LUNCH MENU

WEEK 2

St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Butternut Squash Soup *Served with Freshly baked bread and toppings*	**Celeriac Soup** *Served with Freshly baked bread and toppings*	**Soup of the Day** *Served with Freshly baked bread and toppings*	**Miso Noodle Broth** *Served with Freshly baked bread and toppings*	**Beetroot, Coconut and Chilli Soup** *Served with Freshly baked bread and toppings*	**Continental breakfast** **Boiled egg** **Beans** **Toast** **Jam** **Butter** **Honey** **Croissant** **Pain au chocolate** **Yoghurt** **Cereal**	
Street Food *Beef Bavette, Flatbread, Pickled Apricot Salsa*	**Street Food** *Seafood Paella, Mussels, Squid, Prawns, Saffron*	**Street Food** *Chicken and mushroom Gnocchi*	**Street Food** *Pulled sesame beef bao buns, Asian Slaw*	**Street Food** *Salt and Pepper Squid Rice Bowl*		**Cooked breakfast**
Chicken Breast with lemon and rosemary (Halal) **Moroccan Chickpea Stew** (Vegan)	**Lamb moussaka** (Halal) **Asparagus, Pea, Lemon Risotto** (Vegan)	**Roast Beef** *with Yorkshire Pudding* **Beetroot and Goat's Cheese Frittata** (V)	**Korean Fried Chicken** **Honey Sesame Tofu** (Vegan)	**Freshly Battered Haddock** **Cauliflower and Cumin Fritters** (Vegan)		Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast
Potato Wedges **Couscous**	**New potato spring onion and dill** **Garlic and Rosemary Focaccia**	**Roast Potatoes** **Gnocchi**	**Rice** **Noodles**	**Triple Cooked Chips** **Thai Rice** *Basil, Coriander, Pickled Shallots*		
Sesame 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**		
Lemon Drizzle	**Raspberry muffins**	**Orange Polenta Cake**	**Mango Pudding**	**Fruit cake**		

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