

LUNCH MENU

*Cooked
breakfast
08:00 - 09:30*

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>	Brunch 11:00 – 12:30 Sausage Bacon Vegan Sausage Hash Brown Grilled Tomatoes Mushrooms Eggs Beans Toast Fruit Salad Waffles & Chocolate Sauce	Courgette soup <i>Served with freshly baked bread</i>
Street food: Flatbread Pizza (V) 10" Sourdough flatbread, Nduja(V), mozzarella red onion, red pepper	Street Food: Pulled lamb flatbread, tahini dressing, couscous	Street food: Rump Steak Chips, chimichurri, corn salsa	Street Food: Gyoza Noodle bowl massaman sauce, peanut slaw	Street Food: Tapas board Chilli garlic Prawns, honey cider chorizo, salt and pepper squid, flatbread, aioli, sweet chilli sauce		Roast pork loin apple sauce, gravy
Pancetta, cherry tomato and pesto pasta	Honey and sesame chicken creamy tahini sauce, almonds, coriander	Carvery: Roast Picanha rump Gravy	Slow roast 5 spice pork belly	Hand battered fish tartare sauce, lemon		Mushroom and lentil wellington (v) Gravy
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)		Roast potatoes New potatoes
New potatoes with chive and lemon	Raisin and almond couscous	Yorkshire pudding	Pineapple rice	Chips		Carrots
Green beans, mange tout hazelnuts and orange	Chickpea and squash	Roast Potatoes	Sichuan cucumbers	Peas		Cabbage
Broccoli with olive and sunflower seed	Sweet potato fries	Gnocchi	Stir fry veg	Mushy peas		
	Flatbreads & Hummus	Carrots	Peanut 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		Berry choux bun Choux pastry filled with Berries and Crème Chantilly

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