

RESTAURANT FAQs - Millcroft
Prepared April 2021

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

The restaurant is an amenity for residents and their guests. Residents will pay **£4.29 a day (£30.05 a week)**, which forms part of their tenancy, for a 2-course meal providing both quality and value for money. The meal costs are 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 a mid-day meal, residents like to start their lunch around 12.30pm.

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

The food is brought in frozen ready to be heated 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 two meal choices a day will be provided and varied depending on resident's wishes and wants - an example is shown below.

Who will be responsible for clearing plates / washing up?

The catering 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 tablecloths and napkins?

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

One Housing Care & Support

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|--|-----------------------|---------------------------|----------------------------------|------------------------|-------------------------------|--|
| MAINS | MAINS | MAINS | MAINS | MAINS | MAINS | MAINS |
| 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 |
| Served with | Served with | Served with | Served with | Served with | Served with | Served with |
| 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 |
| Dessert | Dessert | Dessert | Dessert | Dessert | Dessert | Dessert |
| 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> | | | | | | |