

DINNER MENU



St Edmund's College
University of Cambridge

Week 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

Spiced carrot soup

Served with freshly baked bread

Mushroom and tarragon

Served with freshly baked bread

Chunky winter vegetable

Served with freshly baked bread

Caldo Gallego

Served with freshly baked bread

Celeriac

Served with freshly baked bread

MAINS

Chicken korma

Cooked with coconut milk and mild spices (halal)

Pork schnitzel

Breaded pork escalope with beer and mustard sauce

Swedish style meatballs

Creamy dill sauce

Pollo guisado con chorizo

Chicken and Chorizo stew with tomatoes and garlic

Beef Chilli

Spiced beef Chilli with Kidney beans, peppers & tomatoes (halal)

MAINS (V)

Lentil and cauliflower curry (vegan)

Chickpea, spinach and tomato bake (vegan)

Vegan meatballs

Vegan dill sauce

Potaje de garbanos

Chickpea, spinach and tomato stew

Bean Chilli (V)

Vegetarian Chilli with Kidney beans, cannellini beans, borlotti beans, peppers & tomatoes

CARB SIDES

Cumin roasted Courgette

Steamed basmati rice

Sour cream and chive potato salad

Sauerkraut

Mashed potatoes

Cranberry sauce

Patatas bravas

Roasted paprika sweet potatoes

Steamed rice Nachos

VEG SIDES

Cabbage and carrot sabzi

Bombay potatoes

Naan

Tomato salad

Smashed sprouts

Steamed green beans

Braised leeks

Spanish Braised Cabbage with Paprika & Garlic

Leafy salad with sherry vinaigrette

Guacamole

Jalapenos

Salsa

Nacho cheese

Sour cream

DESSERT

Gajar ka halwa

**Apple strudel
Crème Chantilly**

**Vanilla pannacotta with
berry compote**

**Orange & Olive Oil Sponge
Cake**

Lime posset

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