

# DINNER MENU



St Edmund's College  
University of Cambridge

Week 3	MONDAY	TUESDAY	SEASONAL POP UP	THURSDAY	FRIDAY
<b>SOUP</b>	<b>Chana Dahl</b> <i>Served with freshly baked bread</i>	<b>Soup of the day</b> <i>Served with freshly baked bread</i>	<b>Asparagus soup</b> <i>Served with freshly baked bread</i>	<b>Squash, chilli and coconut</b> <i>Served with freshly baked bread</i>	<b>Soup of the day</b> <i>Served with freshly baked bread</i>
<b>MAINS</b>	<b>Mango chilli beef</b> Crispy fried beef strips in a sweet, medium hot sauce of mango, tomatoes and spices	<b>Cumberland sausage</b> white bean and pepper cassoulet	<b>Chicken hot pot with creamed spinach and sun dried tomato</b>	<b>Southern fried chicken burger</b> chicken fillet in our own blend of herbs and spices, sweet chilli jam	<b>Beef and apricot tagine</b> Slow cooked beef in Moroccan spices
	<b>West Indian aubergine curry</b> Ginger, cinnamon and scotch bonnet. Hot.	<b>Vegan Cumberland sausage</b> white bean and pepper cassoulet	<b>Asparagus risotto</b>	<b>Onion Bhaji burger</b> Homemade onion bhaji burger, grilled pineapple, mango chutney	<b>Vegetable tagine</b> Butternut squash, carrots and Chickpeas in a tomato based sauce with Moroccan spices
<b>MAINS (V)</b>	<b>Punjabi chole</b> North Indian dish of chickpeas in a tangy, spicy, onion-tomato gravy				
<b>CARB SIDES</b>	<b>Naan</b>	<b>Polenta</b>	<b>Radish, sour cream and dill salad</b>	<b>Fries</b>	<b>Zataar roasted courgette</b>
	<b>Poppadum</b>	<b>New potato</b>	<b>Pea and broad bean with salsa verde</b>	<b>Slaw</b>	<b>carrots</b>
<b>VEG SIDES</b>	<b>Raita</b>	<b>Collard green</b>	<b>Cauliflower with dill, cherry tomato and capers</b>	<b>Green beans</b>	<b>Hummus</b>
	<b>Mango chutney</b> <b>Onion Bhaji</b> <b>Samosa</b>	<b>Pea and olive pistou</b>	<b>Colcannon mash</b>	<b>Green salad</b>	<b>Flatbreads</b>
<b>DESSERT</b>	<b>Cardamom spiced Swiss roll</b>	<b>Banana pudding</b>	<b>Rhubarb crumble</b>	<b>Rhubarb and custard tart</b>	<b>Pistachio chocolate cake</b>

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