



QUALITY MEALS

Delivered with care...

CATERING AND FACILITIES MANAGEMENT



**Nottinghamshire
County Council**



Welcome

At County Enterprise Foods we pride ourselves on delivering a stunning range of delicious and popular meals.

Enjoy browsing through our mouth watering menu and planning your future meals. Whatever your tastes or needs we have something for you. Whether it is hot, oven cooked food delivered straight to your door, frozen meals for you to heat at your convenience, or specialist meals for specific dietary needs. We provide a tailored service.

In addition to your lunch time meals, breakfasts and tea time snacks are also available for you to order they are delivered with your main meal. They are on page 27-28 of the brochure.

Why us?

With **over 34 years experience**, we are an award winning and fully accredited service you can depend on. To ensure your meals are fresh and piping hot, many of our vans have ovens on board that cook the meals en route. Just a few other reasons are:

- **FREE** delivery from friendly and professional drivers
- Locally sourced meat where feasible, many of which can be traced back to the farm.
- A range of over 70 meals, with our chefs always looking to add new and exciting recipes.

For more information, or to make an order, call us on 01623 490 015

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To place or amend an order, or for any further information, there is just one number to remember:

01623 490 015.

To add or cancel on the same day calls must be before 9.00am on the day of delivery. Cancelled meals will still be charged if notification is not received before this time. If unsure about telephoning, a member of your family, friend or carer can do this for you.



More than a meal



County Enterprise Foods is a supported workplace and is proud to employ within its workforce people with either a learning or physical disability. This provides opportunities for people to find employment and learn skills.

Food allergy labels



When choosing from our tasty, great value range, meal descriptions show symbols of the food allergens present. Other allergens are handled on site we cannot guarantee allergen free meals, so contact us for advice if you have food allergies before placing an order.

Cooking/Reheating Instructions

All our meals are suitable to reheat in a microwave, steamer or conventional oven. Please refer to the label on the meal for instructions for each meal as they may vary.

Please note these allergens are handled on the premises celery, cereals, eggs, fish, milk, mustard, soybeans and sulphur dioxide.



The allergen symbols are:

-  Celery (and celeriac)
-  Cereals containing gluten – wheat, barley, rye, oats, spelt, kamut
-  Crustaceans (e.g. prawns, crabs, lobster, crayfish)
-  Eggs
-  Fish
-  Lupin (lupin flowers and their seeds)
-  Milk
-  Molluscs (e.g. clams, mussels, whelks, oysters, snails, squid)
-  Mustard
-  Nuts – almonds, walnuts, brazil, pecan, hazelnuts, cashews, pistachio, macademia
-  Peanuts
-  Sesame
-  Soybeans
-  Sulphur dioxide (a food additive and preservative)

- *1 made with reconstituted potatoes
- *2 made with formed fish
- *3 made with formed meats

If you are allergic to a food that is not on this list, please contact us for advice on **01623 490 015** or email county.enterprisefoods@nottssc.gov.uk



Beef

All our beef is sourced from local butchers ensuring quality and traceability. Our range gives you a great choice to select your favourite dishes from.



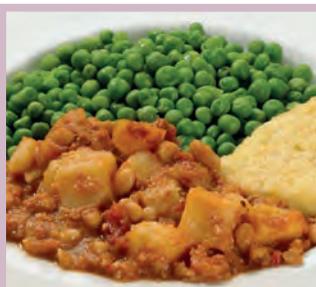
Beef Stew

Prime cuts of diced beef and vegetables cooked in a rich gravy, accompanied by roast potatoes, cut green beans and cauliflower



Minced Beef and Dumpling

Minced beef and vegetables cooked in a savoury gravy topped with a traditional suet dumpling, accompanied by potatoes, diced swede and cut green beans



Corned Beef Hash

A new dish prepared by our chef. Diced corned beef with a selection of vegetables served with a hash brown and peas



Fancy a little more?



For those who prefer a little more, we now offer a larger meal on many of our dishes. The Go Large symbol shows for which of these meals it's available. This has additional vegetables and potatoes compared to the standard meal.

Like all our other meals it includes a dessert and all for the excellent value of just £1 more than the cost of a regular size meal. Please note that potatoes and vegetables may vary from those on the regular size meals.



