

LUNCH MENU

WEEK 1



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Broccoli and almond soup	Tomato soup	Soup of the day	Cauliflower soup	Beetroot coconut and Chilli Soup	Brunch 11:00 – 12:30 Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast Fruit Salad Waffles & Chocolate Sauce	Mushroom soup
Street food Salt and pepper squid, chilli cucumber and lime Salad (Halal)	Street food Buddha bowl <i>packed with plant-based goodness like grains, legumes, steamed and raw veggies</i> (Vegan)	Street food Roast beef and horseradish carvery sandwich Granary Bread, Skinny Fries	Street food Thai green chicken noodle Bowl Coriander, Chilli, crispy onion (Halal)	Street food Pulled hoisin brisket bao bun 2 soft steamed buns with slow cooked brisket, sesame, spring onion, Chilli		Garlic and Thyme Roast chicken Gravy
Creamy Chicken and mushroom pasta	Lemon & Thyme Roasted Chicken	Roast beef Gravy, Horseradish	Pork and peanut burgers Cucumber, Sriracha Mayo, Sesame Bun	Hand Battered haddock Tartare Sauce, Lemon (Halal)		Vegan sausage plait Gravy
Nduja pasta <i>Vegan Nduja, Roasted Veg, Tomato Sauce</i> (Halal)(Vegan)	Chargrilled Tofu marinated in Honey and Garlic (Halal)	Roasted butternut squash and lentils (Vegan)	Vegan garden burgers Cucumber, Sriracha Mayo, Sesame Bun	Cauliflower fritters Sweet Chilli Jam (Vegan)		Roast potatoes Steamed New Potatoes
New potatoes	Chickpea salad	Yorkshire pudding	Fries	Chips		Steamed Cabbage
Tomato red onion and caper Salad	Carrot raisin and cashew	Roast potato	Noodles	Peas		Roasted Carrots
Broccoli	Sweet potato wedges	Cauliflower cheese	Cucumber jalapeno slaw	Mushy peas		
	Quinoa	Green beans	Stir fry veg			
Black cherry chocolate mousse	Poached peach rice pudding	Apple and blackberry crumble with Custard	Pear pavlova	Biscoff banoffee mess		Bread and butter pudding

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