

# Farleigh Hospice

## Meal Times

Orders for any hot breakfast items will usually be taken by a member of staff by 8.30am but we can also cater at later times if you prefer. If you would like any other breakfast options prior to this time such as toast, cereal, porridge or fruit, please ask a member of staff and they will be happy to help provide this for you at any time.

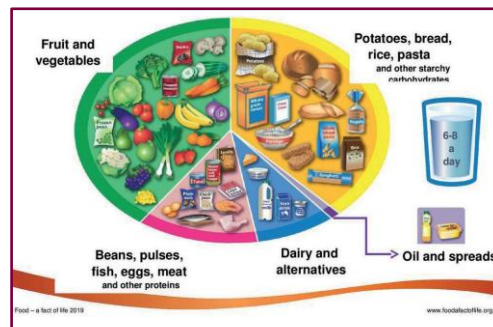
Lunch and dinner orders will be taken by 10.30am. Fresh fruit and snacks are available at all times and you can ask for anything on the menu throughout the day.

Food will generally be served in your room or in the visitor lounge. Your visitors are welcome to eat with you or in the café – please ask them to order at the café in the morning and make any payments at the welcome desk.

The Courtyard Café is open for visitors from 9am – 3pm with hot food being served from 10am 2pm.

## Nutrition

- We can cater for a wide range of dietary needs.
- If you have any allergies or intolerances, please let us know as soon as possible.
- All food is cooked to order and includes a selection of salad and fresh vegetables.
- If there is something you fancy to eat or drink and it is not on the menu, please ask a member of staff and the catering team will do their best to accommodate.



## Patient nutrition information leaflet and menu

# Farleigh Hospice patient menu

*(A staff member or volunteer will take your order)*

## Breakfast

- Cereal/granola/porridge
- Fresh fruit platter or fruit smoothies (banana or forest fruits)
- Yoghurt
- Toast, crumpets or bagel (served with butter, jam, marmalade, honey)
- Eggs on toast (boiled, poached, fried, scrambled)
- Omelette with a choice of cheese/onion/tomato/mushroom
- Bacon/sausages/beans
- Croissant, scotch pancakes or pain au chocolat

## Snacks You can request the following at any time\*

- Tea/coffee/drinks/fruit smoothies (banana or forest fruits)
- Toast
- Cereal/porridge
- Snacks (biscuits, chocolate, crisps, Soreen cakes)
- Fruit and ice cream or cream (fresh or tinned)
- Yoghurt/rice pudding/custard
- Ice cream/ice lollies/sorbet/jelly
- Ploughman's platter or cheese & biscuits
- Cakes, croissant, scotch pancakes, crumpets or pain au chocolate
- Sausage rolls
- Tomato pasta bowl

\*Daily snack specials will also be available – you will be advised on the day by a member of staff.

If there is something you would like to eat that is not on the menu, please ask a member of staff and the catering team will do their best to accommodate any requests you may have, or can offer an alternative.

## Lunch

The daily specials can be found on the weekly menu planner

### Starter

- Freshly made soup of the day, served with bread and butter
- Melon

### Main Course

- Main hot special (see weekly menu)
- Main hot vegetarian special (see weekly menu)
- Jacket potato served with salad and a topping of choice:  
Tuna/cheese/beans/chilli/veg chilli/prawns
- Quiche with salad
- Omelette with a choice of cheese/onion/mushroom/tomato), served with salad or chips
- Eggs on toast (boiled, fried, poached, scrambled)
- Beans or cheese on toast
- Salad main course (served with a choice of tuna, egg, cheese, ham, prawn, salmon or the special topping of the day – please ask)
- Smoothie
- Panini and side salad (tuna melt/cheese & ham, onion or tomato)

### Dinner

- Freshly made soup of the day, served with bread and butter
- Sandwich selection
- Jacket potato served with salad and a topping of choice
- Main salad of the day (please ask for any specials)
- Quiche with salad

### Dessert

- Dessert of the day (please ask)
- Fruit salad or fruit platter
- Sorbet or ice cream
- Rice pudding
- Sponge cake and custard
- Jelly and ice cream
- Yoghurt or strawberry mousse