

Renal Menu

This Renal Menu may have some items on it that you usually avoid but we have checked the analysis and confirm that all options are suitable for a renal diet in the portions provided.

Appetiser

Small Mixed Salad with Honey and Mustard Dip    (vegan if dip removed)

Melba Toast   Crusty White Roll    (vegan),

Crusty Brown Roll, Sliced White Bap   (vegan)

with Sunflower Spread (vegan) or Butter or Cream Cheese Spread    

Main Course

Fish in Parsley sauce with Mashed Potato and Root Vegetable Mash    

Creamy Salmon Pasta with Spinach & Peas   

Cottage Pie served with Root Vegetable Mash   

Beef Pasta Bolognese   

All Day Breakfast with Linconshire sausage, streaky bacon, omelette, baked beans and hash brown   

Roast Chicken Breast with Roast Potatoes, Stuffing Ball and Vegetable medley  

Chicken, Leek and Gammon Pie served with Mashed Potatoes and Mushy Peas    

Chicken and Mushroom Casserole in a Creamy Paprika Sauce topped with a Dumpling   

Chicken Goujons with Potato Wedges, Carrots and Broccoli (Finger Food) 

Creamy Chicken & Mushroom Pasta with Spinach   

Chicken Tikka Masala served with steamed yellow rice    

Vegetarian Main Course

Cheese and Tomato Pasta     

All Day Vegetarian Breakfast with an Omelette, Baked beans, Mushrooms and Hash Brown   

Meat Free Pasta Bolognese with Soya Mince      (vegan)

Smokey Bean Chilli with Brown Rice      (vegan)

Plain Omelette with Potato Wedges and Baked Beans    

Vegetarian Sausages with Potato Wedges, Carrots & Broccoli (Finger Food)  

Smaller Energy Dense Meals

- Salmon Bake with Diced Potatoes    
- Corned Beef Hash with Diced Potatoes    
- Chicken Hotpot with Saute Potatoes     
- Macaroni Cheese     
- Pasta Carbonara   
- Cheese and Potato Bake with Broccoli      

Vegetarian / Vegan Curries

- Alu Brinjal Peas     (vegan)
- Potato and Aubergine Curry with Peas, Chana Dal and Basmati Rice
- Alu Gobi      (vegan)
- Cauliflower and Potato Curry with Rajasthani Dal and Saffron Rice
- Aubergine Kala Chana     (vegan)
- Aubergine and Black Chickpeas with Teen Dal and Jeera Rice
- Corn Peas Methi     
- Sweetcorn and Peas in Creamy Fenugreek curry with Rajasthani Dal and Saffron Rice
- Cabbage Peas     (vegan)
- Cabbage and Peas Curry with Rajasthani Dal and Saffron Rice
- Corn Peas Potato       (vegan)
- Sweetcorn, Peas and Potato Curry with Chana Dal and Basmati Rice
- Kadai Vegetables     
- Mixed vegetables with Kala Chana Dal and Saag Rice
- Methi Paneer     
- Indian Cottage Cheese in a Fenugreek Sauce with Mixed Dal and Basmati Rice

Halal Curries

- Alu Gosht    
- Mutton and Potato with Rajasthani Dal & Saffron Rice
- Chicken Saag    
- Chicken and Spinach Curry with Rajasthani Dal & Saffron Rice
- Chicken Dal   
- Chicken and Lentil Curry Kadai Vegetables & Saag Rice
- Fish Curry     
- Fish Curry with Split Masoor Dal & Saag Rice

Salads

- Chicken Salad 
- Tuna Mayonnaise Salad  
- Cheddar Cheese Salad   
- Wiltshire Ham Salad
- Egg Salad  

Sandwiches

(Served on white or wholemeal bread. Gluten free and vegan options available on request)

Tuna Mayonnaise   

Chicken   

Ham  

Egg Mayonnaise   

Mild Cheddar Cheese   

Accompaniments

Grated Cheddar Cheese Portion     

Side Salad with Honey and Mustard Dip    (vegan) if dip removed

Crusty White Roll    (vegan), Crusty Brown Roll, Sliced White Bap   (vegan)

Served with Sunflower Spread (vegan) or Butter    

Mini Naan  

Natural Yoghurt     

Hot Desserts

Raspberry Jam Sponge     ( with Custard)

Treacle Sponge     ( with Custard)

Ginger Sponge    

Lemon Sponge    

Apple Crumble   ( with Custard)

Rice Pudding    

Plain Custard  

Cold Desserts

Strawberry Cheesecake   

Apple / Orange    ( if peeled) (vegan)

Peach and Pear in Juice     (vegan)

Rice Pudding    

Thick & Creamy Yoghurt     

Light Yoghurt      

Snack Menu

- Apple / Orange    ( if peeled) (vegan)
- Fresh Sliced Apple and Grape Bag    (vegan)
- Mini Cheddars 
- Assorted Pack of Biscuits   
- Plain Custard Pot    
- Bakewell Slice    
- Lemon Drizzle Cake / Carrot Cake   
- Madeira Cake    
- Cheese and Crackers    
- Served with Sunflower Spread (vegan) or Butter    

Breakfast

- Rice Krispies   / Cornflakes   / Branflakes  
- Readybrek    / Weetabix    (vegan)
- Full Fat Milk     / Semi Skimmed Milk     
- White or Brown Bread    (vegan)
- White or Brown Toast   (vegan)
- Croissants  
- Sunflower Spread (vegan) or Butter    
- Jam or Marmalade     (vegan)
- Cream Cheese Spread     / Cheddar Cheese   
- and Crackers  
- Light Yoghurt       / Thick and Creamy Yoghurt     
- Apple / Orange    ( if peeled) (vegan)

Menu Codes

 = Vegetarian  = Healthier Choice  = Higher Calorie  = Higher Protein
 = Suitable for a Neutropenic Diet  = Gluten Free  = Medium / Hot Meal

 Easy to Chew - These are tender and easier to chew and can be cut with a side of a fork or spoon



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