

# DINNER MENU



St Edmund's College  
University of Cambridge

Week 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

**Tom Shorba**

Light tangy spiced tomato broth, coriander, cumin, black pepper  
*Served with freshly baked bread*

**Soup of the day**

*Served with freshly baked bread*

**Broccoli mint soup**

*Served with freshly baked bread*

**Chunky spring veg**

*Served with freshly baked bread*

**Soup of the day**

*Served with freshly baked bread*

MAINS

**Lamb rogan josh**

Slow cooked lamb in a mild creamy tomato sauce

**Chicken Gyoza,**

Thai green broth, coconut, lemongrass, kaffir lime

**Pulled Moroccan lamb hotpot**

Slow cooked with cumin, coriander, cinnamon and saffron

**Bacon cheese burger**

Beef burger, layered with streaky bacon, Red onion, tomato, pickles, lettuce and burger sauce

**Bulgarian moussaka**

pork mince, with herbs and spices layered with potatoes and a baked yoghurt sauce

MAINS (V)

**Chana masala (Vg)**

Mild curry with chickpeas, herbs and spices

**Manchurian gobi (Vg)**

Sticky glazed cauliflower in a fusion of Chinese and Indian flavours

**Vegetable gyoza (V)**

Thai green broth, coconut, lemongrass, kaffir lime

**Cauliflower fritters**

Tempura battered cauliflower, chilli jam

**Vegan burger**

Moving mountains burger, Red onion, tomato, pickles, lettuce, burger sauce, sesame seed bun

**Banitsa**

Egg and white cheese layered thin crispy pastry

CARB SIDES

**Aromatic spiced rice**

**Saag aloo**

**Hot honey naan**

**Bhaji**

**Toasted Sesame noodles**

**Prawn crackers**

**Jasmine rice**

**Tabbouleh**

**Anise carrot**

**Fries**

**Parsley new pots**

**Leshta**

**Rustic bread**

VEG SIDES

**Raita**

**Chutney poppadum's**

**Baby corn**

**Broccoli**

**Sweet potato fries**

**Spring greens**

**Radish salad**

**Kale**

**Spiced buttered corn**

**Green mixed veg**

DESSERT

**Orange and cardamom polenta cake**

**Lychee pudding**

Fragrant lychee set custard

**Spiced chocolate torte**

Biscuit base, chocolate ganache, toasted walnuts

**Cinnamon buns**

**Biscuit torta**

Like tiramisu, with layered milk soaked biscuits and whipped mascarpone

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