

LUNCH MENU

WEEK 2



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Cream of mushroom soup	Sweetcorn soup	Soup of the day	Broccoli soup	Tomato soup	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
Street Food Watermelon “tuna” salad Quinoa, Pomegranate, Baby leaf (Vegan)	Street Food Bean Chilli nachos Nacho cheese, Jalapenos, Salsa, Guacamole (Vegan)	Street Food Roast beef wrap In Yorkshire pudding, 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		Roast pork Sage and onion stuffing, Gravy
Smoked Bacon Carbonara	Chicken shawarma	Roast beef Yorkshire pudding, Gravy	Sri Lankan beef curry	Hand battered haddock Tartare, Lemon		Vegetable wellington Gravy
Mushroom tagliatelle (V)	Sweet potato tagine (V)	Mushroom rarebit (V)	Shahi paneer (V)	Battered halloumi (V)		Roast potato New potato
Panzanella salad Garlic bread Caraway courgettes Baked artichokes	Cous Cous Mint yoghurt Flatbreads Corn pineapple and peach salsa Lime and poppy seed slaw	Roast potato Steamed carrot Broccoli	Steamed rice Cucumber and mint salad	Chips Peas Mushy peas		Roasted cumin carrots Savoy cabbage
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.