

DINNER MENU



St Edmund's College
University of Cambridge

Week 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

Curry parsnip Soup

Soup of the day

Doejang Jjigae

Sopa de ajo

Soup of the day

MAINS

Chicken Zafrani
Saffron, Turmeric,
Cumin and mild Chillis
(Halal)

Beef Bourguignon
Classic French casserole with
carrots and onions

Korean chicken
Gochujang,
Soy, Sesame

Seafood Paella
Classic Spanish dish with mixed
seafood, Paprika and Saffron

**Jacket potato
Extravaganza**
Baked potatoes & baked
sweet potatoes with variety of
toppings and sides

MAINS (V)

Manchurian gobi
Crispy Cauliflower in a hot, sweet
and sour sauce
(Vegan)

Veggie sausage and gravy
3 Veggie sausages,
Onion Gravy
(Veg)

Honey sesame tofu
(Veg)

Pea risotto
Fresh herbs, Lemon
(Vegan)

Baked beans

Cheddar cheese

CARB SIDES

Pilau Rice

Honeyed Naan

Garlic mash

**Herb buttered
New potatoes**

Rice

Noodles

Sweet potato wedges

Tuna chilli and lime

VEG SIDES

Mango chutney

Raita

Artichoke mattar

Steamed Carrots

peas

Stir-fry veg

Cucumber salad

Greek salad

Roasted courgettes

Bean chilli
(Vegan)

DESSERT

Cardamom and orange cake

Lemon posset

Mojito sponge

Tocino de cielo

Lemon syllabub

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