

Support at Home

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: westsussex@hils-uk.org

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

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: Select your meal options for each day of your service for all four weeks. You can select a **two-course meal** consisting of a soup and main course, or a main course and a dessert. Or you can choose to receive **all three courses** for an extra charge. 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.

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.



Vegetarian



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 16g of total fat, 5g of saturated fat and 1.5g of salt per portion



Desserts that contain less than 15g 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.



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.



Meals are delivered daily between 11am 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.



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.



Week 1 (Days 1-7)

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

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ID: TEMP
Menu inputted on SMARTT
 Date

Monday (1)	1021	V GF	CREAM OF MUSHROOM SOUP				
	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	V G F ★	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce	
	8320	9	FISHCAKES, with diced fried potatoes & peas	3925	M A	LEMON SPONGE, with	
	8262	⊘ GF	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas]	0 0	CHOCOLATE MOUSSE	
Мо	7437	V GF <mark>*</mark>	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	2124	V GF <15	CHOCOLATE MOOSSE	
	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	FP	V G F	FRUIT POT	
				1			=
	1014	V	LEEK & POTATO SOUP]		CINCED CDONCE	
' (2)	8260	*	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	v *	GINGER SPONGE, with custard	
day	8316	⊘ GF	FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans	3958	V 45 *	APPLE CRUMBLE, with custard	
Tuesday (2)	8224	(GF)	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas	2127	V G F	RASPBERRY DESSERT	
1	7447	V GF <mark>*</mark>	VEGETABLE CURRY, with white rice			FRUIT POT	
	7445	V	VEGETABLE LASAGNE, with carrots & green beans	FP	V G F	PROTEFOT	
	1009	(GF)	CHICKEN SOUP				
7 (3)	8209	⊘ GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	v *	TREACLE TART,	
day	8306	⊘ GF	FISHERMAN'S PIE, with carrots & green beans]		with custard JAM ROLY POLY,	
Wednesday (3)	8328	*	HAGGIS, with mashed potato & swede (pork)	3928	V (15)	with custard	
edr	7410	⊘ V GF	OMELETTE, CHIPS & BEANS	2148	V	STRAWBERRY TRIFLE	
8	7401	V *	MACARONI CHEESE, with carrots, sweetcorn & peas	FP	V G F	FRUIT POT	
				J			_
	1029	V G F	LENTIL SOUP	1			
7 (4)	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3134	V GF ★	GOLDEN SYRUP SPONGE, with syrup sauce & custard	
da)	8250	⊘ GF	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas	3926	V <15	SULTANA SPONGE, with custard	
Thursday (4)	8214	(GF)	BRAISED STEAK, with mashed potato & green beans	2122	V	BLACKCURRANT	
Th	7436	♥ *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas			FRUIT POT	
	7407	V GF *	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	FP	V G F	TROTTOT	
	1015	(GF)	PEA & HAM SOUP				
(8317	(GF)	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	v *	BAKEWELL TART, with custard	
y (5)	8232	Ø	MEATBALLS & MUSHY PEAS, with chips & onion gravy]	0.00	RHUBARB CRUMBLE,	
Friday	8354	⊘ GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas	3959	V 45 *	with custard	
Fri	7446	⊘ V G F	VEGETABLE HOTPOT, with peas	2128	V GF <5	APRICOT & PEACH DESSERT	
	7448	v *	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	FP	V GF	FRUIT POT	
	4040			1			_
	1019 8282	V GF	TOMATO SOUP CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans]		JAM SPONGE,	
9) (GF)		3135	VGF *	with custard	
da,	8221	GF	BEEF HOTPOT, with carrots & green beans	3 957	V 45*	APPLE & BLACKBERRY CRUMBLE, with custard	
Saturday (6)	8304	Ø	BREADED FISH & CHIPS, with peas	2125	V GF <15	STRAWBERRY MOUSSE	
Sa	7442	v *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans]		FRUIT POT	
	7449	⊘ ♥ *	CHICKPEA KATSU CURRY, with white rice	FP	V G F		
	1020	V GF	CHUNKY VEGETABLE SOUP				
2	8229	⊘ GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	v *	APPLE PIE, with custard	
) (7	8245	(GF)	SHEPHERDS PIE, with carrots & peas	3906	V GB	BLACKCURRANT PIE,	
Sunday (7)	8256	(GF)	CHICKEN IN GRAVY, with mashed potato, carrots & swede			with custard RASPBERRY TRIFLE	
	7428	V G F	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	2149	V	NASP DENKI IKIFLE	
	7412	V GF <mark></mark> ★	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	FP	V GF	FRUIT POT	

