The Catering Services Department is dedicated to providing you with exceptional service while you are a guest.

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 24 hours.

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

North Manchester General Hospital
Visit The Gallery Restaurant & Café Repleat

Royal Oldham Hospital
Visit The Cafe Royal Restaurant & Café Repleat

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.
**Breakfast**

- **Starters**
  - Juices: Orange • Apple • Tropical • Mango
  - 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 • Weetabix

- **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 & Fruit Tea

**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 ♥
    - Grated Cheese Salad
    - Tuna Fish Salad ♥
    - Roast Turkey Salad ♥
    - Corned Beef Salad
    - Cottage Cheese 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**
  - Cold Sandwiches
    - 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
  - Hot Toasties
    - Ham & Cheese
    - Tuna & Cheese
    - Cheese & Tomato V
    - Cheese V

- **Sweet Delights**
  - Fresh Fruit: Selection of fresh fruit from our fruit bowl V
  - Cakes: Cake of The Day
  - Jellies: Fruit Jellies
  - From the Biscuit Tin: Shortbread V • Kit Kat • Wagon Wheel V
  - 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 sliced carrots and garden peas ♥
  - Roast Chicken with Stuffing & Gravy: Chicken breast with a sage and onion ball served with gravy, roast potatoes, sliced carrots and green beans ♥
  - Lancashire Hot Pot: Rich lamb base topped with sliced potato ♥

- **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 ♥ V
  - Cheese Omelette: Cheese omelette served with parmentier potatoes and garden peas S V
  - Vegetable Stroganoff: Black-eyed beans and chick peas in a creamy pepper, mushroom and onion sauce served with a mix of white and wild rice ♥ V

**Fish Dishes**

- Fish & Chips: Battered fish accompanied by chips and garden peas S
- Fish in Parsley Sauce: White fish portion coated in parsley sauce served with mashed potato, carrots, sweetcorn and garden peas

**Bread Basket**

- White Dinner Roll ♥ S V • White or Wholemeal bread ♥ S V

AVAILABLE ANYTIME OF THE DAY OR NIGHT - PLEASE SPEAK TO A MEMBER OF STAFF TO ORDER