

DINNER MENU



St Edmund's College
University of Cambridge

Week 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SOUP

Tom Shorba

Light tangy spiced tomato broth,
coriander, cumin, black pepper
Served with freshly baked bread

Soup of the day

Served with freshly baked bread

Broccoli mint soup

Served with freshly baked bread

Chunky spring veg

Served with freshly baked bread

Soup of the day

Served with freshly baked bread

MAINS

Chicken Jalfrezi

Chicken in a tangy tomato
sauce

Chicken Gyoza,

Thai green broth, coconut,
lemongrass, kaffir lime

Crispy chilli beef

Bacon cheese burger

Beef burger, layered with
streaky bacon, Red onion,
tomato, pickles, lettuce and
burger sauce

Bulgarian moussaka

pork mince, with herbs and
spices layered with potatoes
and a baked yoghurt sauce

MAINS (V)

Chana masala (Vg)

Mild curry with chickpeas, herbs
and spices

Vegetable gyoza (V)

Thai green broth, coconut,
lemongrass, kaffir lime

Cauliflower fritters

Tempura battered cauliflower,
chilli jam

Vegan burger

Moving mountains burger,
Red onion, tomato, pickles,
lettuce, burger sauce, sesame
seed bun

Banitsa

Egg and white cheese layered
thin crispy pastry

CARB SIDES

Aromatic spiced rice

Saag aloo

Hot honey naan

Bhaji

Toasted Sesame noodles

Prawn crackers

Jasmine rice

Tabbouleh

Anise carrot

Fries

Parsley new pots

Leshta

Rustic bread

VEG SIDES

Raita

**Chutney
poppadum's**

Baby corn

Broccoli

**Sweet potato fries
Spring greens**

Radish salad

Kale

Spiced buttered corn

Green mixed veg

DESSERT

**Orange and cardamom
polenta cake**

Lychee pudding

Fragrant lychee set custard

Spiced chocolate torte

Biscuit base, chocolate ganache,
toasted walnuts

Cinnamon buns

Biscuit torta

Like tiramisu, with layered milk
soaked biscuits and whipped
mascarpone

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