

DINNER MENU



St Edmund's College
University of Cambridge

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Dahl <i>Lentils, Spices, Coconut Milk</i>	Soup of the day	Hot and sour soup	Celeriac soup	Soup of the day
MAINS	Prawn masala <i>Rich Sauce made from Onions, Tomatoes, Ginger, Garlic and Aromatic Spices (Halal)</i>	Beef cobbler Sage and cheese dumplings	Mango chilli beef Stir fry	Zigni berbere <i>Ethiopian beef stew (Halal)</i>	Bolognaise gnocchi
MAINS (V)	Aloo gobi <i>Mild spiced dish of roasted Cauliflower in a dry sauce (Vegan)</i>	Courgette parmigiana (Veg)	Mushroom and tofu black bean Stir fry (Veg)	Aubergine tagine (Vegan)	Pesto gnocchi with slow roasted cherry tomatoes (Veg)
CARB SIDES	Coriander Rice Garlic and coriander Naan	Roasted Carrots Steamed Cabbage	Noodles	Jolof rice	Garlic bread
VEG SIDES	Poppadum Mango chutney Raita	Basil mash	Stir fry veg Chilli corn salsa	Cumin roast cauliflower Beetroot salad	Greek salad Green beans
DESSERT	Chai cupcake	Cinamon roulade	Mango mousse	Carob cake	Assorted Muffins

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