NHS Estates and Facilities

Renal Menu - Autumn / Winter 2026

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.

Starter

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

Melba Toast Crusty White Roll **(vegan)**

Crusty Brown Roll **(vegan)**

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

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

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

Smokey Bean Chilli with Brown Rice **(vegan)**

Plain Omelette with Potato Wedges and Baked Beans

Smaller Nourishing Meals

Salmon Bake with Diced Potatoes

Corned Beef Hash with Diced Potatoes

Chicken Hotpot with Saute Potatoes

Macaroni Cheese

Cheese and Potato Bake with Broccoli

Vegetarian / Vegan Curries

Served with Mini Naan and Natural Yogurt

Alu Brinjal Peas **(vegan)**
Potato and Aubergine Curry with Peas, Chana Dal and Basmati 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

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

Halal Curries

Served with Mini Naan and Natural Yogurt

Alu Gosht
Mutton and Potato with Rajasthani Dal & Saffron Rice

Chicken Saag
Chicken and Spinach Curry with Rajasthani Dal & Saffron Rice

Chicken Coconut
Served with mixed dal and basmati rice

Chicken Dal
Chicken and Lentil Curry Kadai Vegetables & Saag Rice

Fish Curry
Served with Split Masoor Dal & Saag Rice

Salads

All Salads contain coleslaw, potato salad, lettuce, tomato, cucumber, grated carrot and sliced hard-boiled egg.

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)

Hot Desserts

Raspberry Jam Sponge (with Custard)

Treacle Sponge (with Custard)

Ginger Sponge

Lemon Sponge

Apple Crumble **(vegan)**

Rice Pudding

Plain Custard

(Custard can be served with all Hot Desserts on request)

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

Madeira Cake

Lemon Drizzle Cake

Golden Syrup Flapjack **(vegan)**

Cheese and Crackers

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

Breakfast

Crispy Rice / Cornflakes / Branflakes

Readybrek / Wheat Biscuits **(vegan)**

Full Fat Milk / Semi Skimmed Milk

White or Wholemeal Bread (**vegan**)

White or Wholemeal Toast (**vegan**)

Croissant

Sunflower Spread (**vegan**) or Butter

Jam or Marmalade **(vegan)**

Light Yoghurt

Thick and Creamy Yoghurt

Apple / Orange (if peeled) **(vegan)**

Menu Codes

V = Vegetarian

(vegan) = Vegan

= Healthier Choice

= Higher Energy

P = Higher Protein

N = Suitable for a Neutropenic Diet

GF = Gluten Free

= Medium / Hot Meal

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