Cottage Pie

A favourite with our customers, savoury minced beef topped with piped mashed potatoes accompanied by sautéed potatoes and green beans



Beef and Onion Pie

Prime cuts of diced beef and diced onions in a rich gravy topped with our own short crust pastry lid served with mashed potatoes, peas and diced carrots



Minced Beef and Yorkshire Pudding

Minced beef and vegetables cooked in a savoury gravy and served in a Yorkshire pudding accompanied by mashed potatoes and florets of broccoli



Sliced Beef

Slices of beef in gravy served with our own special recipe Yorkshire pudding, roast potatoes, peas and diced carrots. A traditional favourite



Minced Beef

Prime joints of beef cooked and minced served with gravy, mashed potatoes and minced swede



Beef and Kidney Pie

Prime cuts of diced beef and pork kidney cooked in a rich gravy and topped with our own short crust pastry lid. Served with roast potatoes, cut beans and mixed vegetables





Corned Beef Pie

A hearty corned beef filling with a short crust top and base, served with potatoes and mushy peas accompanied with gravy



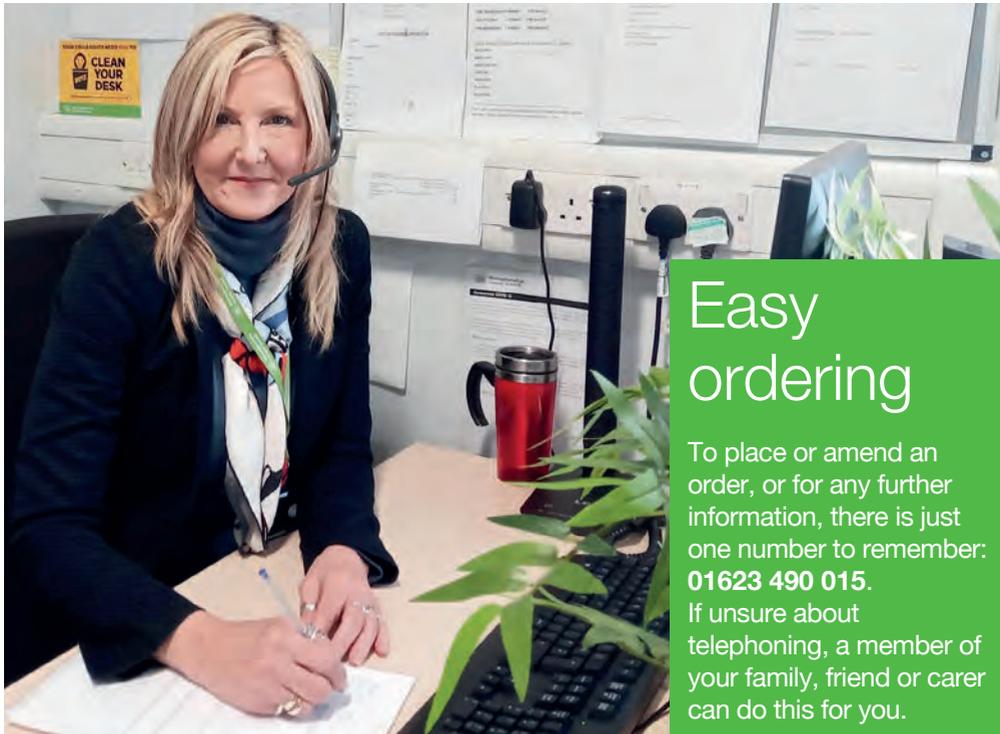
Minced Beef Pie

Minced beef cooked with chopped onions in a savoury gravy topped with a short crust pastry lid served with potatoes, broccoli and diced mixed vegetables



Chilli Con Carne

Minced beef and kidney beans in a rich chilli con carne sauce with tomatoes and red peppers served with plain white long grain rice



Easy ordering

To place or amend an order, or for any further information, there is just one number to remember: **01623 490 015.**

If unsure about telephoning, a member of your family, friend or carer can do this for you.

Beef



Beef Burger

A succulent beef burger in onion gravy accompanied by our own mustard mashed potatoes, cut green beans and diced carrots



Beef Lasagne

Our own recipe beef lasagne covered with white sauce, topped with cheese and served with peas and a slice of garlic bread



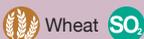
Beef and Potato Pie

Diced beef, potatoes and vegetables in gravy topped with shortcrust pastry and accompanied by chips and mushy peas



Pasta Bolognese Minced Beef

In a tomato base sauce and herbs with pasta spirals



The finest ingredients





Pork and liver

Our pork dishes offer plenty of variety and the meat is sourced locally to ensure that you receive a quality product.



