

Main Menu Autumn - Winter 2023-24

Monday 23rd October 2023 to Sunday 5th May 2024



Please complete:

Name

Address

Date completed ...

To get in touch with us please call 0330 2000 103 or email: hertsmeals@hils-uk.org

HIL



Tick here if you would like your completed menu returned to you

Welcome

Thank you for choosing us to provide your hot lunchtime meal.

We are very proud of the quality and variety of our balanced, nutritious meals which adhere to national catering guidance.

Our menu repeats every four weeks and a new menu is produced every six months.

Please use the 'Comments' on each page to note down any additional information you would like us to know relating to your meal choices. If you would like to change your order, you can always call our support teams who will be happy to help.

Step 1: Choose one main meal and one dessert for each day of your service for all four weeks. If you do not select a meal, you will receive our meal of the day (the first option displayed each day) or another meal that meets your dietary requirements.

Step 2: Give your completed menu to your Meals on Wheels Delivery Driver or return it by post or email.

Step 3: We can provide you with a copy of your completed menu upon request.

Special Dietary Needs

Dietary Requirements

If you have any dietary requirements, or need support to make your menu choices, you can give us a call.

Diabetes

All of our meals are suitable for individuals with diabetes, unless you have been advised otherwise by a health professional. Please take a look at the menu codes. They will give you more information about the meals which will help you make your menu choices.

Highest Energy Meals

These meals are suitable for everyone. However, we would recommend you choose more higher energy meals (*), if you have a smaller appetite, or are unintentionally losing weight (e.g. you have noticed your clothes, or jewelry such as rings, are looser).

If you, or a loved one, are concerned about unintentional weight loss, please speak to your GP for support.

Menu codes

Simple menu codes to the left of all meals will help you select suitable options for your dietary needs.



Vegetarian

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Gluten-Free



Main meals that contain at least 400 calories and desserts containing at least 250 calories per portion



<15

Main meals that contain less than 16g of total fat, 5g of saturated fat and 1.5g of salt per portion

Desserts that contain less than 15g sugar per portion

Alternative Menus

- Kosher
- Halal
- West Indian and Caribbean
- Allergen-free
- Texture modified: Level 4 Pureed Level 5 Minced & Moist Level 6 Soft & Bite-sized

We can also provide bespoke menus, just give us a call to find out more.

Meeting your needs:

We will do our very best to meet your needs and preferences. On rare occasions we may need to offer a substitution to your preferred choice, but we will always ensure that the meal is suitable for you.

More than just a meal

About us

Health and Independent Living Support (HILS) is a charitable, not-for-profit, social enterprise that operates 365 days a year from multiple sites. We deliver more than 600,000 meals each year, which is equivalent to our vehicles travelling to the moon and back! Our charitable purpose is to help adults in the community to live happier and healthier lives, whilst remaining independent in their own homes. We support thousands of people every year, and we always ensure that our clients' wellbeing and safety is prioritised.

Who delivers your meals?

Meals are delivered daily between 11.30am and 2pm by our dedicated and caring Community Team Members who are trained in food safety and supporting older people. All Community Team Members are police-checked and paid the Real Living Wage.

How do we support our clients at home?

We have a 'no reply' procedure in place to ensure that if a client does not answer the door, we follow up to make sure they are safe. We also work closely with partner organisations such as Hertfordshire County Council, Age UK, and HertsHelp to ensure our clients are safe and well.

> Our Community Team Members carry out wellbeing checks to ensure each client's needs are met. We remind our clients to drink plenty of fluids hydrated stav to throughout the day, and we provide extra checks in winter and during heatwaves to make sure that they are living in safe conditions.

Week 1 (Days 1-7)

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ID: TEMP.....
Menu inputted on SMARTT

Weeks beginning: 23rd October, 20th November, 18th December, 15th January, 12th February, 11th March, and 8th April.

