

DINNER MENU



St Edmund's College
University of Cambridge

Week 3	MONDAY	TUESDAY	SEASONAL POP UP	THURSDAY	FRIDAY
SOUP	Chana Dahl <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Roast garlic, pea and watercress soup <i>Served with freshly baked bread</i>	Squash, chilli and coconut <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>
MAINS	Mango chilli beef Crispy fried beef strips in a sweet, medium hot sauce of mango, tomatoes and spices	Cumberland sausage white bean and pepper cassoulet	Chicken Caesar salad Romaine lettuce, Croutons, parmesan, hot grilled chicken, anchovies, Caesar dressing	Southern fried chicken burger chicken fillet in our own blend of herbs and spices, sweet chilli jam	Beef and apricot tagine Slow cooked beef in Moroccan spices
MAINS (V)	West Indian aubergine curry Ginger, cinnamon and scotch bonnet. Hot. Punjabi chole North Indian dish of chickpeas in a tangy, spicy, onion-tomato gravy	Vegan Cumberland sausage white bean and pepper cassoulet	Spring vegetable tart Salsa Verde	Onion Bhaji burger Homemade onion bhaji burger, grilled pineapple, mango chutney	Vegetable tagine Butternut squash, carrots and Chickpeas in a tomato based sauce with Moroccan spices
CARB SIDES	Naan Poppadum Rice	Polenta Corn bread	Spiced watercress Focaccia Radish and watercress salad	Fries Slaw	Zataar roasted courgette carrots
VEG SIDES	Raita Mango chutney Onion Bhaji Samosa	Collard green Corn and peach salsa Pea and olive pistou	Spanakopita	Green beans Green salad	Hummus Flatbreads Couscous
DESSERT	Cardamom spiced Swiss roll	Banana pudding	Baklava	Rhubarb and custard tart	Pistachio chocolate cake

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