MODIFIED TEXTURE MEAL

Level 4 Pureed Diet

BREAKFAST

Wheat Biscuit (N) (V) **(Vegan)**
(needs to be well soaked with no excess milk)
Ready Brek (N) (V)
Thick & Creamy Yoghurt (N) (P)
Stewed Apple Pot (N) (GF) **(Vegan)**
Plain / Chocolate or Banana Custard Pot (GF) (N) (V)

Sandwich Selection

Beans on Toast (N) (V) ❤ Hot Bacon Toastie (N)
Hot Cheese Toastie (N) (V) Scrambled Egg on Toast (N) (V)

MEAT & FISH

Salmon in Butter Sauce infused with lemon served with Broccoli and Sauté Potatoes (N) (P) (GF) ⬆

Fish Pie - White and Smoked Fish in a Creamy Cheese sauce served with Peas (N) (P) (GF) ⬆

Cottage Pie – Savoury, Rich Beef topped with Mashed Potato and served with Peas (N) (P) (GF) ⬆

Pork in a Smooth Apple Gravy served with Red Cabbage and Sauté Potatoes (N) (P) (GF) ⬆

Shepherd's Pie – Minced Lamb in a Rich Gravy topped with Mashed Potato and served with Carrot and Swede (N) (P) (GF) ⬆

Chicken Korma served with Pureed Rice and Broccoli with a hint of Coriander (N) (P) (GF) ⬆

VEGETARIAN / VEGAN

Bean Chilli – A Medley of Red Kidney Beans and Lentils in a lightly Spiced Tomato Sauce served with Pureed Rice and Peas (N) ⬆ (V) (GF) **(vegan)**
Tomato and Basil Pasta with Onions and Garlic served with Peas (N) ⬆ (V) **(vegan)**

HOT DESSERTS

Summer Fruits Sponge with Custard N V GF

Sticky Toffee Sponge with Custard N GF ⇧ V

Lemon Sponge with Lemon Sauce N P ⇧ V

Bakewell Sponge with Custard N V

Apple Pie with Custard N V

COLD DESSERTS

Raspberry Dessert N V GF

Chocolate Mousse N V GF

Strawberry Mousse N V GF

Chocolate Custard Pot N V GF

Banana Custard Pot N GF V

Plain Custard Pot N GF V

Thick & Creamy Yoghurt N P GF V

SNACKS

Plain Custard Pot N GF V

Thick and Creamy Yoghurt N P GF V

Chocolate Custard Pot N GF V

Banana Custard Pot N GF V

Stewed Apple Pot N GF ❤ V **(Vegan)**

Menu Codes

Healthier Option ❤

Gluten Free GF

Vegetarian V

Higher Energy ⇧

Suitable for Neutropenic Diet N

Higher protein P