS

Sliced Bread with Spread or Butter

Desserts

Lemon Curd Sponge (& Custard) V NAS

Rice Pudding (hot) ♥ V NAS

Creamy Yoghurt V NAS

Light Yoghurt Y NAS

Ice Cream V NAS

Fresh Fruit V NAS

Pears in Juice V V NAS

Cheese & Biscuits V

Friday

Light Lunch

Starter

Orange, Apple or Pineapple Juice V NAS

Hot Main Courses

Scotch Pie

Plain Omelette V

Quiche Lorraine

Pasta Bolognese ♥ NAS

Side Dishes

Side Salad V V NAS

Baked Beans V

Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ♥ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Ega Custard Tart V NAS

Peaches in Juice V V NAS

Fresh Fruit V NAS

Main Supper

Starter

Orange, Apple or Pineapple Juice V NAS

Hot Main Courses

Battered Fish

Beef Casserole NAS

Vegetable Jalfrazi V

Accompaniments

Creamed Potatoes V

Chips V NAS

Mushy Peas ♥ V

Mixed Vegetables V NAS

Gravy V

Rice V V NAS

Side Dishes

Side Salad V V NAS

Sliced Bread with Spread or Butter

Desserts

Date & Apple Crunch

(& Custard) V NAS

Rice Pudding (hot) ♥ V NAS

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Ice Cream V NAS

Fresh Fruit V NAS

Fruit Cocktail in Juice V V NAS

Cheese & Biscuits V



Healthier eating Vegetarian **NAS** No added salt Gluten free





Saturday

Light Lunch

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Sausage Roll

Plain Omelette V

Beef Burger

Cauliflower & Broccoli

Bake **V NAS**

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ▼ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice **V NAS**

Fresh Fruit **V NAS**

Main Supper

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Beef Lasagne

Potato topped Chicken & Leek

Pie **NAS**

Bean & Vegetable Hotpot V NAS

Accompaniments

Creamed Potatoes V
Swede V V NAS

Peas **V NAS**

Gravy V

Side Dishes

Side Salad ▼ V NAS
Sliced Bread with Spread or Butter

Desserts

Jam Sponge

(& Custard) **V NAS**

Rice Pudding (hot) ♥ V NAS

Creamy Yoghurt V NAS

Light Yoghurt > NAS

Ice Cream V NAS

Fresh Fruit V NAS

Peaches in Juice ▼ V NAS

Cheese & Biscuits V

Sunday

Main Lunch

Starter

Orange, Apple or Pineapple Juice **V NAS**

Hot Main Courses

Roast Chicken **V NAS**

Tuna & Pasta Cheese Bake **NAS**Cauliflower Cheese **V NAS**

Accompaniments

Creamed Potatoes V
Roast Potatoes V
Savoy Cabbage V V NAS
Sliced Carrots V V NAS
Gravy V

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Apple Pie (& Custard) V
Rice Pudding (hot) V NAS
Creamy Yoghurt V NAS
Light Yoghurt NAS
Ice Cream V NAS
Fresh Fruit V NAS
Mandarins in Juice V NAS

Cheese & Biscuits V

Light Supper

Starter

Orange, Apple or Pineapple
Juice V NAS

Hot Main Courses

Plain Omelette V

Salmon Fish Cakes

Sausages

Cheese & Onion Quiche V

Side Dishes

Side Salad ▼ V NAS
Baked Beans V
Sliced Bread with Spread or Butter

Desserts

Éclair V

Creamy Yoghurt V NAS

Light Yoghurt ♥ NAS

Rice Pudding Pot (cold) ♥ V NAS

Jelly ♥ NAS

Ice Cream V NAS

Egg Custard Tart V NAS

Peaches in Juice ♥ V NAS

Fresh Fruit V NAS







Alternative Main Courses

Menu

Alternative Main Courses

Gluten Free Cheese & Mixed Leaf Salad Roll V GF

Gluten Free Ham & Mixed Leaf Salad Roll GF

Tomato & Lentil, Chicken or Pea & Ham Soup served with a Bread Roll

Jacket Potatoes - served with butter or low fat spread & your choice of filling

Chilli Con Carne Y NAS Cheddar Cheese V Tuna V NAS Baked Beans ♥ V

Salad - served with a bread roll (white or wholemeal) & butter or low fat spread with a salad consisting of lettuce, cucumber, tomato with coleslaw & potato salad