Pork and Vegetable Casserole

Tender cuts of pork with vegetables cooked in gravy served with roast potatoes, cauliflower and cut green beans



Pork Sausages

Two pork sausages in onion gravy served with mashed potatoes, cabbage and peas



Sliced Gammon and BBQ Gravy

Sliced gammon served in a barbecue sauce with potatoes, swede and cut green beans



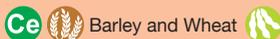
Sausages, Beans and Mash

Two succulent pork sausages in gravy accompanied by mashed potatoes and baked beans



Sliced Pork

Slices of roast leg of pork in gravy served with apple sauce, roast potatoes, cabbage and peas



Pork & Liver



Brunch

Pork sausage, grilled bacon and tomatoes served with omelette and diced sautéed potatoes



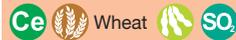
Sweet and Sour Pork

Pieces of pork in an oriental sweet and sour sauce, flavoured with ginger and coriander and served with boiled rice



Pork Burger

A burger made from succulent pork served in gravy accompanied by sautéed potatoes, cut green beans and mixed diced vegetables



Working for you

County Enterprise Foods continually listen to customers and develop recipes and menus to reflect your requests. The information in this brochure is correct at time of printing, but there may be changes made and items may be added or amended.



PLEASE NOTE: Our ingredients may change from time to time, every effort will be made to prevent this, but please check product labels for correct information. If you require a full ingredient, allergen and/or nutritional information on any of the meals in this brochure, please call **01623 490 015**.



Faggot in Onion Gravy

A pork faggot in onion gravy served with mashed potatoes, diced carrots and peas





Liver and Onions in Gravy

Diced liver and onions in gravy served with potatoes, diced swede and carrots



Wheat and Barley



Liver and Sausage Casserole

Diced pieces of liver and a sausage in a rich gravy served with mashed potatoes mixed vegetables and cut green beans



Wheat



Sausage and Meat Pie

A recipe from one of our customers and made by ourselves served with gravy and accompanied by potatoes, peas and diced carrots



Creamy Pork Casserole

Diced pork in a cream and mushroom sauce, accompanied by croquette potatoes, broccoli and carrots



Pork Stroganoff

Pork in a cream, madeira and mushroom sauce with rice



Chicken & Turkey



Chicken & Turkey

Our poultry dishes offer a good range and are always popular with our customers.



Chicken and Vegetable Pie

Pieces of chicken and vegetables in a creamy white sauce topped with our own short crust pastry served with mashed potatoes, sweetcorn and broccoli



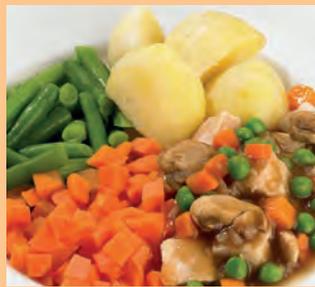
Chicken Curry

Pieces of chicken in a medium spiced curry flavoured with tomatoes, onions, garlic and cream. Served with boiled rice



Chicken Supreme and Rice

Pieces of chicken and diced vegetables cooked in a creamy white sauce served with turmeric rice



Chicken Casserole

A tasty mixture of chicken, vegetables and gravy served with potatoes, cut green beans and diced carrots



Chicken in Mustard Sauce

Diced chicken served in a sweetened sauce with wholegrain and dijon mustard. Accompanied by mashed potatoes, broccoli and sweetcorn





Sliced Turkey

Sliced turkey breast in gravy served with chipolata sausage, roast potatoes, brussel sprouts and carrots



Chicken and Leek Pie

Diced succulent chicken and leeks cooked in a white sauce topped with a shortcrust pastry lid and served with sautéed potatoes, cauliflower and peas



Chicken Supreme

Pieces of chicken and vegetables cooked in a creamy white sauce served with sautéed potatoes, sweetcorn and broccoli



Sliced Chicken

A firm favourite. Sliced breast of chicken with gravy, sage and onion stuffing, mashed potatoes, broccoli and mixed vegetables



Minced Chicken

Succulent chicken minced and mixed with gravy served with mashed potatoes and minced swede



“ My mum is getting a balanced healthy diet since having these meals. I wish I had done this sooner. ”

Lamb



Lamb

We offer a range of lamb dishes using succulent, fresh meat from local suppliers.

