

LUNCH MENU

*Cooked
breakfast
08:00 - 09:30*

WEEK 2



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Zupa fredda (Chilled tomato soup) <i>Served with freshly baked bread</i>	Courgette and lemon <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Carrot and orange <i>Served with freshly baked bread</i>	Chilli, pea and spinach <i>Served with freshly baked bread</i>	<div style="border: 1px solid black; border-radius: 15px; padding: 10px; text-align: center;"> <p>Brunch 11:00 – 12:30</p> <p>Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast</p> <p>Fruit Salad</p> <p>Waffles & Chocolate Sauce</p> </div>	Leek and potato soup <i>Served with freshly baked bread</i>
Street Food: Focaccia Mortadella (V) Balsamic Shallots, parmesan, garlic, mixed salad	Street Food: Croque monsieur merguez spiced wedges, leafy salad	Street Food: Crispy chicken wings Fries, slaw, sriracha mayo, banana ketchup	St George's Day Street Food: Steak and kidney pie Mashed potato, spring greens	Street Food: Moroccan Mezze board Olives, hummus, flatbread, baba ganoush, falafel, whipped harissa feta, charred lemon		Roasted Pichana rump Gravy
Baked ziti Beef ragu, baked pasta, tomato sauce, basil	Salt and pepper squid garlic aioli	Roast chicken Herb roasted chicken supreme, gravy	Korean chicken Crispy fried chicken with gochujang glaze	Battered haddock In our homemade batter, tartare sauce, lemon		Mushroom & stilton filo parcel
Summer carbonara (V) With courgettes, lemon and Basil	Mushroom paprikash (v) Mushrooms cooked in a smokey sauce	Creamed spinach shakshuka (v) Eggs poached in a lightly spiced tomato sauce	Honey sesame tofu (v)	Corn succotash, (v) Sweetcorn and beans with chilli, mint and basil, avocado & smoked mozzarella		Horseradish cauliflower cheese
Tagliatelle	Wasabi snap peas	Roast potatoes	Rice	Chips		Roast potatoes
Focaccia	Slaw	Sage and onion stuffing	Fries	Peas		Chantenay carrots
Summer squash	Murguez spiced wedges	Corn on the cob	Nappa cabbage, lime and coriander	Mushy peas		Green beans
Lemon basil courgettes	New potatoes, garlic butter	Green beans	Cambodian cucumber salad	Fruit tart Sweet sort pastry, seasonal fruit, crème patissiere	Crème brulee	
Lemon meringue pannacotta	Tarte au citron	Green fruit mess	Hotteok Kerean filled fried pancakes			

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