# HILS Health \& Independent Living Support 

## Main Menu Autumn - Winter 2023-24

## Monday 23rd October 2023 to Sunday 5th May 2024

## Please complete:

Name
Address $\qquad$

To get in touch with us please call 03302000103
or email: hertsmeals@hils-uk.org

## 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.

## Menu codes

Simple menu codes to the left of all meals will help you select suitable options for your dietary needs.
(V) Vegetarian
(GF) Gluten-Free
Main meals that contain at least 400 calories and desserts containing at least 250 calories per portion

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

Desserts that contain less than 15 g sugar per portion

## 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.

## 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.

# 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 to stay hydrated 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) 

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

Note: Always contact the office (see page 12) to cancel or change your meal service pattern. Please do not use the menu to indicate a cancellation or change to a delivery.


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

Note: Always contact the office (see page 12) to cancel or change your meal service pattern. Please do not use the menu to indicate a cancellation or change to a delivery.

| 8321 |
| :--- |
| 8316 |
| 8334 |
| 7445 |
| 7410 |


|  | © | SAUSAGES IN ONION GRAVY, with mashed potato \& baked beans |
| :--- | :--- | :--- |
| © | FISH IN BUTTER SAUCE, with fried diced potatoes, carrots \& Romano beans |  |
|  | HAM \& LEEK CRUMBLE, with mashed potato, cauliflower \& peas |  |
|  | VEGETABLE LASAGNE, with carrots \& green beans |  |
| © © | OMELETTE, CHIPS \& BEANS |  |

CHOCOLATE \& CHERRY BROWNIE, with vanilla sauce JAM ROLY POLY, with custard APRICOT \& PEACH DESSERT FRUIT POT

| 3825 | v | *GINGER SPONGE, <br> with custard |  |
| :--- | :--- | :--- | :--- |
| 3959 | v ©l* | RHUBARB CRUMBLE, <br> with custard |  |

 \begin{tabular}{|l|l|}
\hline $\begin{array}{l}\text { TREACLE TART, } \\
\text { with custard }\end{array}$ \& <br>

\hline | $\begin{array}{l}\text { LEMON SPONGE, } \\ \text { with custard }\end{array}$ |  |
| :--- | :--- |
| CHOCOLATE MOUSSE |  |
| FRUIT POT |  | <br>

\hline
\end{tabular} 3134 3906 2127 FP - (G) 3838 3957 2123

FP


3135

3958
2149
FP
FP
$\square$

3800 3926

2126
FP


| JAM SPONGE, with <br> custard |  |
| :--- | :--- |
| APPLE CRUMBLE, with <br> custard  <br> RASPBERRY TRIFLE  <br> FRUIT POT  l |  |

## APPLE PIE,

 with custard SULTANA SPONGE, with custard STRAWBERRY CHEESECAKEFRUIT POT

#  

ID: TEMP

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

Note: Always contact the office (see page 12) to cancel or change your meal service pattern. Please do not use the menu to indicate a cancellation or change to a delivery.

| 21 | * | SAUSAGES IN ONION GRAVY, with mashed potato \& baked beans |
| :---: | :---: | :---: |
| 8306 | (-) | FISHERMAN'S PIE, with carrots \& green beans |
| 354 | - ¢ | SWEET \& SOUR CHICKEN, with rice, red pepper \& peas |
| 7442 | $\bigcirc *$ | CHEESE \& ONION PIE, with sweet potato, potato \& carrot mash \& green beans |
| 7407 | $\checkmark$ ¢* | CAULIFLOWER \& BROCCOLI BAKE, with diced fried potatoes \& carrots |

 \begin{tabular}{|l|l|}

\hline | CHOCOLATE \& CHERRY |
| :--- | :--- |
| BROWNIE, with vanilla sauce | \& <br>


\hline | APPLLE \& BLACKBERRY |
| :--- | :--- |
| CRUMBLE, with custard | \& <br>

\hline COFFEE DESSERT \& <br>
\hline
\end{tabular}

| * | CHICKEN \& MUSHROOM PIE, with mashed potato, carrots \& green beans |
| :---: | :---: |
| 0 | BREADED FISH \& CHIPS, with peas |
| ¢ | COTTAGE PIE, with carrots, swede \& green beans |
| $\bigcirc \bigcirc$ | VEGETABLE HOTPOT, with peas |
| $\checkmark$ ¢* | CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede \& peas |

