



Salisbury NHS Foundation Trust

Level 4 Supper Menu

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Salisbury NHS Foundation Trust

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NAME	
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unch	Menu

Level 0 fluids Level 2 fluids Level 1 fluids Level 3 fluids	
D = Suitable for those with Diabetes G = Gluten Fr H = High Protein/High Energy V = Vegetaria	
Reduced Appetite Snackpot 180g	m
1 Roast Chicken & Stuffing with Carrot Mash	D
Fish In Creamy Cheese Sauce with Green Bean Mash	D G
3 Hearty Bean & Vegetable Casserole with Brocolli Mash	DVG
4 Vegetable Lasagne	DGV
5 Beef Bolognaise with Pasta with Brocolli Mash	D
6 Chicken Curry with Cauliflower Mash	DG
7 Sweet and Sour Chicken	DG
8 Lancashire Hotpot with Carrot Mash	DG
9 Really Cheesy Macaroni	DV
10 Lentil Bolognaise with Swede and Parsnip Mash	DV
11	
12	

	For Patients Requiring 150gm		
7	Sticky Toffee Pudding	V	
8	Apple Pie with Custard	v	
9	Smooth & Creamy Yoghurt	DV	
0.	Strawberry Mousse	DV	
1	Puree Fruit	GDV	
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1 Puree Fruit	G D V		
Tick Here to see	a member of the Catering Team		
For Ward Use Only Red Tray Assistance Required			

NAME		
WARD	PROTECTED MEALTIMES	

Supper Menu

with Carrot Mash	
1 Roast Chicken & Stuffing with Carrot Mash	D
with Carrot Mash	D
2 Fish In Creamy Cheese Sauce	
with Green Bean Mash	D G
3 Hearty Bean & Vegetable Casserole with Brocolli Mash	D V G
4 Vegetable Lasagne	D G V
Beef Bolognaise with Pasta with Brocolli Mash	D
6 Chicken Curry with Cauliflower Mash	D G
7 Sweet and Sour Chicken	DG
8 Lancashire Hotpot with Carrot Mash	DG
9 Really Cheesy Macaroni	D V
10 Lentil Bolognaise with Swede and Parsnip Mash	DV
11	
12	

	roi ratients kequiring 150gm	
17	Sticky Toffee Pudding	V
18	Apple Pie with Custard	v
19	Smooth & Creamy Yoghurt	DV
20	Strawberry Mousse	DV
21 🗌	Puree Fruit	G D V

	Tick Here to see a member of the Catering	Team			
For Ward Use Only					

Assistance Required

Red Tray