# Kosher Menu

## **Imperial College Healthcare** NHS Trust

## 2024/2025

Cutlery packs available, please ask your ward host.

# **STARTERS**

Leek & Potato Soup 💟

Lentil & Coriander Soup 💵 💟

# MAIN MEALS

## Vegetarian Schnitzel 💵 💟

Served with mashed potatoes, fried onions, celeriac puree and ratatouille.

## Vegetarian Lasagne 📧 🚺

Served with carrot batons and spinach.

## Tomato Omelette 💵 🚺

Served with baked beans, sauté potatoes and a medley of vegetables (carrots, courgettes, celery and sweet peppers).

## Grilled Salmon 💷 💷

Grilled salmon fillet with dill sauce served with new potatoes and stir-fried vegetables.

- ALLERGEN INFORMATION: If you have a food allergy please advise your nurse on admission and always inform the ward host when you place vour meal order. Allergen information for all food and drinks is available on request.
- FISH BONES: Although every care has been taken to remove fish bones from our dishes, some may remain. Therefore, please take care when consuming fish dishes.

## Fish Casserole

Served in tomato and basil sauce with mashed potatoes, roasted and diced vegetables.

## continued overleaf

HIGHER ENERGY These dishes contain more calories per portion to meet the increased needs of those who may be at risk of malnutrition, or have a reduced appetite or have higher energy needs to support physical recovery.

HIGHER PROTEIN These dishes contain more protein per portion to meet the increased needs of those who may be at risk of malnutrition, or have a higher protein need to support immune function and physical recovery.

BC BALANCED CHOICE These dishes contain moderate amounts of fat, sugar and salt per portion and are suitable for those who do not have increased nutritional needs and are following general healthy eating dietary advice.

## **EASY TO CHEW**

These dishes are suitable for those with dental issues, sore mouths or other medical conditions that make it difficult to bite, chew or swallow regular foods. Patients with difficulties swallowing (dysphagia) who may benefit from a modified texture diet should be referred to Speech and Language Therapy for assessment.

## VEGETARIAN V

These dishes are suitable for those who eat eggs, milk and dairy products. They exclude all meat, poultry, fish, shellfish, crustaceans and ingredients derived from them e.g. gelatine and rennet, A vegan (plant-based) menu is available.

# Kosher Menu

## NHS **Imperial College Healthcare NHS Trust**

## Stir-Fried Chicken IIP BC

Served with basmati rice, cauliflower and peas.

## Poached Chicken Leg 💷 💵

Served with new potatoes, peas and sweetcorn in a parsley sauce.

## Lamb Provencal 💷 💵

Served with mashed potatoes and half moon vegetables (carrots, courgettes, celery and sweet peppers).

# **SANDWICHES**

Egg Mayo Sandwich 🕕 💟

Smoked Salmon and Cream Cheese Bagel 📧 💵

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# DFSSFRTS

Apple and Blueberry Crumble 💷 💷 🚺

Lemon Drizzle Slice 📧 🚺

Passion Pie Wedge 🕕 🖤 💟

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