MENU

WEYMOUTH STREET HOSPITAL

part of Phoenix Hospital Group -

WELCOME TO WEYMOUTH STREET HOSPITAL

We appreciate that good food is an important part of your stay with us and your recovery. Whether you prefer a small, light meal or something more substantial, our experienced chefs are here to prepare your choice of freshly cooked food.

The timings of our dining service and our menu choices have been developed in response to our patients' feedback.

How to order meals

A member of our Guest Support team will come to take your order every morning, afternoon and evening. Please take some time to read through the menu before they arrive and have your choices ready. Your nurse can inform you if your consultant has any recommendations for your diet.

Your visitors are welcome to join you for any meals, however please be aware that this will be subject to an additional charge.

Special diets & requirements

We do our very best to accommodate all diets and dietary requirements. Some menu items may not contain details about every ingredient included in the dish, so please feel free to ask Guest Support if you have any concerns or queries.

Halal and Kosher options are also available, and we can provide gluten and dairy free options as required. Please let us know if you have any other special dietary requirements and we will endeavor to provide it for you.

Meal times

BREAKFAST 7.30am-8.30am

MORNING TEA & COFFEE From 10.30am

LUNCH 12 noon - 5.30pm

AFTERNOON TEA & COFFEE

From 3.00pm

DINNER 5.30pm - 8.00pm

Food Preparation

As our patients all have different needs and requirements, our chefs use minimal amounts of salt when preparing all meals. You are welcome to season your food using the salt and pepper provided.

All of our ingredients are locally sourced and cooked to order. We always use fresh, shelled eggs and take all measures to ensure that food is always cooked thoroughly.

We are very proud of our 5 star food hygiene rating and our excellent patient feedback. Our Head Chef has achieved the highest food hygiene qualifications and instills these high standards throughout his team.

If you have any further questions about the preparation of the food, please speak to Guest Support.

Day of discharge

As our discharge time is 10am, please note that we do not offer lunch service on your discharge day.

Before you leave, we will ask you to complete a patient satisfaction survey. These results are used by our team to continuously improve our service.



FULL ENGLISH BREAKFAST

Egg cooked to your preference, grilled bacon, Cumberland sausage, mushrooms, grilled tomato, hash brown, baked beans and toast

VEGETARIAN BREAKFAST (V)

Egg cooked to your preference, sliced avocado, mushrooms, grilled tomato, hash brown, baked beans and toast

VEGAN BREAKFAST (V)

Sliced avocado, mushrooms, grilled tomato, hash brown, baked beans and toast

YOGHURT (V)(S)

Your choice of plain, strawberry or peach yoghurt

FRESHLY BAKED FRUIT SCONES (V)

Served with jam and Cornish clotted cream

CEREALS

Your choice of Cornflakes, Special K, Bran Flakes or Weetabix (a variety of non-dairy milks available)

EGGS ROYALE

Poached egg on a toasted English muffin with hollandaise sauce and bacon **or** smoked salmon **or** ham

EGGS FLORENTINE (V)

Poached egg on a toasted English muffin with hollandaise sauce and spinach

VEGAN PANCAKES (V)

Fluffy pancakes drizzled with maple syrup and banana **or** mixed fruit

ORGANIC PORRIDGE (V)(S)

Drizzled with honey

FRESHLY BAKED BUTTERY CROISSANTS (V)

SOURDOUGH TOAST WITH YOUR CHOICE OF TOPPINGS

Crushed avocado & poached eggs (V) | Marinated tomato & poached eggs (V) | Smoked salmon & poached eggs | Fresh baby spinach & poached eggs with cream cheese (V)

(S) - Soft (V) - Vegetarian Gluten free - on request



Freshly Made Salads

CHICKEN CAESAR SALAD

WHITE CRAB SALAD

SCOTCH EGGS, SALAD, PICKLES & CRANBERRY CHUTNEY

QUINOA & BEETROOT SALAD (V)

GOAT'S CHEESE SALAD (V)

Soups

CHICKEN BROTH (S)

VEGETARIAN BROTH (V)(S)

ROASTED TOMATO (V)(S)

PUMPKIN & BUTTERNUT SQUASH (V)(S)

CAULIFLOWER & BROCCOLI (V)(S)

Sides

SALAD (V)
HOMEMADE CHIPS (V)
GARLIC BREAD (V)

Mains

PENNE RIGATE WITH YOUR CHOICE OF SAUCE (S)

Bolognese | Tomato & basil (V) | Roasted vegetable (V) | Pesto (V) | Smoked salmon with cream | Macaroni cheese (V)