Lamb Burger in Redcurrant Gravy

A burger made from a succulent portion of lamb served in a smooth redcurrant gravy accompanied by mashed potatoes, carrots and cabbage



Minced Lamb

Minced lamb mixed with gravy served with mashed potatoes and minced carrots



Minced Lamb and Dumpling

Minced Lamb and vegetables in onion gravy topped with a dumpling and served with potatoes, peas and swede

Lamb Hotpot

Savoury minced lamb and vegetables topped with sliced potatoes, accompanied by cabbage and carrots

Shepherd's Pie

Savoury minced lamb and vegetables topped with mashed potatoes, served with roast potatoes and diced vegetables





Fish

For a change from meat, our fish dishes offer a selection of delicious meals which are accompanied by white sauces to compliment the taste.



Fishcakes in Parsley Sauce

Two breadcrumb coated fishcakes served with parsley sauce, mashed potatoes and mushy peas



Fillet of Fish in Parsley Sauce

Fillet of white fish in a parsley sauce served with mashed potatoes and garden peas



Fish in Crumb

Our alternative to fish and chips, a succulent thick fillet of white fish with a breadcrumb topping served with sauté potatoes and mushy peas



Fisherman's Pie

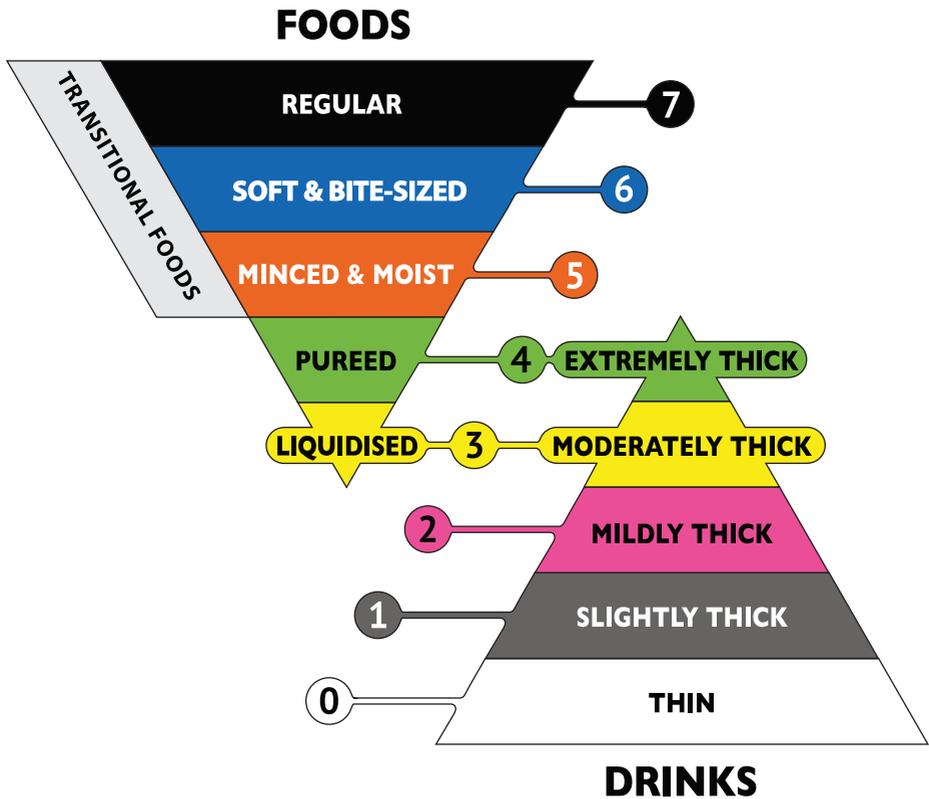
Flakes of white fish cooked in parsley sauce and topped with mashed potatoes accompanied by mashed potatoes and garden peas



Fish in Cheese Sauce

Fillet of white fish served in our own cheese sauce accompanied by mashed potatoes and garden peas





The International Dysphagia Diet Standardisation Initiative 2016

IDDSI (International Dysphagia Diet Standardisation Initiative) was founded in 2013 with the goal of developing new global standardised terminology and definitions to describe texture modified foods and thickened liquids. Our pureed meals have been tested to comply with the framework and fall into category 4. The description of which states it is usually eaten with a spoon but can also be eaten with a fork, it does not require chewing, has no lumps and is not sticky. This level can not be poured but has slow movement under gravity. These meals are ideal for people who struggle with swallowing and making a bolus.

