

freshly cooked for you

- STANDARD MENU -
SPRING / SUMMER 25
MENU CARDS



To leave feedback on your
meal please scan the QR Code



Appetizer



Fruit Juice      (vegan)

Orange or Apple

Melba Toast  

Crusty White Roll   ,

Crusty Brown Roll, Sliced White Bap  

Served with Sunflower Spread (vegan),

Butter or Cream Cheese Spread    

Small Mixed Salad with Honey &

Mustard Dip    (vegan if dip removed)



Fish in Parsley Sauce

White fish in a creamy parsley sauce served with mashed potato and root vegetable mash





Creamy Salmon Pasta

Pasta in a creamy garlic and herb sauce with salmon, spinach and peas





Chicken Goujons and Potato Wedges

(Finger Foods)

Seasoned chicken
goujons served with
seasoned potato
wedges, carrot batons
and broccoli florets

N



Roast Chicken

Roasted chicken breast in a rich gravy served with roast potatoes, stuffing ball and vegetables





Chicken, Leek and Gammon pie

Shortcrust pastry pie filled with chicken, leek and gammon in a creamy sauce, served with mashed potatoes and mushy peas





Peri Peri Chicken

Peri Peri spiced chicken served with spiced potato wedges, garden peas and a spicy peri peri sauce





Chicken and Mushroom Casserole

A small portion of tender chicken in a creamy sauce made with paprika and mushrooms, topped with a dumpling





Cottage Pie

Minced beef in a rich gravy topped with mashed potato and served with root vegetable mash





Beef Pasta Bolognese

Pasta served in a rich minced beef, tomato and herb sauce





All Day Breakfast

Traditional English breakfast with a Cumberland sausage, streaky bacon, fluffy omelette, baked beans and a hash brown





Cheese and Tomato Pasta

Pasta in a rich tomato sauce topped with Cheddar cheese





Vegetarian Sausages and Potato Wedges (Finger Food)

Vegetarian sausages
served with potato
wedges, carrots
and broccoli





Meat Free Pasta Bolognese

Pasta in a rich tomato sauce with Soya mince

↑ V EC P N (vegan)



Smokey Bean Chilli

A mildly spiced smoky sauce with sweet potato, beans, pea protein mince and peppers served with brown rice

↑ V GF P N (vegan)



Vegan Shepherds Pie

Lentils and vegetables
in a rich tomato gravy
with a fluffy mash
potato top, served
with a green vegetable
medley

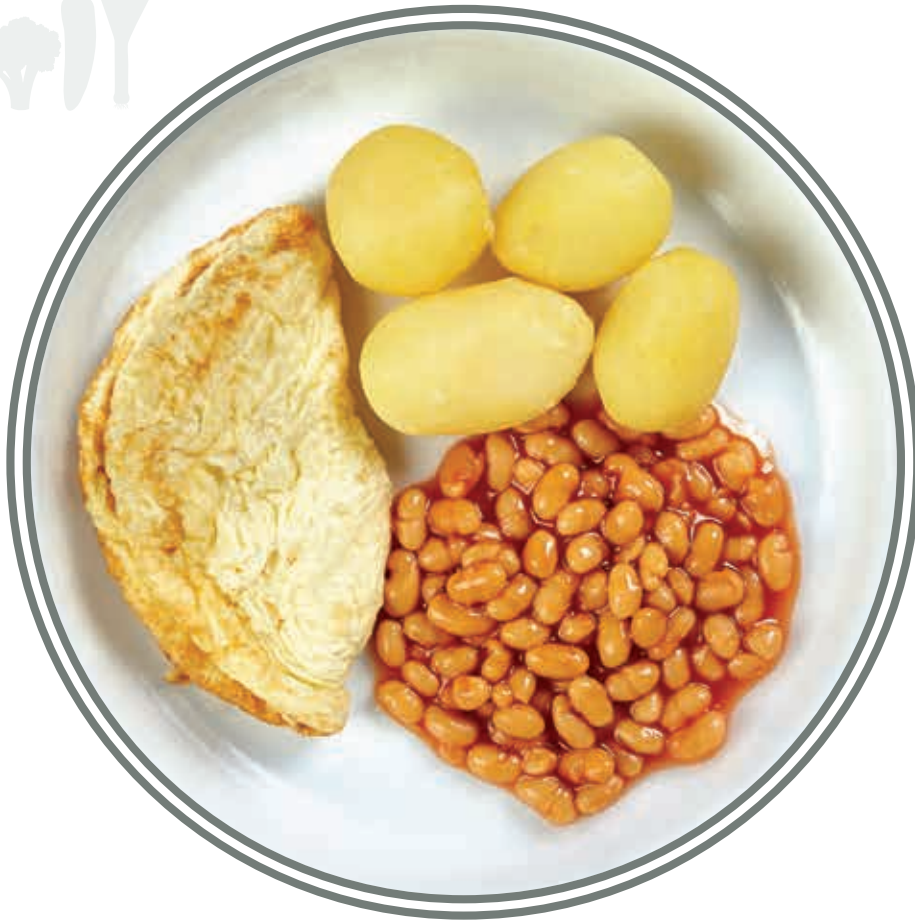
♥ V GF N (vegan)



All Day Vegetarian Breakfast

A vegetarian version of our all day breakfast with an omelette, baked beans, mushrooms and hash browns