Chicken Salad V Ham Salad Tuna Salad ♥ NAS Cheddar Cheese Salad V Egg Salad ♥ V NAS

Healthier eating

Vegetarian

NAS No added salt Gluten free

Sandwiches - choose from our selection of freshly cut sandwiches (white or wholemeal). All served with a salad garnish

Egg Mayonnaise V NAS

Tuna Mayonnaise ♥ NAS

Plain Ham

Cheddar Cheese V

Chicken Mayonnaise

Humous, Bean & Carrot ♥ V

Cream Cheese V NAS

Halal Chicken, Mayo & Sweetcorn ♥ NAS

Cultural

Menu

Vegan

Butternet Squash & Butterbean Stew V NAS GF

Mediterranean Lentils ♥ V NAS GF

Vegetable Jalfrezi 🕶 V

Spicy Bean Casserole, Pot Wedges, Peas, Sweetcorn & Broccoli V NAS

Vegan Cauliflower & Spinach Curry V

Caribbean

Curried Chicken, Steamed Cabbage & Plain Rice R Curried Goat, Coconut Vegetables & Plain Rice R Mutton & Stew Peas, Coconut Vegetables & Plain Rice NAS R Brown Stew Chicken, Coconut Vegetables & Plain Rice R

Asian Vegetarian (NOT Vegan)

Aloo Gobi Peas, Toor Dal, Plain Rice & Naan V R

Aubergine Peas, Potato, Toor Dal, Plain Rice & Naan V R

Aloo Saag, Toor Dal, Plain Rice & Ngan V R

Black Eye Bean, Mixed Vegetables, Plain Rice & Naan V R

Halal

Chicken Korma, Red Lentils, Plain Rice & Naan NAS R

Chicken Masala, Mixed Vegetables & Basmati

Rice NAS GF R

Mutton Jalfrezi, Mixed Vegetables & Basmati Rice NAS GF R

Fish Masala, Mixed Vegetables & Basmati Rice NAS GF R

Please order Fruit Juice & Dessert from the Main Menu

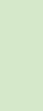
Healthier eating

Vegetarian NAS No added salt

GF Gluten free

R Renal

V





Gluten Free

Menu

Daily Breakfast

Orange, Apple & Pineapple Juice V NAS

Gluten Free Cornflakes V

Gluten Free Bread or Toast (2 slices) V

Butter or Low Fat Spread V V

NAS R

Jam V NAS

Marmalade V NAS

Lunch & Supper Mains

Fruit Juice V NAS

Corned Beef Hash with Peas & Carrots

Chilli Con Carne with Rice Y

Chicken Curry with Rice Y

Chicken Breast in Cheese & Bacon Sauce with Baked Potato. Carrots & Peas

Ocean Pie with Peas, Green Beans, Cauliflower & Sweetcorn

Omelette with Chips & Baked Beans V

Side Dishes

Sliced Gluten Free Bread with Spread or Butter V

Rolls

Cheese & Mixed Leaf Salad ♥ V

Ham & Mixed Leaf Salad

Desserts

Rice Pudding (hot) ♥ V NAS

Fresh Fruit **V NAS**

Custard Pot

(Vanilla) ♥ V NAS

Custard Pot

(Strawberry) V NAS

Custard Pot

(Banana) ♥ V NAS

Chocolate Mousse

Raspberry Mousse V

Crème Caramel

Snacks

Gluten Free Biscuits V

Puree

Texture C

Mains

GF

Fish in Creamy Sauce Shepherd's Pie Macaroni Cheese V Beef in Gravy NAS GF R Chicken in Gravy NAS GF R Pork & Apple Casserole NAS

Salmon Supreme NAS GF

Vegetable & Bean Cottage Pie V NAS

Chicken Curry, Mash Potato, Aloo Saag & Red Lentils (Halal)

Vegetable Curry & Paneer Bhinjia, Mash Potato, Aloo Saag & Red Lentils V Cheese Omelette V GF

