

RESTAURANT FAQs (Roseberry Mansions) **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 £4.80 a day (**£33.61 per week**), which forms part of their tenancy, for a two-course meal providing both quality and value for money. The meal costs are reviewed on an annual basis.

What time will lunch be, and which people will be at each sitting?

The meal charge is compulsory, this will be served at mid-day.

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	
Chicken & Ham pie with Flaky Pastry Top		Braised Steak and Mushrooms		Cottage Pie		Pork Loin in Apple and Sage Sauce		Breaded Cod		Lamb grilled steaks In minted gravy		Sliced Turkey in Gravy	
Vegetable Crumble		Pasta Shells in Cheese Sauce		Quorn Tikka Masala		Cauliflower and Broccoli Pasta		Vegetable Lasagne		Cheese Flan		Vegetable and Bean Cottage Pie	
West Country Cheddar mash		Boiled Potatoes		Dauphinoise potatoes		Roast Potatoes		Oven Chips		Boiled Potatoes		Mashed potatoes	
Minted Boiled Potatoes		Croquette Potatoes		Vegetable Rice		Mashed Potatoes		Mustard Mash		White Rice		Traditional Roast potatoes	
Sliced Carrots and Cauliflower		Broccoli and Mashed Root Veg		Cut green beans and Red cabbage with apple and port		Minted Summer veg and Leeks in Cheese Sauce		Mushy Peas and Carrot tips		Cauliflower and Broccoli		Cut green beans and Sliced carrots	
Sticky Toffee Pudding		Summer Fruit Crumble		Chocolate chip sponge		Spotted Dick		Apple Pie		Bread and butter pudding		Bakewell Tart	
Clotted Cream Rice Pudding		Mini Nordica		Semolina Pudding		Cooked Summer Fruits		Mixed Fruits Trifle		Lemon drizzle Cake		Cooked Apricots	

***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.***