

Pureed Menu

Smooth texture with no lumps or separate liquid. Used if unable to bite or chew food, or if tongue control is reduced.

Appetisers

Pureed soup of the day **V**

Mains

Pork & apple casserole,
creamed potato & swede

Beef goulash, creamed
potato & carrot

Corned beef hash,
swede & broccoli

Beef cottage pie, mushy
peas & carrots

Chicken tarragon,
creamed potato & carrots

Hunters chicken, creamed
potato & broccoli

Minted lamb casserole,
creamed potato &
mushy peas

Fishermans pie, carrots
& mushy peas*

Fish in butter sauce,
creamed potato,
carrot & swede

Salmon in cheese sauce,
creamed potato & broccoli

Quorn & vegetable
curry, creamed potato
& broccoli **V**

Vegetable gratin, creamed
potato & broccoli **V**

Cauliflower & broccoli
bake, creamed
potato & carrots **V**

Vegetable goulash,
creamed potato & swede **V**

Quorn sausage hotpot,
creamed potato & swede **V**

Cheese & potato bake,
carrots & broccoli **V**



* This dish is MSC certified
Please note: fish dishes
may contain bones

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patientdining

by *sodexo*

Desserts

Fruit crumble pudding & custard **V**

Vanilla sponge pudding & custard **V**

Chocolate sponge pudding & custard **V**

Rice pudding **V**

Semolina **V**

Cold flavoured custard dessert

Pureed fruit pot **V**

Smooth thick & creamy yogurt **V**

The Trust's pureed menu complies with the International Dysphagia Diet Standardisation Initiative 2016.

Information on the allergen content of our foods can be obtained from the catering department.



VEGETARIAN Suitable for lacto-ovo vegetarians, who eat both eggs and dairy products, but exclude all meat, poultry, seafood and products derived from these (e.g. gelatine and rennet).

CERTIFIED
SUSTAINABLE
SEAFOOD
MSC
www.msc.org



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery