# Low Fibre Menu 

This menu has been specially prepared with dishes which contain only a small amount of fibre and so are easily digested and absorbed, leaving minimal residue in the bowel.

## BREAKFAST

## JUICE

## Orange Juice 3 토 ㄷ

Apple Juice BO E (V)

## CEREALS

Served with full fat or semi skimmed milk.

## Cornflakes ${ }^{\text {BG }} \mathrm{V}$ <br> Rice Krispies ${ }^{80}$ V <br> Hot Oats Cereal ${ }^{\text {B }}$ 당

## TOAST \& BREAD

Served with butter or unsaturated spread.
White bread BC V
PRESERVES
Assorted Jams 탕 (V)
Marmalade ETV
Marmite 탕 (V)
Honey 당 (iv

- ALLERGEN INFORMATION: if you have a food allergy please advise your nurse on admission and always inform the ward host each time you place your 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 main remain. Therefore, please take care when consuming fish dishes.


## ADDITIONAL ITEMS

## Fruit Compote 통

Thick \& Creamy Fruit Yoghurt 탕 v

## Natural Yogurt BC 당

Greek Style Yoghurt 탕
Custard Pot ${ }^{36}$ 통 $V$

- Lunch, Supper \& Desserts overleaf


## BC

## BALANCED CHOICE

These dishes contain moderate amounts of fat, sugar and salt. Suitable as part of a balanced, healthy diet and for patients with diabetes.

## HIGHER ENERGY

These dishes are more nourishing than those coded BC as they contain more calories and/or protein. Suitable for those with a reduced appetite.

## EASY TO CHEW

These dishes are suitable for patients who have difficulty coping with firm foods due to having no teeth or sore mouths. Not suitable for patients with difficulty swallowing (dysphagia) these patients should refer to the modified texture menus.

$V$VEGETARIAN
These dishes are made without meat, poultry, fish and products derived from these such as gelatine. Suitable for vegetarians that consume milk, egg and their products. A Vegan menu is available.

## Low Fibre Menu

## LUNCH \& SUPPER

## STARTER

Choose a juice or soup.
Orange Juice BG EC V
Apple Juice BG EO V
Soup served with bread roll and spread or butter.
Tomato Soup 바 타 v
Chicken Soup 파 틍

## MAIN MEALS

Served with a portion of mash and
softer vegetables.
Chicken Casserole 4 HE
Chicken Masala 바토응
Minted Lamb 파 토
Shepherd's Pie 파토
Fish and Sweet Potato Pie 바오앙
Vegetable Casserole $V$ HE

## OMELETTES

Plain Omelette V 타
Cheese Omelette 방 Vㅡㅇ

## JACKET POTATOES

Served with butter or unsaturated spread and your choice of 1 or 2 fillings.
Baked Jacket Potato
Do not eat the skin BG v
Grated Cheddar Cheese 파 V
Tuna Chunks BC EC

## SANDWICHES

Served on white bread only.
Chicken Mayonnaise ECO
Plain Ham EO
Tuna Mayonnaise ECC
Egg Mayonnaise EG
Cheddar Cheese v

## HOT DESSERT

Served with custard.
Lemon Sponge \& Custard (V)
Apple \& Custard V
Rice Pudding with Nutmeg (v)

## COLD DESSERT

Strawberry Jelly (E) V
Ice Cream 타 v
Thick \& Creamy Fruit Yoghurt V 다
Natural Yoghurt ${ }^{36}$ (v) ECO
Cheese \& Crackers