Our range are made from prime cuts of meat and fish and are complimented by potatoes and vegetables. The ingredients are individually pureed portioned and shaped so tastes are distinguishable and presentation is high. These are suitable for anyone who has swallowing difficulties but appreciates food that is well presented.



Pureed Meals

We offer a range of meals made from prime cuts of meat and fish complimented by potatoes and vegetables with the ingredients being individually pureed, portioned and shaped, and easy to eat. These are suited for anyone who has difficulty swallowing, but appreciates good food that is well presented.



Fish in Cheese Sauce

A generous portion of fillet of white fish served in a thickened cheese sauce accompanied by mashed potatoes, pureed peas and carrots



Chicken Breast

Breast of chicken pureed and served in a light thickened gravy accompanied by mashed potatoes, pureed carrots and pureed broccoli



Pork Meatloaf

Prime cuts of pork pureed and sliced in thickened gravy accompanied by mashed potatoes, pureed swede and pureed peas



Cottage Pie

Prime beef cooked and minced by ourselves then topped with mashed potatoes, accompanied by pureed peas, carrots and cauliflower



Lamb

Cuts of lamb pureed and served in a thickened minted gravy accompanied by mashed potatoes, broccoli and swede



Vegetarian Range



Vegetarian

The range also includes vegan dishes (lighter colour box).

This whole range is suitable for a vegetarian diet, they are also very popular with our customers who fancy a change from meat dishes.



Vegetarian Sausage

Two tasty vegetarian sausages in a rich tomato sauce served with mashed potatoes, cabbage and peas



Cheese and Potato Pie

A mixture of cheese and potato encrusted in shortcrust pastry accompanied by sautéed potatoes and baked beans



Vegetarian Bolognese

A tasty combination of textured soya protein, tomatoes, onions and mushrooms with a blend of herbs and garlic served with pasta twirls and peas



Barley and Wheat Suitable for Vegans



Vegetable Cottage Pie

Textured soya protein with vegetables topped with mashed potatoes and served with diced carrots and cut green beans



Suitable for Vegans



Cheesy Vegetable Bake

Vegetables baked in a cheese sauce topped with grated cheese served with potatoes and broccoli





Macaroni Cheese

Macaroni cooked and added to a cheese sauce topped with grated cheese and served with broccoli and diced vegetables



Cauliflower and Broccoli Bake

Cauliflower and broccoli in a cheese sauce topped with grated cheese, served with sautéed potatoes and peas



Vegetable Curry

A mixture of vegetables served in a mild curry sauce served with white boiled rice



Pasta, Leek and Mushroom Mornay

Pasta twirls, mushrooms and leeks tossed together in a rich cheese sauce, accompanied by sautéed potatoes and cut green beans



Vegetarian Lasagne

Layers of vegetables and textured soya protein with lasagne, white sauce and cheese, served with peas and garlic bread



Five Bean Bake

Five varieties of beans, mushrooms and onions cooked in a tomato sauce topped with cheese and accompanied by hash browns and peas



Dessert Course



Dessert course

To compliment your main meal we have a wide selection of delicious hot and cold sweet courses to tempt you. These are included in the price of a meal, but if you wish to order additional quantities, this facility is available.



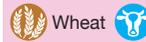
Ginger Sponge and Custard

A light sponge flavoured with spicy ginger which contrasts with sweet custard



Pineapple Pie with Custard

A juicy pineapple filling baked as a pie served with creamy custard

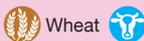


If you require any further nutritional or allergen information to help you make your choices, please contact our team on 01623 490 015.



