

# DINNER MENU



St Edmund's College  
University of Cambridge

Week 2	MONDAY	TUESDAY	WEDNESDAY	ST. GEORGE'S DAY	FRIDAY
<b>SOUP</b>	<b>Tom Shorba</b> Light tangy spiced tomato broth, coriander, cumin, black pepper <i>Served with freshly baked bread</i>	<b>Soup of the day</b> <i>Served with freshly baked bread</i>	<b>Broccoli mint soup</b> <i>Served with freshly baked bread</i>	<b>Celeriac and English mustard soup</b> <i>Served with freshly baked bread</i>	<b>Soup of the day</b> <i>Served with freshly baked bread</i>
<b>MAINS</b>	<b>Lamb rogan josh</b> Slow cooked lamb in a mild creamy tomato sauce	<b>Chicken Gyoza,</b> Thai green broth, coconut, lemongrass, kaffir lime	<b>Pulled Moroccan lamb hotpot</b> Slow cooked with cumin, coriander, cinnamon and saffron	<b>Gammon and egg/pineapple</b> Chargrilled gammon steak with your choice of fried egg or grilled pineapple	<b>Bulgarian moussaka</b> pork mince, with herbs and spices layered with potatoes and a baked yoghurt sauce
<b>MAINS (V)</b>	<b>Chana masala (Vg)</b> Mild curry with chickpeas, herbs and spices <b>Manchurian gobi (Vg)</b> Sticky glazed cauliflower in a fusion of Chinese and Indian flavours	<b>Vegetable gyoza (V)</b> Thai green broth, coconut, lemongrass, kaffir lime	<b>Cauliflower fritters</b> Tempura battered cauliflower, chilli jam	<b>Veggie toad in the hole</b> Red onion marmalade, gravy	<b>Banitsa</b> Egg and white cheese layered thin crispy pastry
<b>CARB SIDES</b>	<b>Aromatic spiced rice</b> <b>Saag aloo</b> <b>Hot honey naan</b> <b>Bhaji</b>	<b>Toasted Sesame noodles</b> <b>Prawn crackers</b> <b>Jasmine rice</b>	<b>Tabbouleh</b> <b>Anise carrot</b>	<b>Mashed potato</b> <b>Chips</b>	<b>Leshta</b> <b>Rustic bread</b>
<b>VEG SIDES</b>	<b>Raita</b> <b>Chutney</b> <b>poppadum's</b>	<b>Baby corn</b> <b>Broccoli</b>	<b>Sweet potato fries</b> <b>Spring greens</b>	<b>Peas</b> <b>Mushy peas</b>	<b>Spiced buttered corn</b> <b>Green mixed veg</b>
<b>DESSERT</b>	<b>Orange and cardamom polenta cake</b>	<b>Lychee pudding</b> Fragrant lychee set custard	<b>Spiced chocolate torte</b> Biscuit base, chocolate ganache, toasted walnuts	<b>Eton mess</b>	<b>Biscuit torta</b> Like tiramisu, with layered milk soaked biscuits and whipped mascarpone

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