The Catering Services Department is dedicated to providing you with exceptional service while you are a guest at The North Manchester General Hospital.

We are proud to present our Pennine Cuisine Dining at your request

Our menu is designed to provide you with a wide variety of foods to choose from available any time of the day or night.

Please speak to a member of staff to order.

Bon Appetit!

Special Diets
If you need a therapeutic diet for medical reasons, please inform the ward staff who will liaise with the catering and dietetic department as appropriate.

The following separate menus are available on request:
- Gluten Free
- No added salt
- Low potassium and sodium (renal)
- Allergy free
- Low residue.

Special diets are also available for religious and cultural reasons, as follows:
- Halal prepared in strict halal conditions.
- Kosher prepared under the supervision of the Manchester and London Beth Din and is Kedassia approved.
- Afro-Caribbean

Hydration
Fresh chilled drinking water should be available to you throughout the day in addition to the fruit juices and hot drinks you receive with your meals. It is important to ensure you are adequately hydrated at all times as this can improve your wellbeing.

Food brought in by visitors
For health and safety reasons no food should be brought in by visitors unless by prior agreement with the Ward Sister. Where consent has been given, food cannot be kept in bedside lockers. Foods brought in should be eaten immediately, although may be dated with the patients name and kept in the ward kitchen fridge and discarded after 24hours.

For your family & friends
Restaurants are available on all sites serving a selection of hot and cold meals, snacks and beverages.

Comments
We make every effort to provide a first class service which is to your satisfaction and welcome your comments. Should you wish to talk to the Catering Manager please contact the catering office on 0161 720 2186.
**Breakfast**

- **Starters**
  - **Juices:** Orange • Apple • Tropical
  - **Fresh Fruit:** Selection of fresh fruit from our fruit bowl
  - **Yoghurt:** Selection of fruit yoghurts

- **Cereal**
  - **Hot:** Porridge • Weetabix
  - **Cold:** Corn Flakes • Rice Krispies • Bran Flakes

- **Bakers Basket**
  - **Toast:** White and Brown
  - **Muffins:** Selection of Sweet Muffins
  - **Condiments:** Margarine, jam, marmalade, Marmite etc

- **Beverages**
  - **Freshly Brewed Coffee:** Regular • Decaffeinated
  - **Freshly Brewed Tea:** Traditional English & Speciality

**Diet Codes**

These codes have been applied to dishes to help you make a suitable choice:

- **S** = Soft
- **V** = Vegetarian
- **♥** = Healthier Option

**Lunch & Dinner**

- **Soup Kettle**
  - **Soup of the Day:** please enquire with a member of staff

- **From the Garden**
  - **Salads:** all prepared daily using mixed salad leaves, coleslaw, potato salad, tomatoes, cucumber and salad cress
    - Roast Ham Salad ♥
    - Tuna Fish Salad ♥
    - Comed Beef Salad
  - **Grated Cheese Salad**
  - **Roast Turkey Salad ♥**
  - **Ploughman’s Salad V**

- **Daily Special Salad:** please enquire with a member of staff
  - **Side Salad:** mixed salad leaves, tomato, cucumber and red onion

- **Condiments:** Mayonnaise, Ketchup, Mustard, Vinaigrette: are included on your individual meal tray

- **Sandwich Deli**
  - **Tuna Mayo on Wholemeal S**
  - **Corned Beef on White S**
  - **Egg Salad on Soft Brown ♥ V**
  - **Egg Mayo on Wholemeal S V**
  - **Ham on White ♥**
  - **Cheese & Tomato on Soft Brown V**

- **Sweet Delights**
  - **Fresh Fruit:** Selection of fresh fruit from our fruit bowl
  - **Cakes:** Genoa Fruit Slice V • Madeira Cake S V
  - **Jellies:** Fruit Jellies
  - **From the Biscuit Tin:** Shortbread V • Kit Kat • Wagon Wheel V • Flapjack
  - **Ice Cream:** Vanilla S V • Strawberry S V
  - **Mousse:** Strawberry S • Chocolate S
  - **Yoghurt:** Selection of Fruit Yoghurts S V

- **Chef’s Selections**

  **Meat Dishes**
  - **Shepherds Pie:** Traditional mince, Shepherds pie with carrots, onions topped with mashed potato served with baton carrots and garden peas ♥
  - **Roast Chicken with Stuffing & Gravy:** Chicken breast with a sage and onion ball served with gravy, roast potatoes and broccoli ♥
  - **Lancashire Hot Pot:** Rich lamb base topped with sliced potato and served with steamed cabbage ♥
  - **All Day Breakfast:** Omelette, Lincolnshire sausages, bacon, potatoes and baked beans
  - **Sweet & Sour Chicken:** Sweet and sour sauce with chicken strips served with a long grain rice and wild rice mix ♥
  - **Chicken Korma:** Chicken korma served on a bed of pilau rice

  **Vegetarian Dishes**
  - **Macaroni Cheese:** Macaroni in a creamy cheese sauce made with wholegrain seed mustard S V
  - **Vegetable Curry:** Medium spiced vegetable curry with rice, onion bhaji and mango chutney ♥ V

  **Fish Dishes**
  - **Fish & Chips:** Battered fish accompanied by chips and mushy peas ♥ S
  - **Potato-topped Fish Pie:** White fish, smoked, leek and herbs in a white sauce topped with mashed potato and served with broccoli and boiled carrots S

  **Daily Special**
  - Please ask a member of staff for the daily special

- **Bread Basket**
  - **White Dinner Roll ♥ S V • White or Wholemeal bread ♥ S V**