Week 2 (Days 8-14)

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

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Date

	1013	V	SCOTCH BROTH SOUP			
Monday (8)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	V GF ↔	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce
	8316	⊘ GF	FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans	3928	V <15	JAM ROLY POLY, with custard
puc	8334	*	HAM & LEEK CRUMBLE, with mashed potato, cauliflower & peas			APRICOT &
M	7445	V	VEGETABLE LASAGNE, with carrots & green beans	2128	V GF d5	PEACH DESSERT
	7410	⊘ V GF	OMELETTE, CHIPS & BEANS	FP	V GF	FRUIT POT
	1021	V GF	CREAM OF MUSHROOM SOUP			
(6	8260	*	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	v *	GINGER SPONGE, with custard
ay (8232	Ø	MEATBALLS & MUSHY PEAS, with chips & onion gravy	3959	V 45 *	RHUBARB CRUMBLE,
Tuesday (9)	8318	*	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans	3939		with custard BLACKCURRANT
Ţn	7407	V GF *	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	2122	V	CHEESECAKE
	7442	V *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans	FP	V GF	FRUIT POT
<u> </u>	1014	V	LEEK & POTATO SOUP			
(10	8209	⊘ GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	v *	TREACLE TART, with custard
Wednesday (10)	8279	GF ★	CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas	3925		LEMON SPONGE,
)es(8214	GF	BRAISED STEAK, with mashed potato & green beans	3323	V 45	with custard CHOCOLATE MOUSSE
edr	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	2124	V GF€5	CHOCOLATE MOOSSE
>	7447	V GF *	VEGETABLE CURRY, with white rice	FP	V GF	FRUIT POT
	1009	(GF)	CHICKEN SOUP			
11)	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3134	V GF *	GOLDEN SYRUP SPONGE,
ıy (ʻ	8262	⊘ GF	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas	3.54		with syrup sauce & custard BLACKCURRANT PIE,
eps.	8211	*	STEAK & KIDNEY PIE, with mashed potato, carrots & swede	3906	V 45 *	with custard
Thursday (11)	7401	v *	MACARONI CHEESE, with carrots, sweetcorn & peas	2127	V GF	RASPBERRY DESSERT
T	7446	⊘ V G F	VEGETABLE HOTPOT, with peas	FP	V GF	FRUIT POT
	1029	V GF	LENTIL SOUP			
2)	8317	GF GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	v *	BAKEWELL TART, with
IJ	8204		BEEF LASAGNE, with carrots & peas			APPLE & BLACKBERRY
Friday	8250	⊘ GF	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas	3957	V <15 *	CRUMBLE, with custard
Fri	7449	V *	CHICKPEA KATSU CURRY, with white rice	2123	V GF	COFFEE DESSERT
	7428	VGF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	FP	V GF	FRUIT POT
	1015	(GF)	PEA & HAM SOUP			
13)	8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3135	V GF *	JAM SPONGE, with custard
Saturday (13)	8320	Ø	FISHCAKES, with diced fried potatoes & peas	3958	V <15 **	APPLE CRUMBLE, with
urd	8336	*	VIENNA STEAK, with mashed potato, sweetcorn & peas (pork)		0	RASPBERRY TRIFLE
Satı	7412	V GF ★	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	2149	•	
	7436	V *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	FP	V GF	FRUIT POT
	1019	V GF	TOMATO SOUP			
4)	8229	⊘ GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	v *	APPLE PIE, with custard
Sunday (14)	8273		SLICED TURKEY, with roast potatoes, mashed carrot & parsnip, green beans, stuffing & gravy	3926	V <15	SULTANA SPONGE, with
ıda	8264	⊘ GF	CHICKEN CURRY, with rice			STRAWBERRY
Sur	7448	v *	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	2126	V	CHEESECAKE
	7437	V GF ★	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	FP	V GF	FRUIT POT

Week 3 (Days 15-21)

