

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

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