

Support at Home

## Main Menu



Please complete:

Name

**Address** 

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

**Date completed** 

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 each year.

If you would like to change your order, you can do so at any time by calling 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.



Vegetarian



Gluten-Free



Main meals that contain more than 500 calories and 12g of protein, and desserts that contain more than 300 calories and 3g of protein



Main meals that contain less than 16g of total fat, 5g of saturated fat, 1.5g of salt and 15g of sugar per portion



Desserts that contain less than 15g sugar per portion



Main meals that contain more than 19g of protein and desserts that contain more than 5g of protein. Protein is vital in recovery and maintaining muscle mass.

### **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 jewellery 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**

The following alternative menus are available on request.

- 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 occasion 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 & 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 a million meals each year! Our mission 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.

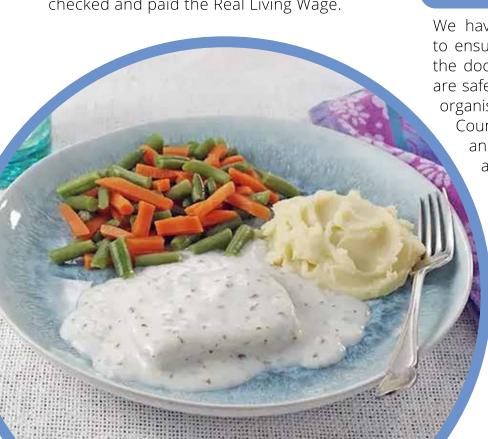
### Who delivers your meals?

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 Hertfordshire, 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.



Always contact the office (see back cover) to cancel or change your meal choices and/or days. Please do not use the menu to indicate a cancellation or change to a delivery

### Week 1 (Days 1-7)

**WEEKS BEGINNING:** 

6th May 3rd June 1s

18th November

1st July

16th December

29th July 26th August

2025: 13th January 10th February

23rd September

10th March

21st October

293119 V GF

7th April

Date

CHOCOLATE & CHERRY BROWNIE, with vanilla sauce

ID: TEMP

Menu inputted on SMARTT

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change to a delivery.

218260	<b>₩ P</b>	CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans		
218232	0	MEATBALLS & MUSHY PEAS, with chips & onion gravy		
218302	<b>GF</b>	SALMON SUPREME, with mashed potato, carrots, green beans & peas		
217412	<b>V G</b> F	CHEESY VEGETABLE BAKE, with saute potatoes, carrots, swede & peas		
217432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy		

293906 Shark BLACKCURRANT PIE, with custard	
APRICOT & PEACH DESSERT	
FRUIT POT	

218209	<b>○</b> GF	SAVOURY MINCED BEEF, with mashed potato, carrots & swede
218286	(GF)	HAM IN PARSLEY SAUCE, with green beans, carrot & swede
218245	(GF)	SHEPHERD'S PIE, with carrots & peas
217437	<b>V G</b> F	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans
217449	00	CHICKPEA KATSU CURRY, with white rice

293926 🗸 😘	SULTANA SPONGE, with custard
292148	STRAWBERRY TRIFLE
FP VGF	FRUIT POT

218282	GF GF	CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans
218318	P	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans
218320	0	FISHCAKES, with diced fried potatoes & peas
217401	V	MACARONI CHEESE, with carrots, sweetcorn & peas
217428	V GF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas

293824	V	LEMON SPONGE, with lemon sauce & custard
293958	V <15 *	APPLE CRUMBLE, with custard
292123	<b>V</b> GF	COFFEE DESSERT
FP	<b>V</b> GF	FRUIT POT

218329	SAUSAGE CASSEROLE, with mashed potato & peas
218211	STEAK & KIDNEY PIE, with mashed potato, carrots & swede
218264 GF P	CHICKEN CURRY, with rice
217448	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot
217446 OVGF	VEGETABLE HOTPOT, with peas

293842	V GFP 🛞	CREAM RICE PUDDING
293928	V 415	JAM ROLY POLY, with raspberry sauce & custard
292122	<b>o</b>	BLACKCURRANT CHEESECAKE
FP	<b>V</b> GF	FRUIT POT

218303	0	BREADED FISH, with mashed potato & peas
218214	(GF)	BRAISED STEAK, with mashed potato & green beans
218246	(GF)	LAMB & POTATO CURRY, with white rice & coriander
217442	<b>V</b> *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans
217445	V	VEGETABLE LASAGNE, with carrots & green beans

293814	<b>v</b> *	APRICOT CRUMBLE, with custard
293924	V <15	GOLDEN SYRUP SPONGE, with custard
292149	V	RASPBERRY TRIFLE
FP	<b>V</b> GF	FRUIT POT

218204 P	BEEF LASAGNE, with carrots & peas
218354 GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas
218317 GF	FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans
217410 O (GF)	OMELETTE, chips & beans
217447 V GF 🛞	VEGETABLE CURRY, with white rice

