

# 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

**Thai green 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**

**Donuts**

**Waffles**

**Coffee Mousse**

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