

LUNCH MENU

*Cooked
breakfast 08:00 -
09:30*

WEEK 2



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Broccoli soup Served with freshly baked bread	Sweetcorn soup Served with freshly baked bread	Soup of the day Served with freshly baked bread	Cream of mushroom soup Served with freshly baked bread	Tomato soup Served with freshly baked bread		Sweet potato soup Served with freshly baked bread
Street Food Watermelon "tuna" Ramen Bowl Noodles, Pomegranate, Chilli, Soy, Sesame (Vegan)	Street Food Bean Chilli nachos Nacho cheese, Jalapenos, Salsa, Guacamole (Vegan)	Street Food Roast beef Yorkshire wrap Gravy, Roast potatoes, Horseradish	Street Food Tapas Bowl: Chilli Garlic prawns, Honey Chorizo, Salt and pepper Squid, Olives	Street Food Vegan "crab" cakes Banana Blossom, Roasted Red onion, Aubergine, Courgette & peppers, Sweet Chilli	Brunch 11:00 – 12:30	Roast pork Sage and onion stuffing, Gravy
Pancetta Carbonara	Chicken shawarma Toum, Tomato and baby leaf salad, Fries, Pomegranate Molasses (halal)	Roast beef Yorkshire pudding, Gravy	Sri Lankan beef curry Slow Cooked in aromatic spices and finished with Coconut milk (halal)	Hand battered haddock Tartare, Lemon	Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast	Vegetable wellington (V) Gravy
Mushroom tagliatelle (V)	Sweet potato tagine Moroccan inspired dish of sweet potato, chickpeas and spices (V)	Mushroom rarebit Portobello Mushroom with classic savoury cheese filling (V)	Shahi paneer (V)	Battered halloumi (V)	Fruit Salad	Roast potatoes New potatoes
Panzanella salad	Cous Cous Mint yoghurt Flatbreads	Roast potatoes	Jasmine rice	Chips	Waffles & Chocolate Sauce	Roasted cumin cauliflower
Garlic bread	Corn pineapple and peach salsa	Steamed carrots	Cucumber and mint salad	Peas		Savoy cabbage
Caraway courgettes	Lime and poppy seed slaw	Broccoli		Mushy peas		
Baked artichokes		Kale				
Chocolate fudge cake	Egg custard tart	Fruit crumble Served with custard	Poached peaches with basil and vanilla	White chocolate cheesecake		Peach melba pavlova

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