

Housman

Main Vegetarian meal is vegan on Tuesdays and Thursday

³	Monday	Tuesday	Wednesday	Thursday	Friday
Salad	A selection of big bowl salads, tomato, cucumber and mix leaf served with a range of oils, dressings and toppings	A selection of big bowl salads, tomato, cucumber and mix leaf served with a range of oils, dressings and toppings	A selection of big bowl salads, tomato, cucumber and mix leaf served with a range of oils, dressings and toppings	A selection of big bowl salads, tomato, cucumber and mix leaf served with a range of oils, dressings and toppings	A selection of big bowl salads, tomato, cucumber and mix leaf served with a range of oils, dressings and toppings
Soup	Freshly made soup of the day served with a range of toppings, croutons & oils	Freshly made soup of the day served with a range of toppings, croutons & oils	Freshly made soup of the day served with a range of toppings, croutons & oils	Freshly made soup of the day served with a range of toppings, croutons & oils	Freshly made soup of the day served with a range of toppings, croutons & oils
Main	Classic braised beef cooked with baby onions, pancetta lardons, red wine and woodland mushrooms served with creamy mash and savoy cabbage	Authentic Indian cuisine inspired from local recipes from their region Meat, vegetables & daal Served with rice, poppadum and chutneys	Carvery of the day Carved Leg of pork with apple sauce, crispy crackling, roasted potatoes, seasonal vegetables, Yorkshire pudding and roast gravy	Traditional Greek moussaka Lamb ragout layered with fried aubergine, sliced potatoes and topped with creamy white sauce and crumbly Feta served with cheesy garlic bread and a green salad	Fish 'n' chips Battered MSC fish of the week served with chips, new potatoes, garden peas or mushy peas, tartar sauce, lemon, dill gherkins
Main	Two mushroom and pepper stroganoff topped with sweet dill gherkins and smoked paprika served with creamy mash and savoy cabbage	Authentic Indian cuisine inspired from local recipes from their region Vegetables & daal Served with rice, poppadum and chutneys	Beetroot, brie & walnut wellington, roasted potatoes, seasonal vegetables, Yorkshire pudding and roast gravy	Sweet potato, Quorn, cheese & aubergine bake Served with roasted Mediterranean vegetables	Mature cheddar and spring onion quiche Served with new potatoes and a green salad