

DINNER MENU



St Edmund's College
University of Cambridge

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Courgette soup 55Kcal <i>Served with freshly baked bread</i>	Soup of the day Served with freshly baked bread	Sopa de Tortilla <i>Served with freshly baked bread</i>	Spicy red pepper soup 60Kcal <i>Served with freshly baked bread</i>	Soup of the day <i>Served with freshly baked bread</i>
MAINS	Chicken Methi Mild flavoured chicken dish cooked with onions, spices, herbs, tomatoes and Yoghurt 145Kcal	Steak and kidney pie 260Kcal	Pulled Birria Brisket slow-cooked beef brisket in a rich adobo chili and tomato braise	Southern fried chicken burger Crispy fried chicken in our own blend of herbs and spices 265Kcal	Beef chilli Slow cooked beef with cumin, paprika and chilli 150Kcal
MAINS (V)	Paneer tikka masala North Indian inspired dish made with grilled paneer in a spiced tomato and onion gravy 190Kcal Chickpea and cauliflower curry 125Kcal	Vegetarian haggis shepherds pie 155Kcal	Bean Chilli	Beetroot burger, smashed avocado Fried beetroot Rösti, smashed avocado served in a bun 210Kcal	Bean chilli Spiced mixed beans in a rich tomato sauce 115Kcal
CARB SIDES	Rice 130Kcal Naan 290Kcal Bombay Potatoes 145Kcal	Sweet potato fries 250Kcal Colcannon mash 135Kcal Garlic bread 300Kcal	Tacos Green Rice Black bean mole	Paprika Fries 295Kcal Mac and cheese 200Kcal	Tacos 220Kcal Nachos 300Kcal
VEG SIDES	Pickles Bhaji 220Kcal Pakora 230Kcal Samosa 270Kcal	Green beans, rosemary salt 35Kcal Cabbage, chive and onion 45Kcal	Pico de gallo Salsa Guacamole Sour Cream	Corn on cob 95Kcal Fennel cabbage slaw 95Kcal	Guacamole 165Kcal Sour cream 200Kcal Salsa 30Kcal Jalapeno 30Kcal Sweetcorn 95Kcal
DESSERT	Mango pannacotta 215Kcal	Orange and chocolate pot de crème 240Kcal	Tres leche cake	Biscoff waffles 300Kcal	Cinnamon churros 350Kcal

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM. Kcal per 100g, Adults need around 2000 kcal a day