Apple and Blackberry Pie and Custard

Apple and blackberry filling with shortcrust pastry in creamy custard



Manchester Tart

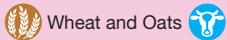
A firm favourite with our customers, biscuit base covered in jam with custard topped with coconut served cold





Apricot and Apple Crumble and Custard

An apricot and apple filling topped with an oat and sugar crumble oven baked with a creamy custard



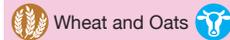
Apple Pie and Topping

A traditional pie with an apple filling encased in shortcrust pastry and served cold with cream alternative



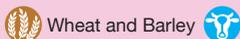
Apple and Strawberry Crumble with Custard

Apple and strawberry filling topped with an oat and sugar crumble, oven baked with creamy custard



Sultana Cheesecake

A biscuit base with a smooth cheesecake and sultana topping



Chocolate Sponge and Custard

A light chocolate flavoured sponge served with creamy custard



Orange Sponge and Custard

A light fluffy orange flavoured sponge served with smooth custard



Dessert Course



Jam Sponge and Custard

A light sponge with a tasty jam filling served with a smooth custard



Lemon Sponge and Custard

A light fluffy sponge flavoured with lemon essence served with smooth custard



Almond and Cherry Sponge and Custard

A baked sponge with pieces of cherry and flavoured with almond essence served with smooth custard



Good food,
good service
and good
quality.



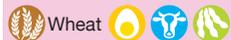
Rice Pudding

A traditional creamy milk pudding made with rice, milk and sugar. Light and easy to eat



Almond Sponge and Custard

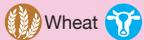
A baked sponge flavoured with almond essence, served with smooth custard





Mincemeat Pie and Custard

A thick layer of rich mincemeat encased in shortcrust pastry served with smooth custard



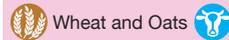
Apricot Sponge and Custard

A rich sweet apricot base topped with a light fluffly plain sponge accompanied by creamy custard



Date and Apple Crumble Slice

A firm favourite, a shortcrust pastry base with a date and apple filling topped with an oat crumble topping served with custard



Bakewell Tart and Custard

A shortcrust pastry base topped with fruit jam and baked almond flavoured sponge in custard



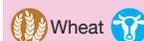
Coconut Sponge and Custard

A light fluffly sponge flavoured with desiccated coconut, served with smooth custard



Apple Pie and Custard

A traditional pie made with an apple filling encased in shortcrust pastry served with creamy custard





Coconut Tart and Custard

A shortcrust pastry base with a layer of jam and covered with a coconut topping with smooth custard



Strawberry Mousse

A light whipped, strawberry flavoured cold dessert, perfect to finish any meal



Sultana Sponge and Custard

Plump sultanas baked into a light fluffly sponge served with creamy custard



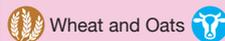
Lemon Bakewell Tart and Custard

A shortcrust pastry base topped with lemon curd and a light sponge accompanied by smooth custard



Rhubarb Crumble and Custard

Stewed rhubarb topped with an oat and sugar crumble, oven baked with creamy custard



Chocolate Mousse

A rich smooth chocolate dessert for those with a sweet tooth



WHY CHOOSE US

- Friendly professional driver who is police checked (DBS)
- Flexible service to support your lifestyle
- Local frozen or hot delivery
- FREE safe and well check
- FREE delivery
- Home from Hospital Hampers
- Breakfast and teas also available
- Rapid Response
- Wide range of meals using our own recipes and produced by ourselves



Cherry Bakewell and Custard

A shortcrust pastry base topped with jam and a light sponge with cherry pieces accompanied by a smooth custard



Assorted Fruit and Custard

One fruit from a variety in natural juice served with a smooth custard



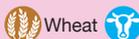
Sticky Toffee Pudding and Custard

A light moist date sponge with a creamy toffee sauce lavished with custard



Rhubarb Pie and Custard

Tangy rhubarb encased in a shortcrust pastry and served with a creamy custard



The food is supplied by County Enterprise Foods, Worksop.

For all business enquiries contact:

email:
county.enterprisefoods@nottscg.gov.uk

Telephone:
01909 477781

Address:
County Enterprise Foods
Dukeries Way,
Dukeries Industrial
Estate,
Worksop
Nottinghamshire
S81 7DW



Apple Sponge

A light fluffy sponge sat on a bed of apple and served with a smooth custard



Vanilla Sponge

A light fluffy sponge flavoured with a vanilla essence and served with a smooth custard



Apple and Raspberry Pie

A raspberry and apple filling topped with shortcrust pastry and accompanied with a smooth custard



More than a Meal

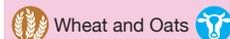
Our ethos at County Enterprise Foods is to support people to be healthy and independent. Our meals can be delivered across Nottinghamshire hot or frozen up to seven days a week, suiting your needs. Many of our meals are produced using our own recipes and delivered with a friendly greeting.