Plain Omelette

A plain omelette served with boiled potatoes and baked beans



Smaller Energy Dense Meal

These meals are particularly suitable for people with smaller appetites

Salmon Bake

Pieces of salmon and peas in a cheese sauce, topped with diced fried potato

Corned Beef Hash

Served with fried diced potato

Macaroni Cheese

Macaroni pasta in a mature Cheddar and Regato cheese sauce

Cheese & Potato Bake

Served with broccoli

Smaller Energy Dense Meal

These meals are particularly suitable for people with smaller appetites

Pasta Carbonara

Pasta with chicken, mushroom and ham

Chicken Hotpot

Pieces of cooked chicken in gravy with swede and carrot, topped with sauté potatoes

Curried Mutton, Chicken and Fish

(HMC approved Halal)

Alu Gosht

Mutton and Potato Curry served with Rajasthani Dal & Saffron Rice

Masala Gosht

Mutton in a Masala Sauce served with Mixed Dal & Basmati Rice

Saag Gosht

Mutton and Spinach Curry served with Chana Dal & Basmati Rice

Chicken Coconut

Served with Mixed Dal & Basmati Rice

Chicken Saag

Chicken and Spinach Curry served with Rajasthani Dal & Saffron Rice

Curried Mutton, Chicken and Fish

(HMC approved Halal)

Chicken Dal

Chicken and Lentil Curry served with Kadai Vegetables
& Saag Rice

Coconut Fish

Served with Saag Chhole & Pilau Rice

Fish Curry

Served with Split Masoor Dal & Saag Rice

Vegetarian and Vegan Curries

Alu Brinjal Peas (vegan)

Potato and Aubergine Curry served with Peas with Chana Dal and Basmati Rice

Alu Gobi (vegan)

Cauliflower and Potato Curry served with Rajasthani Dal and Saffron Rice

Aubergine Kala Chana (vegan)

Aubergine and Black Chickpeas served with Teen Dal and Jeera Rice

Aubergine Potato (vegan)

Aubergine and Potato Curry served with Spinach Chhole and Pilau Rice

Cabbage Peas (vegan)

Cabbage and Peas Curry served with Rajasthani Dal and Saffron Rice

Vegetarian and Vegan Curries

Corn Peas Methi

Sweetcorn & Peas in Creamy Fenugreek Curry with Rajasthani Dal and Saffron Rice

Kadai Vegetables

Mixed Vegetables with Kala Chana and Saag Rice

Methi Paneer

Indian Cottage Cheese in a Fenugreek Sauce served with Mixed Dal and Basmati Rice

Corn Peas Potato (vegan)

Sweetcorn, Peas and Potato Curry served with Chana Dal and Basmati Rice

Alu Matar (vegan)

Potato and Pea Curry served with Chana Dal and Basmati Rice

Jacket Potato

V EC N GF (vegan)

A plain jacket potato is available as a main option and NOT as a side dish. All potatoes are served with a Sunflower Spread (vegan) or Butter N EC GF V and a choice of filling:



Grated Cheddar
Cheese ↑ EC V N

Tuna Mayonnaise EC N P

Plain Tuna ♥ EC N P

Baked Beans ♥ EC V GF N (vegan)

Salads



Chicken Salad P

Wiltshire Ham Salad

Tuna Mayo Salad ↑ P

Cheese Salad ↑ V P

Egg Mayo Salad ↑ V

Nourishing Soup

Why not add a Roll and Butter or Sunflower Spread or a Sandwich for a more fulfilling meal



Tomato and Lentil
Soup



Chicken Soup



Cheesy Leek and
Potato Soup



Sandwiches

Brown and White choices available



Tuna Mayonnaise
Sandwich EC N P

Chicken Sandwich ♥ N P

Mild Cheddar Cheese
Sandwich V N P

Ham Sandwich ♥ N

Egg Mayonnaise Sandwich EC V N

Gluten Free and Vegan Sandwiches are available,
please ask Ward staff for relevant Menu.

Accompaniments

Additional menu choice to accompany any meal

Grated Cheddar Cheese Portion

↑ EC V N P

Side Salad ♥ GF V

with a Honey and Mustard Dip (Vegan if dip removed)

Gravy GF V N (vegan)

Baked Beans Portion ♥ V GF EC N P (vegan)



Accompaniments

Additional menu choice to accompany any meal

Mini Naan  

Natural Yoghurt     

Crusty White Roll   , Crusty Brown Roll, Sliced White Bap  

Served with Sunflower Spread (**vegan**) or Butter on request    

Tomato Ketchup, Brown Sauce,
Salad Cream, English Mustard, Vinegar

Hot Desserts



Ginger Sponge ↑ EC V N

Lemon Sponge ↑ EC V N

Raspberry Jam Sponge ↑ EC V N

(P with custard)

Treacle Sponge ↑ EC V N

(P with custard)

Apple Crumble V N

Plain Custard EC V N

Cold Desserts

Banana EC ♥ V GF N (vegan)

Orange or Apple ♥ V GF (N If peeled) (vegan)

Peach and Pear in Juice V ♥ N GF (vegan)

Rice Pudding EC V N GF

Chocolate Custard Pot EC V N GF

Strawberry Custard Pot EC N GF

Thick & Creamy Yoghurt P EC V N GF

Light Yoghurt P V ♥ EC N GF