SHEPHERD'S PIE

Served with roasted broccoli and cauliflower florets

CREAMY SEASONAL RISOTTO

Vegetarian (V) | Fish | Chicken

JACKET POTATO

Four cheeses (V) | Baked beans (V) | Tuna

VEGETABLE LASAGNE (V)

Topped with chopped chives and shaved parmesan

THREE EGG OMELETTE (S)

(Choose up to three) Spinach (V) | Tomato (V) | Mushrooms (V) | Onions (V) | Smoked salmon | Ham | Cheese (V) | Feta (V)

Fresh Sandwiches

AVAILABLE ON WHITE, BROWN OR GLUTEN FREE BREAD, OR AS A WRAP

Club sandwich | Vegetarian club sandwich (V) | Chicken & avocado | Tuna & cucumber | Smoked salmon, cream cheese & cucumber | Hummus with roasted vegetables & rocket (V) | Bacon with baby gem lettuce & tomato | Ham, cheese & apple chutney

(S) - Soft (V) - Vegetarian Gluten free - on request



Homemade Soups

AVAILABLE AS A STARTER OR A MAIN

CHICKEN BROTH (S)

ROASTED TOMATO (V)(S)

CAULIFLOWER & BROCCOLI (V)(S)

MISO SOUP (V)(S)

With pak choi

LEEK & POTATO (V)(S)

PUMPKIN & BUTTERNUT SQUASH (V)(S)

Starters

TUSCAN MOZZARELLA CAPRESE SALAD (V)

With grilled bell peppers

CHICKEN LIVER PÂTÉ

Served with apple chutney and toasted sourdough

SCOTCH EGG

On a bed of salad, served with pickles and cranberry chutney

Mains

CHICKEN SUPREME

Pan-fried chicken breast on a bed of mashed potato with a creamy white wine sauce and seasonal root vegetables

VEGETABLE LASAGNE (V)(S)

Topped with chopped chives and shaved parmesan

CREAMY SEASONAL RISOTTO

Vegetarian (V) | Fish | Chicken

FISH CAKE

Served with tartar sauce and spinach

SEARED LAMB RUMP

With fondant potato and seasonal green vegetables

THAI RED CHICKEN CURRY

Served with jasmine rice and pak choi tempura

FISH OF THE WEEK

Please ask Guest Support for more information

(S) - Soft (V) - Vegetarian Gluten free - on request



Desserts

SORBET (V)(S)

Your choice of raspberry, lemon, mango **or** blackcurrant

ICE CREAM (V)(S)

Your choice of strawberry, vanilla or chocolate

WARM BANANA BREAD (V)

With raspberry coulis

INDULGENT CHOCOLATE MOUSSE (V)(S)

RICH STICKY TOFFEE PUDDING (V)

RASPBERRY JELLY (V)

APPLE CRUMBLE (V)

With ice cream

Drinks

WATER

A choice of still or sparkling water

TEA & COFFEE

With your choice of milk

SMOOTHIES

We offer a variety of healthy smoothies

IUICES

A selection of chilled fruit juices

Snacks

BISCUITS

CRISPS

RAISINS

GRANOLA BARS

CHOCOLATE BARS

YOGHURTS

FRESH FRUIT

(S) - Soft (V) - Vegetarian Gluten free - on request



Breakfast

VEGAN BREAKFAST

Sliced avocado, mushrooms, grilled tomato, hash brown, baked beans and toast

VEGAN PANCAKES

Fluffy pancakes drizzled with maple syrup and banana **or** mixed fruit

SOURDOUGH TOAST

Crushed avocado | Fresh tomato | Spinach

FRESH FRUIT SALAD

Lunch

RED QUINOA & SNAP PEA SALAD

BEETROOT & POMEGRANATE SALAD

MIXED BEAN SALAD

PUMPKIN & BUTTERNUT SQUASH SOUP (S)

CAULIFLOWER & BROCCOLI SOUP (S)

LEEK & POTATO SOUP (S)

Dinner

SLOW COOKED LENTILS & BUTTERNUT SQUASH (S)

Served with crispy curly kale

ROASTED VEGETABLE COUSCOUS

ROASTED BUTTERNUT SQUASH

With green vegetables

SEASONAL GRILLED VEGETABLES

With wild rice

SPICY ORGANIC BLACK BEANS

With fresh herbs

DISH OF THE WEEK

Please ask Guest Support for more information

Dessert

CAKE OF THE WEEK

SORBET OR ICE CREAM (S)

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