

LUNCH MENU

WEEK 1



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Roasted red pepper soup <i>Served with freshly baked bread</i>	Squash and Chilli <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Miso broth <i>Served with freshly baked bread</i>	Pea soup <i>Served with freshly baked bread</i>	Breakfast	Brunch
Street food: Flatbread Pizza (V) 10" Sourdough flatbread, Nduja(V), mozzarella red onion, red pepper	Street Food: Falafel, hummus, flatbread flatbread, tahini dressing, couscous	Street food: Steak loaded fries Chips, chimichurri, corn salsa	Street Food: Gyoza bowl with miso broth	Street Food: Seafood medley Chilli garlic Prawns, honey cider chorizo, salt and pepper squid, flatbread, aioli, sweet chilli sauce		
Pancetta, cherry tomato and pesto pasta	Honey and sesame chicken creamy tahini sauce, coriander	Carvery: Roast Picanha rump Gravy	Slow roast 5 spice pork belly	Hand battered fish tartare sauce, lemon		
Springtime primavera pasta (Vg) Spring vegetables in homemade pesto	Spinach and feta borek (v) Crisp filo pastry filled with spinach and Feta	Mushroom Gnocchi garlic cheese sauce & spinach	Maple miso tofu (Vg) Crispy fried tofu, in a maple and miso sauce	Vegan “fish finger” sandwich (Vg)		
New potatoes with chive and lemon	Raisin couscous	Yorkshire pudding	Pineapple rice	Chips		
Green beans, mange tout and orange	Chickpea and squash	Roast Potatoes	Sichuan cucumbers	Peas		
Broccoli with olive and sunflower seed	Sweet potato fries	Gnocchi	Stir fry veg	Mushy peas		
	Flatbreads & Hummus	Carrots	slaw			
	Aubergine parmigiana	Hispi cabbage				
Strawberry and cream croissant	Churros Cinnamon sugar Chocolate Sauce	Sticky toffee pudding Toffee Sauce	Ginger and lime cheesecake	Ice Cream 3 scoops from a selection of flavours		

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