Monday (1)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	VGF 😣	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce
	8320	Ø	FISHCAKES, with diced fried potatoes & peas	3925	V <15	LEMON SPONGE, with custard
nda	8262	Se Cer	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas			CHOCOLATE MOUSSE
Mo	7437	V GP 😽	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	2124	V @F <15	
	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	FP	VGF	FRUIT POT
	8260	۲	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	V 🛞	GINGER SPONGE, with custard
/ (2]	8316	S GF	FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans	3958		APPLE CRUMBLE,
day	8224	GF	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas	5550		with custard RASPBERRY DESSERT
Tuesday (2)	7447	VGP 😽	VEGETABLE CURRY, with white rice	2127	VGF	
F	7445	V	VEGETABLE LASAGNE, with carrots & green beans	FP	VGF	FRUIT POT
(3)	8209	🖌 🕞	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	Ø 🛞	TREACLE TART,
:) (E	8306	🖌 🕞	FISHERMAN'S PIE, with carrots & green beans			With custard
sda	8328	۲	HAGGIS, with mashed potato & swede (pork)	3928	V <15	with custard
Wednesday	7410	V GF	OMELETTE, CHIPS & BEANS	2148	V	STRAWBERRY TRIFLE
We	7401	V *	MACARONI CHEESE, with carrots, sweetcorn & peas	FP	V GF	FRUIT POT
(4)	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3134	VGF 🙁	GOLDEN SYRUP SPONGE, with syrup sauce & custard
ay	8250	S GF	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas	3926	V <15	SULTANA SPONGE, with custard
rsd	8214	GF	BRAISED STEAK, with mashed potato & green beans		0	BLACKCURRANT
Thursday (4)	7436	V 🛞	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	2122		CHEESECAKE
·	7407	V GF 😤	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	FP	VGF	
	8317	GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	V 🛞	BAKEWELL TART, with custard
(5)	8232	Ø	MEATBALLS & MUSHY PEAS, with chips & onion gravy	3959	V <15 🛠	RHUBARB CRUMBLE,
Friday	8354	🗸 🕞	SWEET & SOUR CHICKEN, with rice, red pepper & peas			APRICOT & PEACH
Fri	7446	V GF	VEGETABLE HOTPOT, with peas	2128	V GF <15	DESSERT
	7448	V 😣	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	FP	VGF	FRUIT POT
(8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3135	VGF 🛞	JAM SPONGE,
Saturday (6)	8221	GF	BEEF HOTPOT, with carrots & green beans			with custard APPLE & BLACKBERRY
rday	8304	Ø	BREADED FISH & CHIPS, with peas	3957	V (15 😽	CRUMBLE, with custard
atur	7442	V *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans	2125	V @F<15	STRAWBERRY MOUSSE
S	7449	ØV 😮	CHICKPEA KATSU CURRY, with white rice	FP	V GF	FRUIT POT
	8229	🖌 GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	0	APPLE PIE,
(7	8245	GF	SHEPHERDS PIE, with carrots & peas	5000		with custard
ay (8256	GF	CHICKEN IN GRAVY, with mashed potato, carrots & swede	3906	V <15 🛞	BLACKCURRANT PIE, with custard
Sunday (7)	7428	VGF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	2149	V	RASPBERRY TRIFLE
SL	7412		CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	FP	VGF	FRUIT POT
			CILEST VEGETABLE DARE, Will saule polaides, callois, swede & peas			

Week 2 (Days 8-14)

ID: TEMP.....
Menu inputted on SMARTT

Weeks beginning: 30th October, 27th November, 25th December, 22nd January, 19th February, 18th March, and 15th April.

