

# LUNCH MENU

WEEK 3



St Edmund's College  
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Elote Corn Soup</b> <i>Served with Freshly baked bread and toppings</i>	<b>Broccoli and Almond Soup</b> <i>Served with Freshly baked bread and toppings</i>	<b>Soup of the Day</b> <i>Served with Freshly baked bread and toppings</i>	<b>Mushroom and Tarragon Soup</b> <i>Served with Freshly baked bread and toppings</i>	<b>Peanut Soup</b> <i>Served with Freshly baked bread and toppings</i>	<div> <b>Brunch</b>  11:00 – 12:30    Sausage  Bacon  Vegan Sausage  Hash Brown  Grilled Tomatoes  Mushrooms  Eggs  Beans  Toast    <b>Waffles with Chocolate Sauce</b>      <b>Fruit Salad</b> </div>	<b>Pea and Mint Soup</b> <i>Served with Freshly baked bread and toppings</i>
<b>Street Food</b> Chicken and chorizo Quesadillas Sweet Potato Fries Sweetcorn Salsa	<b>Street Food</b> Vegan Bean and Rice Bowl, Guac, Jalapeno, Shredded Lettuce (vegan)	<b>Street Food</b> Bean burger with loaded fries (vegan)	<b>Street Food</b> Falafel, beetroot hummus, flatbread, couscous (vegan)	<b>Street Food</b> Tandoori chicken leg Coconut rice with red beans and mango Peanut slaw		<b>Roast Pork Belly</b> <i>Served with Gravy</i>
<b>Chicken Tortilla</b> <i>(halal)</i>  <b>Mexican Black Bean and Butternut Squash Tortilla (vegan)</b>	<b>Pan fried seabass, chimichurri</b>  <b>Butternut squash, sage, brown butter gnocchi with feta (V)</b>	<b>Roast Chicken</b>  <b>Cherry tomato and red onion galette (Vegan)</b>	<b>Lamb Kofta, Flatbread (halal)</b>  <b>Chickpea and spinach with honeyed sweet potato (V)</b>	<b>Freshly Battered Haddock</b>  <b>Tomato keftedes (V)</b>		<b>Spanakopita (V)</b>
<b>Mexican rice</b>  <b>Sweet potato wedges</b>	<b>Gnocchi</b>  <b>Lemon and Thyme New Potato</b>	<b>Garlic and Rosemary Roast Potatoes</b>  <b>Fries</b>	<b>Fries</b>  <b>Olive, Raisin and Caper Giant Couscous</b>	<b>Triple cooked chips</b>  <b>Coconut rice with red beans and mango</b>		<b>Roast Potatoes</b>  <b>New Potatoes</b>
<b>Sweetcorn salsa</b>  <b>Mixed peppers</b>	<b>Peas, mangetout with dill and lemon</b>  <b>Courgette with caraway seed</b>	<b>Cumin roast carrots</b>  <b>Roasted Aubergine and Red Peppers</b>	<b>Corn and Peach Salsa</b>  <b>Tzatziki, Hummus, Cucumber Salad</b>	<b>Chip Shop Style Minted Mushy Peas</b>  <b>Garden Peas</b>  <b>Peanut Slaw</b>		<b>Carrots</b>  <b>Broccoli</b>
<b>White Chocolate and Cranberry Muffins</b>	<b>Coffee and walnut cake</b>	<b>Lychee and strawberry Tartlet</b>	<b>Eton Mess</b>	<b>Butterscotch pudding</b>		<b>Carrot Cake</b>

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