293141	<b>V</b> GF	BLACKCURRANT SPONGE, with custard
293957	V<15 * P	APPLE & BLACKBERRY CRUMBLE, with custard
292126	<b>o</b>	STRAWBERRY CHEESECAKE
FP	<b>V</b> GF	FRUIT POT

218255	CHICKEN BREAST, with roast potatoes, carrot, cauliflower, sprouts, peas, stuffing & gravy
218323 GF	LAMB'S LIVER & ONION GRAVY, with mashed potato, carrots & swede
218224 GF	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas
217428 V GF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas
217437 V GF	MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans

293866	<b>v</b> *	STICKY TOFFEE PUDDING, with custard
293900	V <15	APPLE PIE, with custard
292124	V <b>GF</b> <15	CHOCOLATE MOUSSE
		EDITIT DOT
FP	<b>V</b> GF	FROIT FOT
292124	V GF	CHOCOLATE MOUSSE FRUIT POT

Wednesday (3)

Always contact the office (see back cover) to cancel or change your meal choices and/or days. Please do not use the menu to indicate a cancellation or change to a delivery.

### Week 2 (Days 8-14)

20th January

**WEEKS BEGINNING:** 

13th May 10th June 8th July

23rd December

25th November

Sth July 5th August

2025:

2nd September

17th February

30th September

17th March

28th October

14th April

Date

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21

218211

STEAK & KIDNEY PIE, with mashed potato, carrots & swede

LANCASHIRE HOTPOT, with carrots & swede

FISHCAKES, with diced fried potatoes & peas

CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots

CHICKPEA KATSU CURRY, with white rice

293136 VGF RICE PUDDING & APRICOT

293936 VGF STEWED APPLE, with custard

292125 VGF STRAWBERRY MOUSSE

FP VGF FRUIT POT

Tuesday (9)

CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas

MEATBALLS & MUSHY PEAS, with chips & onion gravy

SALMON SUPREME, with mashed potato, carrots, green beans & peas

VEGETABLE CURRY, with white rice

LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot

SAUSAGES IN ONION GRAVY, with mashed potato & baked beans

STEAK & MUSHROOM CASSEROLE, with mashed potato, swede, & peas

SHEPHERD'S PIE, with carrots & peas

VEGETABLE HOTPOT, with peas

OMELETTE, chips & beans

293142 TREACLE TART, with custard

293926 SULTANA SPONGE, with custard

292127 GERASPBERRY DESSERT

FP GERASPBERRY DESSERT

Thursday (11

218208 © COTTAGE PIE, with carrots, swede & green beans

218303 DERADED FISH, with mashed potato & peas

218318 OALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans

217445 VEGETABLE LASAGNE, with carrots & green beans

217412 VG CHEESY VEGETABLE BAKE, with saute potatoes, carrots, swede & peas

Friday (12

FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans

BEEF LASAGNE, with carrots & peas

MINTED LAMB & DUMPLING, with mashed potato, mashed carrot & swede

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

MACARONI CHEESE, with carrots, sweetcorn & peas

293838 BAKEWELL TART, with custard

293959 RHUBARB CRUMBLE, with custard

292123 CGF COFFEE DESSERT

FP FRUIT POT

Saturday (13)

218279 © CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas

218209 © © SAVOURY MINCED BEEF, with mashed potato, carrots & swede

218276 © LEMON & GINGER CHICKEN, with vegetable rice

217442 V CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans

217428 V© VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas

unday (14)

218229 © © BEEF WITH ROAST POTATOES, with carrots, peas, & gravy

218336 VIENNA STEAK (pork), with mashed potato, sweetcorn & peas

218273 SLICED TURKEY, with roast potatoes, mashed carrot & parsnip, green beans, stuffing & gravy

217449 O CHICKPEA KATSU CURRY, with white rice

217407 CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots

PLUM & CHERRY PIE, with custard

PLUM & CHERRY PIE, with custard

PLUM & CHERRY PIE, with custard

PROPOSE, with custard

APRICOT & PEACH DESSERT

FRUIT POT

Always contact the he menu to indicate

### Week 3 (Days 15-21)

**WEEKS BEGINNING:** 

2025: 27th January

20th May 17th June

2nd December

30th December

15th July 12th August 9th September

24th February

7th October

24th March

4th November

21st April

Date

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218260 😯 🖸 CHICKEN & MUSHROOM PIE, with mashed potato, carrots & green beans 218323 (GF) LAMB'S LIVER & ONION GRAVY, with mashed potato, carrots & swede 218306 (GF) FISHERMAN'S PIE, with carrots & green beans 217412 CHEESY VEGETABLE BAKE, with saute potatoes, carrots, swede & peas 217447 **V GF** ★ VEGETABLE CURRY, with white rice

