

DINNER MENU



St Edmund's College
University of Cambridge

Week 2	MONDAY	TUESDAY	SEASONAL POP UP	THURSDAY	FRIDAY
SOUP	Tom Shorba Light tangy spiced tomato broth, coriander, cumin, black pepper <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Broad bean and watercress <i>Served with freshly baked bread</i>	Chunky spring veg <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>
MAINS	Lamb rogan josh Slow cooked lamb in a mild creamy tomato sauce	Chicken Gyoza, Thai green broth, coconut, lemongrass, kaffir lime	Merguez sausages, polenta	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	Breaded bake brie macaroni cheese	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	Borad Bean Fricassee Broad bean and mint hummus Strawberry and stilton salad	Fries Parsley new pots	Leshta Rustic bread
VEG SIDES	Raita Chutney poppadum's	Baby corn Broccoli	Fennel slaw Flatbreads	Radish salad Kale	Spiced buttered corn Green mixed veg
DESSERT	Orange and cardamom polenta cake	Lychee pudding Fragrant lychee set custard	Strawberry Eton mess 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.