Our award winning staff will deliver the meals to your door and carry out an automatic check to make sure you're safe and well, if there is any concern your next of kin will be notified.



Apple Crumble

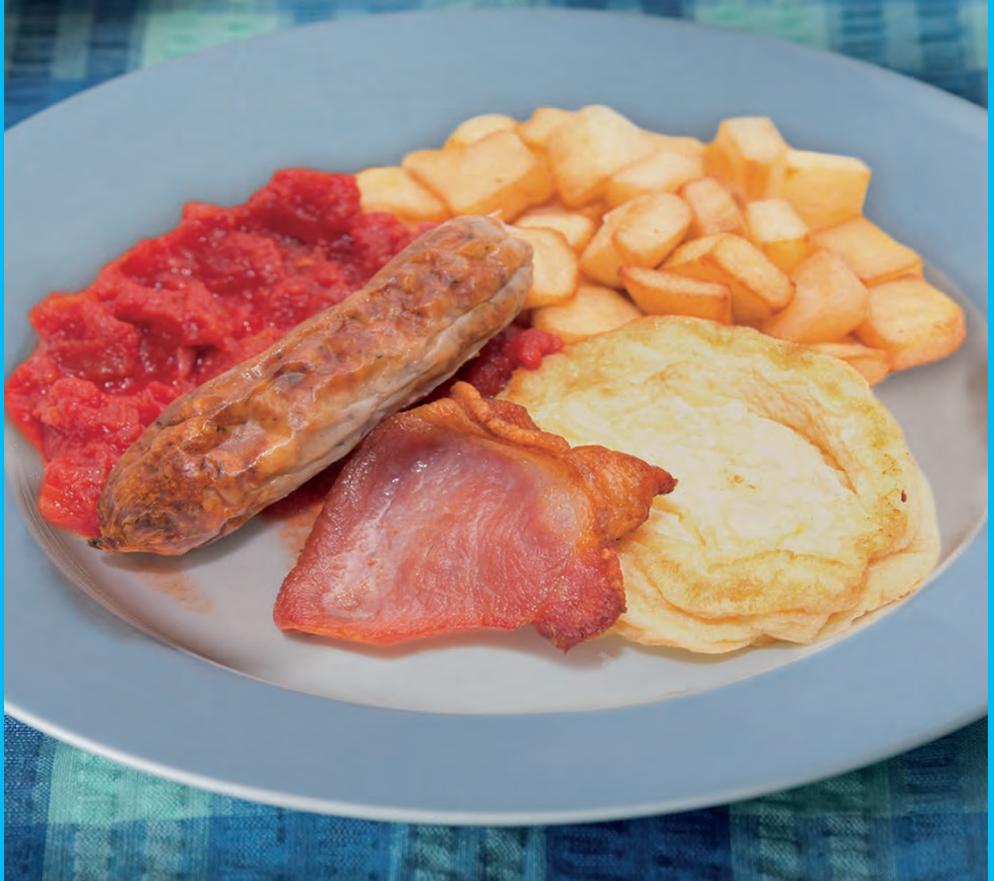
A shortcrust pastry base filled with apple and topped with an oat and sugar crumble, oven baked and served with a smooth custard



Breakfast Packs

Often stated as the most important meal of the day In addition to your main meal why not have a frozen breakfast delivered at the same time for you or a carer to reheat the next day. You can then wake up to a full English breakfast without the washing up. The meal consisting of sausage, bacon, omelette, tomatoes and sautéed potatoes can be reheated in a microwave, steamer or oven and is accompanied by a cereal pack and fruit juice.

The cost is £4.50 for the complete meal. If you are interested in receiving a breakfast please speak to your driver or alternatively ring **01623 490 015**.



Teatime Snack Packs



Jacket Potato
and Cheese



Jacket Potato
and Chicken Curry



Jacket Potato
and Baked Beans

Summer or Winter afternoon tea provides that little extra. Introduced to England in 1840 by Anna Duchess of Bedford who became hungry between lunch and formal dinner at 8.00pm. Afternoon tea now takes many guises and has spread from sandwiches and cake to include virtually anything. We will discuss any allergen requirements or any other dietary needs at the time of order.



