

LUNCH MENU

*Cooked
breakfast 08:00 -
09:30*

WEEK 2



St Edmund's College
University of Cambridge

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p>Sweetcorn soup <i>Served with freshly baked bread</i></p>	<p>Soup of the day <i>Served with freshly baked bread</i></p>	<p>Cream of mushroom soup <i>Served with freshly baked bread</i></p>	<p>Tomato soup <i>Served with freshly baked bread</i></p>	<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>	<p>Sweet potato soup <i>Served with freshly baked bread</i></p>
<p>Chicken shawarma <i>Toum, Tomato and baby leaf salad, Fries, Pomegranate Molasses (halal)</i></p>	<p>Roast Pork Loin <i>Apple Sauce, Gravy</i></p>	<p>Sri Lankan beef curry <i>Slow Cooked in aromatic spices and finished with Coconut milk (halal)</i></p>	<p>Hand battered haddock <i>Tartare, Lemon</i></p>		<p>Roast pork <i>Sage and onion stuffing, Gravy</i></p>
<p>Sweet potato Schawarma <i>Moroccan inspired dish of sweet potato, chickpeas and spices (V)</i></p>	<p>Mushroom rarebit <i>Portobello Mushroom with classic savoury cheese filling (V)</i></p>	<p>Shahi paneer (V)</p>	<p>Battered halloumi (V)</p>		<p>Vegetable wellington <i>Gravy</i></p>
<p>Cous Cous <i>Mint yoghurt Flatbreads</i></p> <p>Corn pineapple and peach salsa</p> <p>Lime and poppy seed slaw</p>	<p>Roast potatoes</p> <p>Steamed carrots</p> <p>Broccoli</p> <p>Kale</p>	<p>Jasmine rice</p> <p>Cucumber and mint salad</p>	<p>Chips</p> <p>Peas</p> <p>Mushy peas</p>		<p>Roast potatoes</p> <p>New potatoes</p> <p>Roasted cumin cauliflower</p> <p>Savoy cabbage</p>
<p>Egg custard tart</p>	<p>Fruit crumble <i>Served with custard</i></p>	<p>Poached peaches with basil and vanilla</p>	<p>White chocolate cheesecake</p>		<p>Peach melba pavlova</p>
<p>FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.</p>					