Autumn Winter 2017
Issue 1
October 17

SHEFFIELD TEACHING HOSPITALS NHS FOUNDATION TRUST
CATERING DEPARTMENT
DAY NURSERY MENU
WEEK 1

(For allergen information please see "Menus & Allergens" page on the Catering Intranet)

S – Soft / GF – Gluten Free / V – Vegetarian / H - Healthy

Monday	Nos.	Tuesday	Nos.	Wednesday	Nos.	Thursday	Nos.	Friday	Nos.
Chicken & Leek Pie		Beef & Vegetable Casserole GF S H		Roast Turkey in Cranberry Gravy GF H		Steak & Onion Pie		Battered Cod	
Savoury Minced Beef GF S H		Fish Pie with Crumble Top		Shepherd's Pie GF S		Chicken & Tomato Tagliatelle H		Lamb Keema GF S H	
Beany Shepherd's Pie GF H		Plain Omelette GF V S H		Sweet Potato, Bean & Vegetable Stew GF V H		Cauliflower & Broccoli in a Rich Cheese Sauce GF V S		Tomato Omelette GF V S H	
Grated Cheese GF V (Extra Jacket Potato filler)		Tuna GF S H (Extra Jacket Potato filler)		Cottage Cheese GF V S (Extra Jacket Potato filler)				Grated Cheese GF V (Extra Jacket Potato filler)	
Creamed Potatoes GF V		Creamed Potatoes GF V		Creamed Potatoes GF V		Creamed Potatoes GF V		Creamed Potatoes GF V	
Sauté Potatoes GF V		Herb Diced Potatoes GF V		Boiled Potatoes GF V		Potato Wedges GF V		Chipped Potatoes GF V	
Cauliflower GF V		Jacket Potato GF V		Jacket Potato GF V		Jacket Potato GF V		Jacket Potato GF V	
Carrots GF V		Boiled Rice GF V		Sprouts GF V		Seasonal Cabbage GF V		Boiled Rice GF V	
Winter Coleslaw GF V		Seasonal Vegetable Mix GF V		Carrot & Swede Mash GF V		Carrots GF V		Mushy Peas GF V	
Cauliflower GF V		Green Beans GF V				Baked Beans GF V		Cauliflower GF V	
		Chocolate Sponge V							
Sultana Flap Jack V		Chocolate Sauce GF V		Apple Oat Crumble V		Jam Sponge V		Sticky Toffee Pudding V	
Tinned Peaches GF V		Tinned Pears GF V		Tinned Fruit Cocktail GF V		Tinned Mandarins GF V		Tinned Pineapple GF V	
Rice Pudding GF V		Rice Pudding GF V		Rice Pudding GF V		Rice Pudding GF V		Rice Pudding GF V	
		Ice Cream GF V		Ice Cream GF V		Ice Cream GF V		Ice Cream GF V	
AM		**AM**		**AM**		**AM**		**AM**	
PM		**PM**		**PM**		**PM**		**PM**	
Special diets		**Special diets**		**Special diets**		**Special diets**		**Special diets**	

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SHEFFIELD TEACHING HOSPITALS NHS FOUNDATION TRUST
CATERING DEPARTMENT
DAY NURSERY MENU
WEEK 2

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S – Soft / GF – Gluten Free / V – Vegetarian / H - Healthy

Monday	Nos.	Tuesday	Nos.	Wednesday	Nos.	Thursday	Nos.	Friday	Nos.
Sweet & Sour Chicken GF H		Lamb Casserole GF H S		Minced Beef Hot Pot GF H		Chicken in Redcurrant Gravy GF H		Battered Cod	
Tuna Pasta Bake S		Cod Fishcake with Dill Sauce GF S H		Cod with Parsley Sauce GF S		Minced Beef Pasta S H		Hearty Beef Stew GF S H	
Sweet Potato Chilli GF V H		Minced Quorn, Tomato & Herb Pasta S H V		Moroccan Chick Pea Stew GF V H		Vegetable & Bean Cottage Pie GF V H		Cauliflower & Broccoli Mornay GF V S	
Grated Cheese GF V (Extra Jacket Potato filler)		Tuna GF S H (Extra Jacket Potato filler)		Cream Cheese Portion GF V S (Extra Jacket Potato filler)		Creamed Potatoes GF V		Cottage Cheese GF S V (Extra Jacket Potato filler)	
Creamed Potatoes GF V		Creamed Potatoes GF V		Creamed Potatoes GF V		Roast Potatoes GF V		Creamed Potatoes GF V	
Sauté Potatoes GF V		Boiled Potatoes GF V		Potato Wedges GF V		Jacket Potato GF V		Chipped Potatoes GF V	
Jacket Potato GF V		Jacket Potato GF V		Jacket Potato GF V		Broccoli GF V		Jacket Potato GF V	
Boiled Rice GF V		Green Beans GF V		Seasonal Cabbage GF V		Carrot & Swede Mash GF V		Mushy Peas GF V	
Cauliflower GF V		Carrots GF V		Mixed Vegetables GF V		Baked Beans GF V		Carrots GF V	
Broccoli GF V		Rhubarb Crumble V		Bread & Butter Pudding V		Yorkshire Parkin V		Apple Pie V	
Spiced Sultana Sponge V		Tinned Pears GF V GF		Tinned Fruit Cocktail GF V		Tinned Mandarins GF V		Tinned Pineapple GF V	
Tinned Peaches GF V		Rice Pudding GF V		Rice Pudding GF V		Rice Pudding GF V		Rice Pudding GF V	
Rice Pudding GF V		Ice Cream GF V		Ice Cream GF V		Ice Cream GF V		Ice Cream GF V	
Ice Cream GF V									
AM		**AM**		**AM**		**AM**		**AM**	
PM		**PM**		**PM**		**PM**		**PM**	
Special diets		**Special diets**		**Special diets**		**Special diets**		**Special diets**	