

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

Broccoli, Almond & Wild Garlic

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

Pork Belly

Rhubarb Chutney

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)

Curried bratwurst(vegan)

Cauliflower & Pearl Barley Risotto

Potaje de garbanos

Chickpea, spinach and tomato stew

Bean Chilli

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

Jerusalem Artichoke & Celeriac Gratin

Colcannon Mash

Patatas bravas

Roasted paprika sweet potatoes

Steamed rice Nachos

VEG SIDES

Cabbage and carrot sabzi

Bombay potatoes

Naan

Tomato salad

Smashed sprouts

Kale with Salsa Verde

Cauliflower Cheese

Cauliflower Fritter with Chilli Jam

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**

**Rhubarb Crumble
Custard**

**Orange & Olive Oil Sponge
Cake**

Lime posset

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