

LUNCH MENU

WEEK 1



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Tomato and Chilli Soup <i>Served with Freshly baked bread and toppings</i>	Coconut and sweet potato Soup <i>Served with Freshly baked bread and toppings</i>	Soup of the day <i>Served with Freshly baked bread and toppings</i>	Mushroom madeira, tarragon soup <i>Served with Freshly baked bread and toppings</i>	Courgette and basil 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	Butternut squash soup <i>Served with Freshly baked bread and toppings</i>
Street Food <i>Adobo black beans, guacamole, jalapeno, sour cream, tortilla</i>	Street Food <i>Thai larb, coriander rice, baby gem lettuce</i>	Street Food <i>Ruben sandwich, roast potato poutine</i>	Street Food <i>Falafel, flatbread, halloumi, raita</i>	Street Food <i>Pickled onion bhaji burger Grilled pineapple, Chips, slaw</i>		Chicken Supreme
Mojo Chicken “Nduja” ropa vieja (V)	Cod Box Tofu Thai Green Curry (Vegan)	Roasted Loin of Pork Spanakopita (V)	Beef Tagine Imam Byaldi (V)	Freshly Battered Haddock Buffalo cauliflower (V)		Mushroom and chestnut bake (Vegan)
Sweet potato fries Adobo Black beans	Coriander Rice Noodles	Garlic and rosemary roast potatoes Sage and onion stuffing	Potato wedges Aubergine cous cous with tahini dressing	Triple Cooked Chips Rice and Katsu sauce		Roast Potatoes New Potatoes
Sweetcorn salsa Red cabbage slaw	Stir Fry Veg Cucumber Salad	Braised red cabbage with cinnamon and star anise Mashed carrot and swede with peppered brown butter	Coriander red wine and honey roast carrots Beetroot and blood orange salad	Chip Shop Style Minted Mushy Peas Garden Peas		Carrots Broccoli
Tropical Eton Mess	Mango and yoghurt pannacotta	Sticky toffee pudding	Celeriac and Strawberry Sponge Cake	Strawberry trifle		Chocolate and Orange Bread and Butter Pudding

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