

DINNER MENU



St Edmund's College
University of Cambridge

Week 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

Tomato and Basil Soup
Served with Freshly baked bread
and toppings

Soup of the Day
Served with Freshly baked bread
and toppings

Clam Chowder
Served with Freshly baked bread
and toppings

Miso Noodle Broth
Served with Freshly baked bread
and toppings

Soup of the Day
Served with Freshly baked bread
and toppings

MAINS

Sausage Ragu

Mango chicken curry
(halal)

Cajun Brisket
Slowly braised beef brisket
seasoned with Louisiana
seasonings

Chicken Katsu
(halal) Breaded chicken
served with a Japanese curry
sauce

Pasta Amatriciana
A rich sauce made of tomato
and cured pork

MAINS (V)

**Mushroom with spinach,
Truffle
and Parmesan**

Chana dahl
Vegan

Plant based hotdogs
Served with sauces and
toppings

Satay Tofu skewers

Pasta Primavera
A light and creamy pasta
dish made with fresh spring
vegetables

CARB SIDES

Penne Pasta
Pomegranate Feta and Kale
Quinoa

Rice
Bombay Potato
Naan Bread

Loaded Fries
Macaroni Cheese

Aromatic jasmine Rice

Pangritata
Garlic Bread

VEG SIDES

Green Beans with
Sundried Tomatoes
Broccoli

Kachumber Salad
A fresh salad of tomato,
onion, cucumber and mango

Corn on the Cob
Red cabbage slaw

Soy & Garlic Mushrooms
Cucumber & Chilli Salad
Sesame Broccoli

Parmesan Broccoli
Courgette and Red Onion
with Red Pesto

DESSERT

Pineapple Cheesecake

Mango Pannacotta

Key Lime Pie

Matcha Swiss Roll

Coffee Mousse

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.