

LUNCH MENU

WEEK 2



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Butternut Squash Soup <i>Served with Freshly baked bread and toppings</i>	Celeriac Soup <i>Served with Freshly baked bread and toppings</i>	Soup of the Day <i>Served with Freshly baked bread and toppings</i>	Miso Noodle Broth <i>Served with Freshly baked bread and toppings</i>	Beetroot, Coconut and Chilli Soup <i>Served with Freshly baked bread and toppings</i>	Brunch 11:00 – 12:30 Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast Waffles with Chocolate Sauce Fruit Salad	Leek and Potato Soup <i>Served with Freshly baked bread and toppings</i>
Street Food <i>Beef Bavette, Flatbread, Pickled Apricot Salsa</i>	Street Food <i>Seafood Paella, Mussels, Squid, Prawns, Saffron</i>	Street Food <i>Chicken and mushroom Gnocchi</i>	Street Food <i>Pulled sesame beef bao buns, Asian Slaw</i>	Street Food <i>Salt and Pepper Squid Rice Bowl</i>		Roast Chicken <i>Served with Gravy</i>
Chicken Breast with Saffron, Hazelnuts and Honey (Halal) Moroccan Chickpea Stew (Vegan)	Lamb moussaka (Halal) Asparagus, Pea, Lemon Risotto (Vegan)	Roast Beef <i>with Yorkshire Pudding</i> Beetroot and Goat's Cheese Frittata (V)	Korean Fried Chicken Honey Sesame Tofu (Vegan)	Freshly Battered Haddock Cauliflower and Cumin Fritters (Vegan)		Beetroot Latkes (Vegan)
Potato Wedges Couscous	New potato spring onion and dill Garlic and Rosemary Focaccia	Roast Potatoes Gnocchi	Rice Noodles	Triple Cooked Chips Thai Rice <i>Basil, Coriander, Pickled Shallots</i>		Roast Potatoes New Potatoes
Za-atar Roast Carrots Cauliflower with Tomato, Dill and Capers	Pesto Courgettes Broccoli, Olive and Sunflower Seeds	Spring Greens Fennel Gratin	Asian Slaw Teriyaki Aubergine	Chip Shop Style Minted Mushy Peas Garden Peas		Carrots Broccoli
Lemon Drizzle	Raspberry and almond friands	Orange Polenta Cake	Mango Pudding	Fruit tart		Victoria Sponge

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