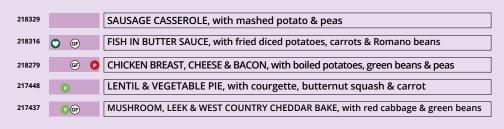
**RICE & STEWED APPLE** V GF APPLE & BLACKBERRY CRUMBLE, with custard 293957 V 45 \*\* P RASPBERRY TRIFLE 292149 **FRUIT POT** V GF

0 (GF) SAVOURY MINCED BEEF, with mashed potato, carrots & swede (GF) CHICKEN CURRY, with rice 218242 MINTED LAMB & DUMPLING, with mashed potato, mashed carrot & swede 217437 **V GF** MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans 217446 **○ V GF VEGETABLE HOTPOT, with peas** 

**CHOCOLATE & CHERRY** V GF BROWNIE, with vanilla sauce BLACKCURRANT PIE, V 293906 with custard **COFFEE DESSERT** 292123 V GF **FRUIT POT** V GF

CHICKEN & VEGETABLE CASSEROLE, with mashed potatoes, carrots & green beans 218282 (GF) (GF) HAM IN PARSLEY SAUCE, with green beans, carrot & swede 218214 (GF) BRAISED STEAK, with mashed potato & green beans 217401 MACARONI CHEESE, with carrots, sweetcorn & peas 217449 CHICKPEA KATSU CURRY, with white rice

LEMON SPONGE, with lemon sauce & custard RHUBARB CRUMBLE, 293959 V <15 \* P STRAWBERRY MOUSSE 292125 V (GF)<15 **FRUIT POT** 



WEST COUNTRY CLOTTED V GF <mark>※ P</mark> CREAM RICE PUDDING **GOLDEN SYRUP** 293924 🕡 🚭 SPONGE, with custard RASPBERRY DESSERT 292127 VGF **FRUIT POT** V GF

218303	0	BREADED FISH, with mashed potato & peas
218224	GF	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas
218276	GF <del>※</del>	LEMON & GINGER CHICKEN, with vegetable rice
217442	<b>V</b> *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans
217407	<b>V G</b> F	CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots

		APRICOT CRUMBLE, with custard
293814	<b>V</b> *	
293900	V <15	APPLE PIE, with custard
292126	V	STRAWBERRY
232120		CHEESECAKE
		FRUIT POT
FP	<b>V GF</b>	FROITFOI

218204	P	BEEF LASAGNE, with carrots & peas
218354	<b>○</b> GF	SWEET & SOUR CHICKEN, with rice, red pepper & peas
218336	<b></b>	VIENNA STEAK (pork), with mashed potato, sweetcorn & peas
217410	<b>○ V G</b> F	OMELETTE, chips & beans
217432	V	VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy

293958  APPLE CRUMBLE, with custard  292128  APRICOT & PEACH DESSERT  FP  FRUIT POT	293141	V GF	BLACKCURRANT SPONGE, with custard
DESSERT  FRUIT POT	293958	V <15 *	APPLE CRUMBLE, with custard
FRUIT POT	292128	V GF<15	
	FP	VGF	FRUIT POT

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218255	0	P	CHICKEN BREAST, with roast potatoes, carrot, cauliflower, sprouts, peas, stuffing & gravy
218240	<b>G</b> F		LANCASHIRE HOTPOT, with carrots & swede
218318		P	ALL DAY BREAKFAST, bacon, sausage, omelette, hash browns & baked beans
217428	V GF		VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas
217445	V		VEGETABLE LASAGNE, with carrots & green beans



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218211

218264

217410

(GF)

V GF

**○ V GF** 

### Week 4 (Days 22-28)

#### **WEEKS BEGINNING:**

Date

APPLE PIE, with custard

RICE PUDDING & APRICOT

BLACKCURRANT CHEESECAKE

GINGER SPONGE,

FRUIT POT

293136 V GF

293900 🚺 🚭

V GF

ID: TEMP

Menu inputted on SMARTT

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Monday (2)

Tuesday (23)

Wednesday (24)

(27) Frid

Sunday (28)

27th May 24th June 22nd July 19th August 16th September 14th October 11th November 9th December 2025: 6th January 3rd February 3rd March 31st March 28th April

218278	GF	CHICKEN & BACON HOTPOT, with cauliflower, carrots & peas
	• •	constant a price of the confidence of the confid
		TIGURALITY OF THE PROPERTY OF
218320	O	FISHCAKES, with diced fried potatoes & peas
218273		SLICED TURKEY, with roast potatoes, mashed carrot & parsnip, green beans, stuffing & gravy
2.02/5		Science Forkers, with roast potatoes, mastied carrot & parship, green bears, sturing & gravy
217447	V GF <del>※</del>	VEGETABLE CURRY, with white rice
217428	V GF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas
21/420	V GF	vegetakian corrage rie, with Quorn minice, mashed potato, carrots, swede & peas

