

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

**Sour cream and chive
potato salad**

Mashed potatoes

Patatas bravas

Steamed rice

Steamed basmati rice

Sauerkraut

Cranberry sauce

**Roasted paprika sweet
potatoes**

Nachos

VEG SIDES

Cabbage and carrot sabzi

Tomato salad

Steamed green beans

**Spanish Braised Cabbage
with Paprika & Garlic**

Guacamole

Bombay potatoes

Smashed sprouts

Braised leeks

**Leafy salad with sherry
vinaigrette**

Jalapenos

Naan

Salsa

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.