

Housman Room

4

	Monday	Tuesday	Wednesday	Thursday	Friday
VEGETARIAN Menu Description & Allergens	Vegetable sausages and spring onion mash, hispi cabbage roasted carrots, caramelised onion and gravy Allergens: Mustard, sulphur dioxide, wheat	Spiced chickpea curry with rice and poppadoms, Allergens: MC nuts	Ramen (F50) mushroom dumpling , noodles, edaname beans, beansprouts, carrot ribbons, chinese cabbage, miso broth and vegetable gyoza Allergens; wheat, soya, sesame	Sweet potato, spinach and feta filo Tart with garlic roasted new potatoes and broccoli Allergens:milk,wheat (F50)	Cheese, potato & onion pie, salad & garlic bread Allergens: Celery, wheat, milk, sulphur dioxide
MEAT Menu Description & Allergens	Red tractor pork sausages and spring onion mash, hispi cabbage, roasted carrots, caramelised onion and gravy Allergens: mustard, sulphur dioxide	Chicken Massaman curry with rice and poppadoms, Allergens: mc nuts	Ramen (F50) glazed chicken noodles, edaname beans, beansprouts, carrot ribbons, chinese cabbage, miso broth and soy dipped allergens: soya, egg, sesame, wheat	BBQ chicken on fresh corn bread with baked potato, Hickory mixed beans and slaw (F50) Allergens: Wheat, egg, milk, sulphur dioxide, soya, mustard	Battered Pollock, chips, peas or mushy peas, tartare sauce and lemon Allergens: Egg, fish, mustard, barley, wheat
Plant Based					
Menu Description & Allergens	Red lentil dhal with quinoa and mint yoghurt (F50)			Chana masala & Basmati rice	
SOUP Menu Description All served with bread roll, croutons and toppers	Potato & Leek kcal:232	Butternut squash with Sage kcal:230	Thai spiced cauliflower soup kcal:325.2	Carrot & Parsnip soup kcal:363.9	Cream of mushroom kcal:328.2