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

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Date					

	1020	V	CHUNKY VEGETABLE SOUP			
15)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	VGF 😮	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce
Monday (15)	8306	⊘ GF	FISHERMAN'S PIE, with carrots & green beans	3957	V 45 *	APPLE & BLACKBERRY CRUMBLE, with custard
puc	8354	⊘ GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas		V GF	COFFEE DESSERT
M	7442	V *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans			FRUIT POT
	7407	V ⊕ *	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	FP	V G F	11011101
	1013	V	SCOTCH BROTH SOUP			
16)	8260	*	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	v *	GINGER SPONGE, with custard
ay (8304	9	BREADED FISH & CHIPS, with peas	3906	V <15 **	BLACKCURRANT PIE,
Tuesday (16)	8208	G ₽	COTTAGE PIE, with carrots, swede & green beans]		with custard STRAWBERRY TRIFLE
Tu	7446	⊘ V GF	VEGETABLE HOTPOT, with peas	2148		FRUIT DOT
	7412	V GF ★	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	FP	V G F	FRUIT POT
<u>.</u>	1021	V GF	CREAM OF MUSHROOM SOUP			
(17	8209	⊘ GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	v *	TREACLE TART, with custard
day	8262	⊘ GF	CHICKEN SUPREME, with fried diced potato, carrots, green beans & peas	3928	V <15	JAM ROLY POLY, with
Jes(8239	G ₽	LAMB & VEGETABLE CASSEROLE, with mashed potato, mashed carrot & green beans			Custard APRICOT & PEACH
Wednesday (17)	7437	V GF₩	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	2128	V GF <15	DESSERT
>	7449	⊘ ∨ *	CHICKPEA KATSU CURRY, with white rice	FP	V GF	FRUIT POT
	1014	V	LEEK & POTATO SOUP			
18)	8329		SAUSAGE CASSEROLE, with mashed potato & peas	3134	V GF 🛞	GOLDEN SYRUP SPONGE,
Jy (8328	*	HAGGIS, with mashed potato & swede (pork)			with syrup sauce & custard APPLE CRUMBLE,
.sdē	8255	Ø	CHICKEN BREAST, with roast potatoes, carrot, cauliflower, sprouts, peas, stuffing & gravy	3958	V <15 *	with custard
Thursday (18)	7447	V GF ★	VEGETABLE CURRY, with white rice	2125	V GF <15	STRAWBERRY MOUSSE
	7448	V *	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot	FP	V GF	FRUIT POT
	1009	(GF)	CHICKEN SOUP			
(8317	GF GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	v *	BAKEWELL TART,
(19)	8318	*	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans			SULTANA SPONGE,
Friday	8278	⊘ GF	CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas	3926	V <15	with custard
Fri	7428	V G F	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	2122	V	BLACKCURRANT CHEESECAKE
	7436	V *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	FP	V G F	FRUIT POT
	1029	V GF	LENTIL SOUP			
20)	8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3135	V GF ★	JAM SPONGE,
) (2	8211	*	STEAK & KIDNEY PIE, with mashed potato, carrots & swede		0 0 5	with custard RHUBARB CRUMBLE,
rda	8240	GF)	LANCASHIRE HOTPOT, with carrots & swede	3959	V <15 *	with custard
Saturday (20)	7410	⊘ V G F	OMELETTE, CHIPS & BEANS	2126	V	STRAWBERRY CHEESECAKE
S	7432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	FP	V GF	FRUIT POT
	1015	GF)	PEA & HAM SOUP			
(8229	⊘ GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	v *	APPLE PIE, with custard
(21	8224	GF	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas			LEMON SPONGE,
day	8354	⊘ GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas	3925	V <15	with custard
Sunday (21)	7445	V	VEGETABLE LASAGNE, with carrots & green beans	2124	V GF<15	CHOCOLATE MOUSSE
V)	7401	V *	MACARONI CHEESE, with carrots, sweetcorn & peas	FP	V G F	FRUIT POT

