

LUNCH MENU

*Cooked
breakfast
08:00 - 09:30*

WEEK 2



St Edmund's College
University of Cambridge

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Zupa fredda (Chilled tomato soup) <i>Served with freshly baked bread</i>	Courgette and lemon <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>	Carrot and orange <i>Served with freshly baked bread</i>	Chilli, pea and spinach <i>Served with freshly baked bread</i>	Pulled beef flatbreads Falafel flatbreads Couscous Hummus salads	Leek and potato soup <i>Served with freshly baked bread</i>
Chicken Caesar salad	Salt and pepper squid garlic aioli	Roast chicken Herb roasted chicken supreme, gravy	Korean chicken Crispy fried chicken with gochujang glaze	Battered haddock In our homemade batter, tartare sauce, lemon		Roasted Pichana rump Gravy
Crispy tofu Caesar salad	Mushroom paprikash (v) Mushrooms cooked in a smokey sauce	Creamed spinach shakshuka (v) Eggs poached in a lightly spiced tomato sauce	Honey sesame tofu (v)	Street Food: Moroccan Mezze board Olives, hummus, flatbread, baba ganoush, falafel, whipped harissa feta, charred lemon		Mushroom & stilton filo parcel
Expanded salad bar						
Cos lettuce Croutons Boiled eggs Parmesan Anchovies Toasted chickpeas Tomato caper red onion salad	Wasabi snap peas Slaw Muerquez spiced wedges New potatoes, garlic butter	Roast potatoes Sage and onion stuffing Corn on the cob Green beans	Rice Fries Nappa cabbage, lime and coriander Cambodian cucumber salad	Chips Peas Mushy peas		Horseradish cauliflower cheese Roast potatoes
Lemon meringue pannacotta	Tarte au citron	Green fruit mess	Hotteok Kerean filled fried pancakes	Fruit tart Sweet sort pastry, seasonal fruit, crème patissiere		Chantenay carrots Green beans
						Crème brulee

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