

LUNCH MENU

*Cooked
breakfast 08:00 -
09:30*

WEEK 1



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Roasted red pepper soup <i>Served with freshly baked bread</i>	Mushroom and tarragon soup <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Carrot, orange and thyme soup <i>Served with freshly baked bread</i>	Miso soup <i>Served with freshly baked bread</i>	Brunch 11:00 – 12:30 Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast Fruit Salad Waffles & Chocolate Sauce	Celeriac and mustard soup <i>Served with freshly baked bread</i>
Street Food: Flatbread Pizza (V) <i>10" sourdough flatbread, tomato, mozzarella</i>	Street Food: Beef goulash, in a bread bowl <i>Chive sour cream and sliced red onion (halal)</i>	Street Food: Chicken pesto wrap <i>with new potato spinach and capers (halal)</i>	Street Food: Chicken skewers <i>flatbread, corn salsa, side salad (halal)</i>	Street Food: Gyoza with miso broth <i>spring onion and wasabi</i>		Roast chicken <i>Gravy (halal)</i>
Lamb meatballs <i>Cumin tomato sauce</i>	Hot dogs <i>American mustard, cheese sauce, jalapeno, crispy onion</i>	Lemon and oregano Roast Chicken <i>Caramelised honey and chilli lemons (halal)</i>	Venison burger <i>Smoky aioli, Garlic mushrooms</i>	Battered fish <i>tartare sauce, lemon</i>		Vegan sausage plait <i>Chilli jam</i>
Vegetarian meatballs <i>Cumin tomato sauce</i>	Vegan hotdogs <i>American mustard, cheese sauce, jalapeno, crispy onion</i>	Butternut squash and feta wellington (V) <i>Gravy</i>	Vegan garden burger <i>Smoky aioli, Garlic mushrooms</i>	Cheese and onion pasty (V) <i>Chip shop curry sauce</i>		Roast potatoes
Pasta Garlic flatbread <i>Rocket, pinenut, parmesan and truffle</i> Lemon orzo <i>Green beans with sundried tomato</i>	Fries Couscous Sprout slaw Corn on the cob	Roast potatoes Carrots with pesto New potato with spinach and capers Miso savoy cabbage	Sweet potato fries Corn salsa Onion rings Giant couscous with mint, olive and peaches	Chips Peas Mushy peas		New potatoes
Biscoff banoffee waffle	Peanut butter mousse	Bread and butter pudding <i>Custard</i>	Coffee and hazelnut Paris Brest	Blueberry and lavender pannacotta		Broccoli Carrots Apricot Stuffing
						Sticky toffee pudding <i>Toffee Sauce</i>

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