3825

3906

2148

FP


GINGER SPONGE, with custard BLACKCURRANT PIE, with custard STRAWBERRY TRIFLE FRUIT POT


3134

2125
FP



3838

3926
2122
122 v
FP


BAKEWELL TART, with custard SULTANA SPONGE, with custard BLACKCURRANT CHEESECAKE FRUIT POT
$\square$BEEF WITH ROAST POTATOES, with carrots, peas, \& gravy

## Week 4 (Days 22-28)

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

ID: TEMP. Menu inputted on SMARTT Date

Note: Always contact the office (see page 12) to cancel or change your meal service pattern. Please do not use the menu to indicate a cancellation or change to a delivery.

| * | SAUSAGES IN ONION GRAVY, with mashed potato \& baked beans |
| :---: | :---: |
| ( ¢ | CHICKEN CHASSEUR, with diced fried potatoes, green beans \& peas |
| ¢ | LAMB \& VEGETABLE CASSEROLE, with mashed potato, mashed carrot \& green beans |
| (\%) | VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots \& peas |
| $\bigcirc$ - (\% | MUSHROOM, LEEK \& WEST COUNTRY CHEDDAR BAKE, with red cabbage \& green beans |


| 3119 | © © ${ }^{*}$ | CHOCOLATE \& CHERRY BROWNIE, with vanilla sauce |  |
| :---: | :---: | :---: | :---: |
| 3926 | (1) (3) | SULTANA SPONGE, with custard |  |
| 2127 | -® | RASPBERRY DESSERT |  |
| FP | (1) | FRUIT POT |  |


| * | CHICKEN \& MUSHROOM PIE, with mashed potato, carrots \& green beans |
| :---: | :---: |
|  | BEEF LASAGNE, with carrots \& peas |
| - ¢.* | CHICKEN CURRY, with rice |
| (1)* | MACARONI CHEESE, with carrots, sweetcorn \& peas |
| (-) | VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede \& peas |


| 3825 | 0 * | GINGER SPONGE, with custard |  |
| :---: | :---: | :---: | :---: |
| 3957 | (0) (1)* | APPLE \& BLACKBERRY CRUMBLE, with custard |  |
| 2124 | (®)(1) | CHOCOLATE MOUSSE |  |
| ${ }^{\text {FP }}$ | -® | FRUIT POT |  |


| 909 | - ¢ | SAVOURY MINCED BEEF, with mashed potato, carrots \& swede |
| :---: | :---: | :---: |
| 8336 | * | VIENNA STEAK, with mashed potato, sweetcorn \& peas (pork) |
| 8354 | - ® | SWEET \& SOUR CHICKEN, with rice, red pepper \& peas |
| 7449 |  | CHICKPEA KATSU CURRY, with white rice |
| 7442 | (*) | CHEESE \& ONION PIE, with sweet potato, potato \& carrot mash \& green beans |




 STEAK \& KIDNEY PIE, with mashed potato, carrots \& swede
©() CHICKEN BREAST, CHEESE \& BACON, with boiled potatoes, green beans \& peas

| © | CHICKEN \& VEGETABLE CASSEROLE, with mashed potatoes, carrots \& green beans |
| :---: | :---: |
| $\bigcirc$ | MEATBALLS \& MUSHY PEAS, with chips \& onion gravy |
| © | COTTAGE PIE, with carrots, swede \& green beans |
| -®* | CAULIFLOWER \& BROCCOLI BAKE, with diced fried potatoes \& carrots |
| $\bigcirc$ ๑* | VEGETABLE CURRY, with white rice |

 VEGETARIAN SAUSAGE \& MASH, with carrots, swede \& onion gravy

## 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 3.30 pm , 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.


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17 Hammer Lane Adeyfield
Hemel Hempstead HP2 4EU

Tel: 01442243352

## Letchworth

Unit 16
Green Lane One
Blackhorse Road
Letchworth
SG6 1HB
Tel: 01462678423

Hertford
Unit 2
Mead Lane Industrial Estate Merchant Drive

Hertford
SG13 7BH
Tel: 01920333030

## St Albans

Jubilee Centre Catherine Street St Albans AL3 5BU

Tel: 01727847264

