

Children's menu



Dining in details



Breakfast: 7.30am - 8.30am

Snack time: 10am - 10.15am

Lunch: 12noon – 1pm

Snack time: 3pm - 3.15pm

Dinner: 5pm - 6pm

Overnight staying parents/carers can order a free meal from our main menu offer

Drinks

There are 5 drink rounds a day during your stay and your water jug is refreshed twice daily. Do let one of us know if you are still thirsty.

Menus

- Gluten free
- Vegan snacks
- Milk free
- Light bites
- Halal
- Caribbean
- Kosher
- Drinks

Protected Mealtimes

The children's wards operate a policy of protected mealtimes. This is a period of time when meal service takes priority over routine activities. Our aim is to provide a quiet and calm environment, and the time needed to enjoy meals without interruption.

Allergy information

If you have a food allergy, please advise your nurse on admission and always inform the ward host when you place your meal order. Allergen information for all food and drinks is available on request.

Breakfast and light snacks



Bread and toast

Served with butter or spread

- White bread
- Wholemead bread
- Gluten free bread

Spreads

- Butter
- Strawberry jam
- Orange marmalade
- Marmite

Drinks

- Orange juice
- Raspberry and cherry juice
- Apple juice
- Banana Milk
- Chocolate milk
- Strawberry milk
- Oat, almond, soya, or coconut milk

Cereals

Pick one cereal from below

- Weetabix
- Porridge
- Bran flakes
- Coco pops
- Rice crispies

Snacks

Choose one per breakfast time

- Mini croissant
- Mini chocolate muffin
- Banana
- Apple
- Fruit cocktail



Lunch and dinner



Starters

All soup is served with a bread roll and your choice of butter or spread

- Cream of chicken soup
- Cream of tomato soup

Rice and potatoes

Pick one from below

- Rice and peas
- Chips
- Potatoes
- Plain rice
- Plain pasta

Everyday favourites

Choose rice or potatoes and vegetables. Ketchup and mayonnaise are available, please ask your ward host

- Cheese and tomato pizza
- Fish fingers
- Chicken nuggets
- Tomato pasta
- Sausages
- **Beef** burger in bun

Main meals

Gravy and sauces are available, please ask your ward host

- Macaroni cheese
- Chicken tikka masala
- Meatballs and pasta
- Fish pie
- Shepherd's pie
- Roast chicken breast in gravy
- Jerk chicken, rice and peas
- Brown stew beef, yam, banana, and sweet potato
- Chicken coconut and mixed dahl with basmati rice
- Masala gosht and mixed dahl with basmati rice

Vegetables

Pick one or two from below

- Carrots
- Garden peas
- Sweetcorn
- Broccoli
- Cauliflower
- Baked beans



Lighter meals



Sandwiches

Available on white or wholemeal bread

- Cheddar cheese
- Egg mayonnaise
- Tuna mayonnaise
- Chicken mayonnaise
- Ham

Jacket potatoes

Served with butter and your choice of 1 or 2 fillings.

- Cheese
- Tuna
- Beans
- Coleslaw

4+ Months

Please ask for the day's selection

7+ Months

Please ask for the day's selection

Salad bowl

Served with a bread roll and butter. Salad cream and mayonnaise available, please ask your ward host

- Cheddar cheese salad
- Egg salad
- Tuna salad
- Chicken salad
- Ham salad

Snack items

Choose from the list below

- Mixed vegetables with hummus
- Pom-bears (crisps)
- Mini muffin
- Jelly
- Custard or rice pudding pot
- Yogurt
- Vanilla, strawberry, or chocolate ice cream

Picnic box



Just like a picnic, for when you're off to appointments

Drinks

Pick from 1 below

- Orange juice
- Apples juice
- Cherry and raspberry juice
- Water
- Chocolate milk
- Strawberry milk
- Banana milk

Sandwiches

Available on white or wholemeal bread. Gluten free options available.

- Cheddar cheese
- Tuna mayonnaise
- Egg mayonnaise
- Chicken mayonnaise
- Ham

Sides and dessert

Pick 2 from below

- Fresh fruit
- Soya fruit yoghurt
- Gluten free millionaire slice
- Pom-bears
- Cheese and crackers
- Fruit yoghurt
- Peach and pear fruit pot

Desserts



Cold desserts

Individually portioned

- Toffee cake
- Lemon cake
- Vanilla ice cream
- Chocolate ice cream
- Strawberry ice cream
- Cheese and crackers

- Strawberry jelly
- Fresh fruit salad
- Fruit yoghurt
- Soya fruit yoghurt
- Custard pot
- Fresh fruit apple, banana, or orange

Hot desserts

Served with custard or ice cream

- Apple crumble
- Chocolate sponge
- Plain sponge







For food safety reasons, relatives and other visitors are discouraged from bringing temperature sensitive food to the hospital for patients to consume. In the unlikely event that you need to bring in food, please ensure you obtain permission from your nurse before bringing any food into the hospital. Your nurse will record your request, any agreement reached and ensure that food safety is maintained.

Please note:

For food safety reasons, hospital staff are advised not to reheat food brought from home.

There is no obligation on us to store any chilled items brought from home. If we agree these must be labelled with the patient's name, the date brought in and discarded after 24 hours. Nuts or foods containing them should not be brought onto the children's wards.

Sustainability (2.2)

The NHS has committed to reaching net zero carbon emissions by 2040 for the emissions it controls directly and by 2045 for the emissions it influences. Food and catering sustainability is considered in terms of the environmental impact of the whole food supply chain, from procurement to waste. With each menu review we strive to deliver nutritionally appropriate and more sustainable food and drink choices.

Your feedback is important



To help us review and improve our patient dining services, we will ask you to complete a short survey about your experience. If you have any feedback or queries during your stay, please speak to your ward host or nurse.