FISH IN PARSLEY SAUCE, with mashed potato, carrots, swede & green beans

CAULIFLOWER & BROCCOLI BAKE, with diced fried potatoes & carrots

STEAK & KIDNEY PIE, with mashed potato, carrots & swede

CHICKEN CURRY, with rice

OMELETTE, chips & beans

293023		with custard
293959	V <15 <b>* P</b>	RHUBARB CRUMBLE, with custard
292125	V GF <15	STRAWBERRY MOUSSE
FP	<b>V</b> GF	FRUIT POT

218321			SAUSAGES IN ONION GRAVY, with mashed potato & baked beans
218306	<b>○</b> GF	P	FISHERMAN'S PIE, with carrots & green beans
218246	<b>G</b> F		LAMB & POTATO CURRY, with white rice & coriander
217446	<b>○ V GF</b>		VEGETABLE HOTPOT, with peas
217412	V GF		CHEESY VEGETABLE BAKE, with saute potatoes, carrots, swede & peas

293142	TREACLE TART, with custard
293928 V <15	JAM ROLY POLY, with raspberry sauce & custard
292149	RASPBERRY TRIFLE
FP (GF	FRUIT POT

218208		(GF)	P	COTTAGE PIE, with carrots, swede & green beans
218323	0	(GF)		LAMB'S LIVER & ONION GRAVY, with mashed potato, carrots & swede
218276		<b>GF</b> €	3	LEMON & GINGER CHICKEN, with vegetable rice
217445	V	)		VEGETABLE LASAGNE, with carrots & green beans
217437	V	GF)		MUSHROOM, LEEK & WEST COUNTRY CHEDDAR BAKE, with red cabbage & green beans

293135	<b>V GF</b>	custard
293957	<b>VP</b> < <b>5</b> *	APPLE & BLACKBERRY CRUMBLE, with custard
292124	V GF <15	CHOCOLATE MOUSSE
FP	<b>V</b> GF	FRUIT POT

IAM CDONICE with

218316	0	(GF)		FISH IN BUTTER SAUCE, with fried diced potatoes, carrots & Romano beans
		•		TISTTIN BOTTER SACEL, With fried diced potatoes, carrots & Romano Beans
218354	0	(GF		SWEET & SOUR CHICKEN, with rice, red pepper & peas
218336			<b>₩</b> ₽	VIENNA STEAK (pork), with mashed potato, sweetcorn & peas
				51 22 1 2 1
217432		<b>y</b>		VEGETARIAN SAUSAGE & MASH, with carrots, swede & onion gravy
217401	•	9		MACARONI CHEESE, with carrots, sweetcorn & peas

293838	<b>v</b> *	BAKEWELL TART, with custard
293926	V <15	SULTANA SPONGE, with custard
292127	<b>V G</b> F	RASPBERRY DESSERT
FP	V GF	FRUIT POT

218279	GF P	CHICKEN BREAST, CHEESE & BACON, with boiled potatoes, green beans & peas
218224	(GF)	PORK IN GRAVY, with roast potatoes, mashed potatoes, carrots & peas
218212	<b>○</b> GF	STEAK & MUSHROOM CASSEROLE, with mashed potato, swede, & peas
217442	<b>v</b> *	CHEESE & ONION PIE, with sweet potato, potato & carrot mash & green beans
217449	00	CHICKPEA KATSU CURRY, with white rice

293858	<b>v</b>	BREAD & BUTTER PUDDING, with custard
293936	<b>V GF</b> <15	STEWED APPLE, with custard
292123	<b>V</b> GF	COFFEE DESSERT
FP	<b>V</b> GF	FRUIT POT

218229	<b>○</b> GF	BEEF WITH ROAST POTATOES, with carrots, peas, & gravy
218322		CUMBERLAND SAUSAGES, with mashed potato, carrots & swede
218242		MINTED LAMB & DUMPLING, with mashed potato, mashed carrot & swede
217428	<b>V</b> GF	VEGETARIAN COTTAGE PIE, with Quorn mince, mashed potato, carrots, swede & peas
217448	V	LENTIL & VEGETABLE PIE, with courgette, butternut squash & carrot

293133	PLUM & CHERRY PIE, with custard
293958	APPLE CRUMBLE, with custard
292126	STRAWBERRY CHEESECAKE
FP VGF	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

### Hertford

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

Tel: **01920 333 030** 

#### Letchworth

Unit 16 Green Lane One Blackhorse Road Letchworth SG6 1HB

Tel: 01462 678 423

#### St Albans

Jubilee Centre Catherine Street St Albans AL3 5BU

Tel: 01727 847 264

hertsmeals@hils-uk.org