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				

	1019	V GF	TOMATO SOUP				
Monday (22)	8321	*	SAUSAGES IN ONION GRAVY, with mashed potato & baked beans	3119	V GF ★	CHOCOLATE & CHERRY BROWNIE, with vanilla sauce	7
	8250	⊘ GF	CHICKEN CHASSEUR, with diced fried potatoes, green beans & peas	3926	V (15	SULTANA SPONGE,	Ħ
nda	8239	(GF)	LAMB & VEGETABLE CASSEROLE, with mashed potato, mashed carrot & green beans]		RASPBERRY DESSERT	4
Моі	7436	v *	VEGETARIAN SAUSAGE CASSEROLE, with mashed potato, carrots & peas	2127	V G F	RASPBERRI DESSERI	
	7437	V GF ★	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans	FP	V GF	FRUIT POT	
	1020		CULLINA VICETARI E COUR	1			
(8	8260	V GF	CHUNKY VEGETABLE SOUP]		GINGER SPONGE, with	7
(23	8204	*	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans	3825	V *	custard	
day			BEEF LASAGNE, with carrots & peas	3957	V <15 *	APPLE & BLACKBERRY CRUMBLE, with custard	
Tuesday (23)	8264	⊘ GF	CHICKEN CURRY, with rice	2124	V GF< 15	CHOCOLATE MOUSSE	
T	7401	v *	MACARONI CHEESE, with carrots, sweetcorn & peas			FRUIT POT	Ħ,
	7428	VGF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas	FP	V GF		
t)	1013	V	SCOTCH BROTH SOUP]			
, (2,	8209	⊘ GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede	3142	v *	TREACLE TART, with custard	
day	8336	*	VIENNA STEAK, with mashed potato, sweetcorn & peas (pork)	3906	V 45*	BLACKCURRANT PIE,	Ŧ.
Jes	8354	⊘ GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas			with custard COFFEE DESSERT	=
Wednesday (24)	7449	0 0 *	CHICKPEA KATSU CURRY, with white rice	2123	V G ₽	COTTEE DESSERT	
>	7442	v *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans	FP	V GF	FRUIT POT	
	1021		CREAM OF MUSHROOM SOUP	1			
(2)	8329	V G F	SAUSAGE CASSEROLE, with mashed potato & peas]		GOLDEN SYRUP SPONGE,	
y (2	8278	⊘ GF	CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas	3134	V GF ★	with syrup sauce & custard	_
sda	8245	GF)	SHEPHERDS PIE, with carrots & peas	3928	V <15	JAM ROLY POLY, with custard	J
Thursday (25)	7412	V GF ★	CHEESY VEGETABLE BAKE, with sauté potatoes, carrots, swede & peas	2149	V	RASPBERRY TRIFLE	
Ţ	7445	· ·	VEGETABLE LASAGNE, with carrots & green beans	FP	V G F	FRUIT POT	5
							_
	1014	V	LEEK & POTATO SOUP]			
26)	8317	GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans	3838	v *	BAKEWELL TART, with custard	
Friday (8304	Ø	BREADED FISH & CHIPS, with peas	3958	V <15 **	APPLE CRUMBLE, with custard	7
rida	8240	GF	LANCASHIRE HOTPOT, with carrots & swede	2125	V GF <15	STRAWBERRY MOUSSE	5
Œ	7448	V *	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot			FRUIT POT	4
	7410	⊘ V G F	OMELETTE, CHIPS & BEANS	FP	V G F	TROTTOT	
	1009	GF	CHICKEN SOUP]			
27)	8282	GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans	3135	VGF *	JAM SPONGE, with custard	
ay (8232	9	MEATBALLS & MUSHY PEAS, with chips & onion gravy	3936	V GF <15	STEWED APPLE,	Ħ
ırd	8208	(GF)	COTTAGE PIE, with carrots, swede & green beans]		with custard APRICOT & PEACH	_
Saturday (27)	7407	V GF <mark></mark> ₩	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots	2128	V GF⊲s	DESSERT	╛
S	7447	V G F *	VEGETABLE CURRY, with white rice	FP	V GF	FRUIT POT	
	1029	VGF	LENTIL SOUP	1			
•	8229	⊘ GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy	3800	v *	APPLE PIE,	
Sunday (28)	8211	*	STEAK & KIDNEY PIE, with mashed potato, carrots & swede]	•	with custard	4
lay	8279	GF **	CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas	3959	V 45 *	RHUBARB CRUMBLE, with custard	
nuc	7432	0	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy	2148	V	STRAWBERRY TRIFLE	
S	7446	V GF	VEGETABLE HOTPOT, with peas	FP	V G F	FRUIT POT	



Contacting us?

Our sites are open from 8.30am to 4pm, 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.

"Pass on my warmest best wishes to all the staff at HILS for all your support throughout the year without which I couldn't have managed"

HILS client

To get in touch, please call

0330 2000 103