

## **RESTAURANT FAQs (Protheroe House)** **Prepared April 2023**

### **Is there a restaurant and, if so, how is it funded?**

The restaurant is an amenity for residents and their guests. Residents will pay **£4.45 a day (£31.15 a week)**, which forms part of their tenancy, for a 2-course meal providing both quality and value for money. The meal costs will be reviewed on an annual basis.

### **What time will dinner be, and which people will be at each sitting?**

To promote choice, we are encouraging residents to decide this. From experience, for an evening meal, residents like to start their dinner around 5pm.

### **Is the food brought in frozen or is it a mixture?**

The food is brought in frozen ready to be cooked and served.

### **Will the cost include a dessert / soft drink?**

The cost includes the main course and a dessert; water will be available or drinks such as wine, beer and soft drinks maybe purchased from the bar.

### **Is the menu adaptable to taste?**

The food is pre-prepared offsite and consists of 250 meal options to choose from. We can cater to all tastes, dietary requirements or a texture modified diet for those with conditions such as swallowing difficulties. The meal service also provides a selection of world cuisine that meets cultural and religious requirements.

### **Where and how will the food be prepared?**

The food will be prepared in the catering kitchen onsite; staff will plate and garnish the meal before serving to the residents in the restaurant.

### **Will there be a chef appointed?**

Trained catering staff will be onsite to provide this service.

### **What kind of portion control will be in place? i.e. will meals be done by weight or will they be pre-portioned?**

There is the flexibility to vary portion size for each customer's needs. This does not include specialised meals.

### **Is the menu the same each week or variable?**

We are pleased to say that we operate a four-week, 2 choice menu cycle with special diets and cultural needs options available. A week's example is shown below.

### **Who will be responsible for clearing plates / washing up?**

The catering and care staff will be responsible for clearing plates and washing up.

### **Will there be gluten free / vegetarian / vegan / lactose intolerant / calorie-controlled options– is there any information on allergy control?**

There will be a veggie choice every day and individual meals can be arranged for residents with specific dietary needs. The Catering and Beverages Manager will work with the Scheme Manager to ensure all dietary requirements are taken at the sign up.

### **Will there be place settings with mats, coasters and napkins?**

Yes, this is a restaurant service and we are keen to ensure we provide a true dining experience for people to enjoy.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>MAINS</b>	<b>MAINS</b>	<b>MAINS</b>	<b>MAINS</b>	<b>MAINS</b>	<b>MAINS</b>	<b>MAINS</b>
Shahi Gosht Curry	Salmon Crumble	Sliced Gammon & Pineapple	Chicken Chasseur	Crispy Breaded Cod	Jerk Chicken & Rice	Roast Beef with Yorkshire Pudding
or	or	or	or	or	or	or
Braised Sausages in Onion Gravy	Vegetable Lasagne	Chilli Con Carne	Chef's Minced Steak & Potato Pie	Cottage Pie	Lamb	Roast Chicken with Sage & Onion Stuffing
<b>Served with</b>	<b>Served with</b>	<b>Served with</b>	<b>Served with</b>	<b>Served with</b>	<b>Served with</b>	<b>Served with</b>
Mustard Mash	Potato Wedges	White Long Grain Rice	Creamed Potato	Sauté Potatoes	Mashed Potato	Crispy Roast Potatoes
or	or	or	or	or	or	or
White Rice	Parsley Potatoes	Crispy Roast Potatoes	Croquette Potatoes	Minted Potatoes	Whole Jacket Potatoes	Creamed Potato
Green Beans	Mixed Vegetables	Glazed Carrots	Cauliflower Florets	Mushy Peas	Vegetable Medley	Brussel Sprouts
&	&	&	&	&	&	&
Glazed Carrots	Creamed Swede	Peas	Savoy Cabbage	Baby Carrots	Red Cabbage with Apple & Port	Puree of Root Vegetables
<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>	<b>Dessert</b>
Apple Sponge	Sticky Toffee Pudding	Mixed Fruit Pie	Jam Sponge	Rhubarb Crumble	Somerset Apple Cake	Cherry Pie
with	with	with	with	with	with	with
Custard	Custard	Custard	Custard	Custard	Custard	Custard
or	or	or	or	or	or	or
Clotted Cream Rice Pudding	Cooked Apricots	Tapioca	Summer Fruit Crumble	Semolina Pudding & Jam	Rice Pudding	Stewed Apple
<p><i>Allergen and nutritional information for all dishes is available from the kitchen should it be required Residents on specialist diets such as calorie-controlled or vegetarian will have individual meals provided</i></p>						