

LUNCH MENU

*Cooked
breakfast
08:00 - 09:30*

WEEK 3



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	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>	Brunch 11:00 – 12:30 Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast Fruit Salad Waffles & Chocolate Sauce	French onion <i>Served with freshly baked bread</i>
Loaded Beef nachos	Louisiana Jambalaya braised chicken and chorizo rice dish with spices, onions and peppers	Celery apple pesto roasted pork	Street Food: Venison taco Pickled shallots, Pico de gallo, guacamole, taco shells	Battered haddock In our homemade batter, tartare sauce, lemon		Braised Pork belly Apple Sauce, Gravy
Loaded Bean chilli nachos	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		Spanakopita Buttery filo parcel with spinach, feta and herbs
Guacamole Sour cream Jalapenos Crispy onions Spring onion Cheese sauce	Focaccia Corn salsa Hash browns Sautéed cabbage	Roast potatoes Stuffing Broccoli Chanterney carrots with pesto	Penne Garlic and cream cheese tear bread Greek salad Pico de gallo	Chips peas Mushy peas		Roast potatoes
	Lemon and white chocolate posset	Strawberry pavlova Strawberries, crème Chantilly, meringue, coulis	Caramel apple Paris Brest Choux pastry ring, caramelized apples, cream	Crème caramel		Chocolate brownie, chocolate sauce

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