

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> | <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> | French onion <i>Served with freshly baked bread</i> |
| Street Food: Salt and pepper squid Garlic aioli, lime wedge | Street Food: Buttermilk chicken Lightly floured chicken, Marinated in buttermilk and sriracha mayo, hash browns | Street Food: BBQ baby back ribs corn on the cob, fries | Street Food: Venison taco Pickled shallots, Pico de gallo, guacamole, taco shells | 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 chorizo 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 and walnut pasta (Vg) | Battered halloumi (V) In our homemade batter, tartare sauce, lemon | | Roast potatoes |
| Garlic bread | Focaccia | Roast potatoes | Penne | Chips | | Cabbage |
| Pasta | Corn salsa | Stuffing | Garlic and cream cheese tear bread | peas | | Courgette |
| Charred Cajun buttered corn | Hash browns | Broccoli | Feta salad | Mushy peas | | Carrots |
| Fries | Sautéed cabbage | Chanterney carrots with pesto | Green beans | Crème caramel | Chocolate brownie, chocolate sauce | |
| Tarte tatin Caramelised fruit, 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.