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Monday (8)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3 [.]	119	VGF 🙁	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce	
	8316	GF	FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans		928	V <15	JAM ROLY POLY, with custard	
	8334	۲	HAM & LEEK CRUMBLE, with mashed potato, cauliflower & peas		128	V GF <15	APRICOT &	5
	7445	V	VEGETABLE LASAGNE, with carrots & green beans		120		PEACH DESSERT	
	7410	V GF	OMELETTE, CHIPS & BEANS	FI	P	V GF	FRUIT POT	
	8260	۲	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3	825	V 🛞	GINGER SPONGE, with custard	
(6) /	8232	Ø	MEATBALLS & MUSHY PEAS, with chips & onion gravy		959	V <15 💥	RHUBARB CRUMBLE,	4
day	8318	*	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans				with custard BLACKCURRANT	
Tuesday (9)	7407	Vœ	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	2'	122	V	CHEESECAKE	
F	7442	V *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans	FI	P	V GF	FRUIT POT	
(0	8209	🗸 🕞	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3.	142		TREACLE TART,	
y (1	8279	œ , ∗	CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas	_		• •	with custard	4
sday	8214	GF	BRAISED STEAK, with mashed potato & green beans	3	925	V 🕤	with custard	
ne	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	2 [.]	124	V GF 🖘	CHOCOLATE MOUSSE	
Wednesday (10)	7447	V @ *	VEGETABLE CURRY, with white rice	FI	P	V GF	FRUIT POT	
11)	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3'	134	VGF 🙁	GOLDEN SYRUP SPONGE, with syrup sauce & custard	
.) K ŧ	8262	🖌 🕞	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas	39	906	V 🐴 🛞	BLACKCURRANT PIE, with custard	
rsda	8211	۲	STEAK & KIDNEY PIE, with mashed potato, carrots & swede			V GF	RASPBERRY DESSERT	5
Thursday (11)	7401	V 🛞	MACARONI CHEESE, with carrots, sweetcorn & peas	2	127	G	FRUIT POT	
	7446	V GF	VEGETABLE HOTPOT, with peas	FI	P	V GF		
	8317	GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3	838	V 🛞	BAKEWELL TART, with custard	
(12)	8204		BEEF LASAGNE, with carrots & peas		957	V 48¥	APPLE & BLACKBERRY	Ĩ
Friday	8250	🗸 (f	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas				CRUMBLE, with custard	
Fric	7449	00 😵	CHICKPEA KATSU CURRY, with white rice	2	123	V GF		
	7428	Vœ	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	FI	P	GF	FRUIT POT	
3)	8282	œ	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3.	135	V GF 🔹	JAM SPONGE, with custard	
/ (13	8320	Ø	FISHCAKES, with diced fried potatoes & peas			0 @*	APPLE CRUMBLE, with	5
Saturday (13)	8336	*	VIENNA STEAK, with mashed potato, sweetcorn & peas (pork)		958		custard RASPBERRY TRIFLE	_
itur	7412	Vœ	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	2	149	V		
Sa	7436	V *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	FI	P	V GF	FRUIT POT	
	8229	🖌 🕞	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	31	800	V 🚓	APPLE PIE,	
14)	8273		SLICED TURKEY, with roast potatoes, mashed carrot & parsnip, green beans, stuffing & gravy				with custard SULTANA SPONGE, with	
ay (8264	🗸 🕞 😵	CHICKEN CURRY, with rice	3!	926	V <5	custard	
Sunday (14)	7448	V 🛞	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	2	126	V	STRAWBERRY CHEESECAKE	
Su	7437	Vœ	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	 FI	P	GF	FRUIT POT	

Week 3 (Days 15-21)

ID: TEMP.....
Menu inputted on SMARTT

Weeks beginning: 6th November, 4th December, 1st January, 29th January, 26th February, 25th March, and 22nd April.

