

Day Menu



THE MONTEFIORE
HOSPITAL

Part of **Spire Healthcare**

Welcome to...

The Montefiore

Our catering team provides fresh, homemade meals for every patient, every meal time, every day. During your stay with us, you'll meet one of our dedicated team to ensure you receive your favourite dish from what we have to offer.

Our Exceptional Service

In addition to our menu, our team also prepares a variety of specials including vegetarian choices, daily meat or fish specials and a dessert of the day. Our friendly and caring team of hostess staff will personally take each meal order from you, giving you the opportunity to discuss your personal meal requirements.

Our team of chefs are able to accommodate any special requests you may have for your meals during your stay and adapt our styles of cooking from grilling, poaching and steaming. All dietary requirements and allergies are catered for, as well as big and small appetites. Our team of trained chefs have all attained qualifications in supervising food safety in catering, so you can rest assured that your food has been prepared by fully qualified chefs in a clean and hygienic environment.

Our mission is to provide you with hotel quality food in relaxed and comfortable surroundings, to ensure you have an enjoyable dining experience and to make your stay as pleasant as possible. We pride ourselves on our commitment to listening to, and learning from, our customers. Please let us know when we have done well, so we can keep doing more of the same, as well as letting us know where we can concentrate our efforts to improve.

All of the following dietary requirements can be provided at short notice:

- Gluten free (**G**)
- Lactose free (**L**)
- Vegetarian (**V**)
- Vegan (**Ve**)
- Halal (**H**)

Dietary Information

Procurement Information

Here at the Montefiore Hospital we source our food from a variety of local, regional and national suppliers. We are strong believers in supporting the British fresh food industry, when it is commercially viable to do so. Our sourcing strategy for fresh products is centred on a number of principles of service to our business via a safe supply chain, ensuring compliance to legislative food and safety regulations. These are monitored by regular audits of supplier premises and practices.

Allergens

Due to labelling laws throughout Europe, it is required that all consumers are given a comprehensive ingredient list for all menu items, which will make it easier for people with food allergies to identify ingredients they need to avoid. The new regulation, which was published in October 2011, will build on current allergen labelling provisions for pre-packed and on site produced foods and will introduce a new requirement for allergen information to be provided for foods sold non-packed or pre-packed for direct sale.

The EU law has listed the following 14 allergens that need to be identified if they are used as ingredients in a dish:

- Cereals containing gluten such as wheat, rye, barley, oats, spelt or Khorasan
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts such as almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- Celery (including celeriac)
- Mustard
- Sesame seeds
- Sulphur dioxide (>10mg/kg or 10mg/L)
- Lupin
- Mollusc for example clams, mussels, whelks, oysters, snails and squid

Details of these allergens contained in any of our dishes are available to all patients on request, please ask your host before ordering. It is the patient/customer's responsibility to ask for information and relay their dietary needs to the person providing the food during the ordering process or before entering the hospital during pre-authorisation.

Here for the day



Salads

Falafel salad and homemade pitta served with a honey cumin dressing **V, G, L**

Poached salmon and locally grown watercress salad served with lemon and caper dressing **G**

Asian chicken salad, a blend of carrot, celery, ginger, chilli and lemongrass with soy glazed chicken **G, L, H**

Sandwiches

Ham and Dijon mustard

Cheddar cheese and Kentish apple chutney **V**

Plain tuna and cucumber

Prawn mayonnaise and rocket

Coronation chicken **H**

Roast beef, horseradish and rocket

Traditional egg mayonnaise **V**

Paninis

Ham and Cheddar cheese

Tuna Melt - A mix of tuna, mayonnaise, spring onion and Cheddar cheese

Cheddar cheese and red onion **V**

Slow Baked Jacket Potato Served With Side Salad

Filled with:

Beans **V, Ve, L, G**

Cheddar cheese **V, G**

Tuna **L, G**

Cottage cheese **V, G**

Omelette Served With Side Salad

Filled with:

Cheddar cheese

Ham

Diced tomato

Pan fried mushroom

All guest options are charged at

£3.50

Hot food served until 6pm



Fairtrade coffee, tea and herbal infusions with whole milk, semi-skimmed milk, skimmed milk or soya milk and a selection of chilled juices are available.