Desserts

Pureed Fruit V NAS Smooth & Creamy Yoghurt V

Crème Caramel V NAS GF R

Custard Pot

(Vanilla) ♥ V NAS GF

Custard Pot

(Strawberry) ♥ V NAS GF

Custard Pot

(Banana) ♥ V NAS GF

Ground Rice Pudding V NAS Apple Pie & Custard V

Healthier eating

Vegetarian

NAS No added salt

GF Gluten free Renal

R



Healthier eating

Vegetarian **NAS** No added salt

Fork Mashable

Texture E

Mains

Cottage Pie **GF R**Sausage Casserole **R**Mutton Hotpot
Fish Pie **GF R**

Salmon Supreme **GF**Cheese & Onion Potato Pie **V**

Vegan Vegetable Curry V

Cheesy Omelette V R

Cauliflower Cheese & Broccoli

Bake V R

Desserts

Lemon Sponge & Custard V R

Apple Pie & Custard V

Tinned Pears

(no Juice) ♥ V NAS GF R

Tinned Peaches

(no Juice) ♥ V NAS GF R

Tinned Apricots

(no Juice) ♥ V NAS GF R

Banana (mashed) ▼ V NAS GF

Rice Pudding V NAS GF R

Yoghurt (Toffee) **V NAS**

Yoghurt (Peach) V NAS

Yoghurt (Strawberry) **V NAS**

Crème Caramel V NAS GF R

Healthier eating

V Vegetarian

NAS No added salt

GF Gluten free

R Renal



Free From

Meals Menu

Free from Milk, Wheat, Gluten, Soya & Egg

Vegan Cauliflower & Spinach
Curry ▼ V NAS GF R EF SF

Corned Beef Hash with Peas & Carrots V NAS GF R EF SF

Chilli Con Carne with Rice ♥ NAS GF R EF SF

Lamb & Vegetable Casserole with Potatoes, Green Beans & Carrots

V NAS GF R EF SF

Vegan Spicy Bean Casserole,
Potato Wedges, Peas, Sweetcorn
& Broccoli ♥ V NAS GF R EF SF

Lite Bite

Menu

Missed a meal (due to treatment or tests)?

Macaroni Cheese **V NAS R EF**Sausages in Onion Gravy **EF SF**

Cheese Omelette (Puree Texture C Meal) **V**

Pureed Beef in Gravy **NAS**

All Day Breakfast

Breaded Fish & Chips **NAS**

Chicken

Curry ♥ NAS GF R EF SF

Cottage Pie V NAS GF R EF SF

Lamb & Vegetable

Casserole V NAS GF R EF SF MF

Butternut Squash & Butterbean Stew ♥ V NAS GF

Healthier eating

V Vegetarian

NAS No added salt

GF Gluten free

R Renal

EF Egg free

SF Soya free

MF Milk free

Finger Food

Menu

Starter

Orange, Apple or Pineapple Juice **V**

Mains

Chicken Nuggets

Sausage Roll **H**

Sausages **H**

Fish Cakes **S**

Fish Fingers **S**

Plain Omelette V V S

Cheese & Onion Quiche V H

Quiche Lorraine H

Vegetable Sausage V

Vegetable Nuggets **V S**

Beef Burger

Accompaniments

Choose 1 Potato & 2 Vegetables

Jacket Wedge Y V

Potato Croquettes **V S**

Chips **V**

Sauté Potatoes V H S

Hash Browns V H S

Bread Roll (soft) **V S**

Cauliflower V

Broccoli V

Carrots V

Green Beans V

Healthier eating

V Vegetarian

H Higher energy

S Softer choice

Sandwiches

Available on white or wholemeal bread

Chicken Mayonnaise **S**

Tuna Mayonnaise **S**

Egg Mayonnaise **V S**

Creamed Cheese V

Cheddar Cheese V S

Plain Ham

Humous, Bean & Carrot V

Snacks

Choose for Snack Time from trolley

Cheese portion **V H S**

Creamed Cracker V

Banana 🔻 🗸

Mini pack or Biscuits **V**

Desserts (choose 1)

Jam Doughnut V H S

Chocolate Éclair V S

Cakes (assorted) **V S**

Egg Custard Tart V
Scone V









University Hospitals Coventry and Warwickshire NIS Trust