Jacket Potato
and Chilli

Our afternoon tea offers both

- The traditional choice of sandwiches or salads accompanied by two other items from our own produced range of cakes as well as, crisps, fruit, fruit pots, cheese and biscuits, yoghurt or drink.
- A jacket potato topped with either cheese, beans chilli and chicken curry accompanied by soup or cake.

Day care and residential centres

We can provide meals where you may be unable to. For example due to staff shortages, equipment breakdown, or if the kitchen is out of use.

We also cater for the dietary needs of people who may require a specialised diet, due to religious or cultural needs or a physical or medical condition.

For more information or to make an order for frozen meals just call us on **01623 490 015**.





Why not try one of our all-time favourites. All our cakes are produced and baked on our premises to our own recipes. These can come as part of the tea time snack pack or may be ordered as an additional extra.



Iced Bakewell

Light fluffy sponge with icing and topped with a piece of glace cherry



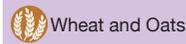
Fruit Cake

A firm favourite, a slice of traditional fruit cake



Date and Apple Slice

Date and apple between layers of oat crumble



Cheese and Biscuits

A pack of crackers with butter and cheese portion



Fruit Scone

An individual fruit scone accompanied by a portion of butter and jam



Mushroom Soup

Made fresh on our premises with fresh mushrooms, a perfect starter to any meal



Vegetable Soup

A thin vegetable soup a nice addition to a tea time meal



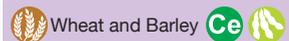
Chicken Soup

A creamy chicken soup made on our premises



Minestrone Soup

Made fresh on our premises a good compliment to any meal



Luncheon Clubs

If you are thinking of starting a luncheon club or would like to discuss different possibilities around the catering we will be happy to assist.

If you have a group of people who want to socialise and enjoy their meals together, why not let us take the work out of the food preparation. Whether you meet daily, weekly or irregularly we can deliver hot and/or frozen meals direct to your venue.

For further details telephone **01623 490 015**.



Ethnic & Specialist Diets



We are proud to supply our range of appetising meals which suit religious and cultural diets, these include Afro Caribbean, Halal, Asian Vegetarian and Kosher meals. To enable authenticity we source all our ethnic meals from reputable accredited suppliers. As with all our other meals there are options for those with specific diets

Examples of meals include:

Kosher Lamb Casserole
Afro-Caribbean Brown Stew Chicken with Rice and Peas
Halal Chicken Madras
Chickpea Daal

For more information about the full menu give us a call on **01623 490 015** or visit www.countyenterprisefoods.co.uk

How to Order

To place or amend an order, or for any further information including allergens, there is just one number to remember: **01623 490 015**. To add or cancel on the same day calls must be before 9.00am on the day of delivery. Cancelled meals will still be charged if notification is not received before this time. If unsure about telephoning, a member of your family, friend or carer can do this for you.



Order online

Frozen meals can be ordered online anytime by going on **www.countyenterprisefoods.co.uk** One of our team may contact you to confirm details. If requested our experienced team will be happy to help you select the meals best suited to your diet.

Place your order

To place your first order, telephone **01623 490 015** and one of our friendly team will talk you through starting the service and ordering your first meals.

Confirm and pay

You will be able to pay online for meals ordered this way. If ordering over the phone our preferred method of payment is by direct debit. For your convenience we will send an invoice at the end of the month. Payment may also be made by debit or credit card over the phone or by posting a cheque. Within Nottinghamshire County, all our standard meals are **£4.50 including a dessert or soup**. Go Large are **£5.50** with a dessert. Delivery is Free Please contact us for our prices outside Nottinghamshire.

Receive your order

On your first delivery our driver will introduce themselves to you and leave you some order forms for frozen meals delivery or menus for hot meal deliveries. You can then choose whether you wish to telephone your orders in, order online, or hand your order to the driver.

Extended care and support

Our drivers are aware that sometimes they will be the only visitor of the day. They will be prepared to assist with any concerns, including carrying out small tasks such as assisting you to the table, pouring a cold drink or posting a letter if required. Our safe and well checks are there to give you that extra peace of mind.

Home from Hospital Hampers

If you have been in hospital and are returning home, we can deliver some essential shopping items along with your first hot meal. Just select on the order form what you need to help you over the first few days, and we will be happy to shop and deliver it straight to your door. For enquiries, details of pricing, allergen and more information please call **01623 490 015**.



If you require this information in an alternative language, large font, braille, audio tape or text only version, please call 0300 500 80 80.



**Nottinghamshire
County Council**



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