5)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	311	9 VGF 🛞	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce
Monday (15)	8306	 GF 	FISHERMAN'S PIE, with carrots & green beans	395	7 🚺 🖘	APPLE & BLACKBERRY CRUMBLE, with custard
nda	8354	🗸 GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas	212	3 V GF	COFFEE DESSERT
Mol	7442	V 😵	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans			
	7407	V GP 😸	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	FP	Vœ	FRUIT POT
(9	8260	۲	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	382	5 🕐 🛞	GINGER SPONGE, with custard
Tuesday (16)	8304	0	BREADED FISH & CHIPS, with peas	390	6 V 🚳 🛞	BLACKCURRANT PIE, with custard
daj	8208	GF	COTTAGE PIE, with carrots, swede & green beans			STRAWBERRY TRIFLE
nes	7446	V GF	VEGETABLE HOTPOT, with peas	214	8	
F	7412	V GF 😤	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	FP	Vœ	FRUIT POT
(7)	8209	🗸 🕞	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	314	2 🕜 😦	TREACLE TART,
y (1	8262	GF)	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas			with custard JAM ROLY POLY, with
sda	8239	GF	LAMB & VEGETABLE CASSEROLE, with mashed potato, mashed carrot & green beans	392	8 💙 <6	custard
Wednesday (17)	7437	V GP 💥	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	212	8 V GP<5	APRICOT & PEACH DESSERT
Ved	7449		CHICKPEA KATSU CURRY, with white rice	 FP	V GF	FRUIT POT
>						
(8)	8329		SAUSAGE CASSEROLE, with mashed potato & peas		4 V GF 😽	GOLDEN SYRUP SPONGE, with syrup sauce & custard
Thursday (18)	8328	۲	HAGGIS, with mashed potato & swede (pork)	395	8 V 🖘 🤫	APPLE CRUMBLE, with custard
sda	8255	0	CHICKEN BREAST, with roast potatoes, carrot, cauliflower, sprouts, peas, stuffing & gravy			STRAWBERRY MOUSSE
านเ	7447	V GP 😤	VEGETABLE CURRY, with white rice	212	5 V GP <5	
Ť	7448	V 😤	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	FP	V GF	FRUIT POT
	8317	GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	383	8 🕐 🙁	BAKEWELL TART, with custard
19)	8318	۲	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans			SULTANA SPONGE,
ay (8278	🗸 (f)	CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas	392	6 🗸 🖏	with custard
Friday	7428	V GF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	212	2 💟	BLACKCURRANT CHEESECAKE
	7436	V 🛞	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	FP	VGF	FRUIT POT
	8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans			JAM SPONGE,
Saturday (20)	8211		STEAK & KIDNEY PIE, with mashed potato, carrots & swede	313	5 🔽 GF) 😽	with custard
lay	8240	GF	LANCASHIRE HOTPOT, with carrots & swede	395	9 V 🖘 😽	RHUBARB CRUMBLE, with custard
urc	7410		OMELETTE, CHIPS & BEANS	212	6 💟	STRAWBERRY CHEESECAKE
Sat	7432		VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	 FP	V GF	FRUIT POT
	7452		VEGETARIAN SAUSAGE & MASH, WITH CATTOLS, Swede & Officin gravy			
1)	8229	🖌 🕞	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	380	0 🕐 🙁	APPLE PIE, with custard
Sunday (21)	8224	GF	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas	392	5 🚺 🐴	LEMON SPONGE,
day	8354	 GF 	SWEET & SOUR CHICKEN, with rice, red pepper & peas			with custard CHOCOLATE MOUSSE
ung	7445	V	VEGETABLE LASAGNE, with carrots & green beans	212	4 V GF <15	
-01	7401	V 🛞	MACARONI CHEESE, with carrots, sweetcorn & peas	FP	V GF	FRUIT POT

Week 4 (Days 22-28)

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Menu inputted on SMARTT

Weeks beginning: 13th November, 11th December, 8th January, 5th February, 4th March, 1st April, and 29th April.

