

LUNCH MENU

*Cooked
breakfast
08:00 - 09:30*

WEEK 3



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Minestrone <i>Served with freshly baked bread</i>	Watercress and pea soup <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Courgette <i>Served with freshly baked bread</i>	Rhubarb and beetroot borscht <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>	French onion <i>Served with freshly baked bread</i>
Street Food: Salt and pepper squid Thai mango salad, sriracha	Street Food: Buttermilk chicken Lightly floured chicken, Marinated in buttermilk and sriracha, served on a flatbread, with slaw and fries	Street Food: BBQ baby back ribs slaw, fries	Street Food: Venison taco Pickled shallots, pico de gallo, guacamole, soft tacos	Street Food: Mezze board (V) Feta, marinated olives, grilled flatbread, hummus, baba ganoush, Tzatziki		Braised Pork belly Apple Sauce, Gravy
lemon chicken pasta	Louisiana Jambalaya braised chicken and choizo rice dish with spices, onions and peppers	Celery apple pesto roasted pork	Venison and pancetta ragu	Battered haddock In our homemade batter, tartare sauce, lemon		Spanakopita Buttery filo parcel with spinach, feta and herbs
Creamy mushroom pasta (V)	Aubergine parmigiana (V)	Tofu wellington (Vg) Marinated tofu, duxelles, puff pastry, gravy	Beetroot bourguignon (Vg)	Battered halloumi (V) In our homemade batter, tartare sauce, lemon		Roast potatoes
Garlic bread	Focaccia	Roast potatoes	Penne	Chips		Cabbage
Pasta	Pickled radish Slaw	Stuffing	Garlic and cream cheese tear bread	peas		Courgette
Charred Cajun buttered corn	New potatoes	Broccoli	Feta salad	Mushy peas		Carrots
Fries	Sautéed cabbage	Chanterney carrots with pesto	Green beans	Crème caramel	Chocolate brownie, chocolate sauce	
Carrot tarte tatin Caramelised carrots, puff pastry, crème chantilly	Lemon and white chocolate posset	Strawberry pavlova Strawberries, crème Chantilly, meringue, coulis	Caramel apple Paris Brest Choux pastry ring, caramelized apples, cream			

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