2)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	VGF 😸	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce	
y (22)	8250	S GF	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas	3926	V <15	SULTANA SPONGE, with custard	
Monday	8239	GF	LAMB & VEGETABLE CASSEROLE, with mashed potato, mashed carrot & green beans			RASPBERRY DESSERT	
lon	7436	V *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	2127	V GF		
2	7437	V GF 😤	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	FP	V GF	FRUIT POT	
(8260	*	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	V 😣	GINGER SPONGE, with custard	
Tuesday (23)	8204		BEEF LASAGNE, with carrots & peas	3957	V <15 🛠	APPLE & BLACKBERRY	
day	8264	🗸 🕞 😽	CHICKEN CURRY, with rice			CRUMBLE, with custard	
ues	7401	V 🛞	MACARONI CHEESE, with carrots, sweetcorn & peas	2124	V @F <15		
T	7428	VGF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	FP	V GF	FRUIT POT	
(24)	8209	🖌 GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	v *	TREACLE TART, with	
ıy (2	8336	۲	VIENNA STEAK, with mashed potato, sweetcorn & peas (pork)	3906		Logical Constant Cons	
Wednesday	8354	S GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas			with custard COFFEE DESSERT	
dne	7449	V 🛞	CHICKPEA KATSU CURRY, with white rice	2123	VGF		
We	7442	V *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans	FP	V GF	FRUIT POT	
()	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3134	VGF 🛞	GOLDEN SYRUP SPONGE,	
Thursday (25	8278	🖌 🕞	CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas			with syrup sauce & custard	
day	8245	œ	SHEPHERDS PIE, with carrots & peas	3928	V <15	with custard	
มาเร	7412	V GF 🛞	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	2149	V	RASPBERRY TRIFLE	
Т	7445	0	VEGETABLE LASAGNE, with carrots & green beans	FP	V GF	FRUIT POT	
_	8317	GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	V 🛞	BAKEWELL TART, with custard	
(26)	8304	9	BREADED FISH & CHIPS, with peas	2056		APPLE CRUMBLE,	
lay	8240	GF	LANCASHIRE HOTPOT, with carrots & swede	3958		with custard STRAWBERRY MOUSSE	
Friday	7448	V *	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	2125	V GF <5		
	7410	V GF	OMELETTE, CHIPS & BEANS	FP	V GF	FRUIT POT	
7)	8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3135	VGF 😣	JAM SPONGE, with custard	
Saturday (27)	8232	Ø	MEATBALLS & MUSHY PEAS, with chips & onion gravy	3936	V GF<5	STEWED APPLE,	
rda	8208	GF	COTTAGE PIE, with carrots, swede & green beans			with custard APRICOT & PEACH	
atu	7407	V GF 🛠	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	2128	V @F<15	DESSERT	
S	7447	V GF 😸	VEGETABLE CURRY, with white rice	FP	V GF	FRUIT POT	
(8229	🖌 🕞	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	V 🛞	APPLE PIE, with custard	
Sunday (28)	8211	۲	STEAK & KIDNEY PIE, with mashed potato, carrots & swede	3959	V <15 *	RHUBARB CRUMBLE,	
day	8279	G ₽ ♥	CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas	21.49		with custard STRAWBERRY TRIFLE	
Sun	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	2148			
	7446	V GF	VEGETABLE HOTPOT, with peas	FP	V GF	FRUIT POT	

HILS Breakfast and Tea Service

We also offer a range of nutritious breakfast and tea meals.

These meals are delivered at the same time as your hot main meal and dessert. The tea meal will be placed in your fridge for eating later in the day, and your breakfast for eating the next morning. If you would like more information about these services, or to request a breakfast and tea menu, please contact us.



Contacting us?

All of our sites are open from 8am until 3.30pm, 7 days a week. You can call or email our friendly team to change or cancel your meals. Out of hours, you can also leave a message on our answering machine which is checked every morning.

Hemel Hempstead

17 Hammer Lane Adeyfield Hemel Hempstead HP2 4EU

Tel: 01442 243 352

Letchworth

Unit 16 Green Lane One Blackhorse Road Letchworth SG6 1HB

Tel: 01462 678 423

Hertford

Unit 2 Mead Lane Industrial Estate Merchant Drive Hertford SG13 7BH

Tel: 01920 333 030

St Albans

Jubilee Centre Catherine Street St Albans AL3 5BU

Tel: 01727 847 264

meals@hils-uk.org