



# Catering

St Cuthbert's Society is the only college in the University to offer a choice of fully-catered, self-catered and part-catered options, including pay-as-you-go. The cost of the different catering packages are reflected in your residence charge (the amount you pay in accommodation fees as a liver-in), but you can also eat in college as a liver-out by purchasing meals from the servery.

## Formal Dinners

Formal Dinners are an excellent occasion to experience the excitement of life at Cuth's. We host many themed and traditional Formals during term time, made successful by our talented catering team and the enthusiasm of all who attend. For fully catered students (i.e. students living on the Bailey, or in Parson's Field with the meals package) it costs **£8.50** For self catered students (i.e. students living out, or in Parson's Field without the meals package) it costs **£11.25**



## Sample weekday and weekend menus

These are sample menus and may be subject to change



### BREAKFAST MENU MONDAY

#### Filled Croissants

Vegan spelt croissant with vegan cheese & tomato  
Portobello mushroom & mature cheddar  
Ham & mature cheddar

#### Healthy Option

Fresh fruit  
Vegan yoghurt  
Natural yoghurt  
Selection of flavoured yoghurts

#### Cereal

Weetabix  
Rice krispies  
Bran flakes  
Corn flakes  
Coco pops  
Nut free muesli

#### Hot Items

Baked beans  
Porridge  
Boiled eggs

#### Bakery

Toast & preserves (including marmite)  
Vegan croissant  
Croissant

#### Drinks

Orange juice  
Apple juice  
Freshly brewed coffee & tea  
Hot chocolate  
Milk

Vegan  
Vegetarian



### LUNCH MENU MONDAY

#### Choose the Deli

**Choose a Deli Filling**  
Red pepper hummus, spinach & char-grilled vegetables  
Smoked redwood cheddar, baby gem & vine tomatoes  
Grated cheese  
Tuna & sweetcorn mayonnaise  
Coronation chicken  
Pulled chicken

**Choose a Bread**  
Malted baguette  
Garlic & rosemary torpedo  
Khobez flat bread  
Ezekiel torpedo  
Sundried tomato torpedo

Or choose a healthy baked potato instead!

#### Choose a Hot Main

Brazilian pinto bean rice  
Cuban dirty chicken & chorizo with black bean rice

#### Salads

Mixed leaf & iceberg lettuce  
Tomato wedges  
Cucumber slices  
Grated carrot  
Sliced pickled beetroot  
Carrot, raisin & chickpea  
Roasted vegetable tabbouleh  
Celeriac, carrot & cranberry slaw  
Coleslaw

#### Lighter Choice

Tomato & vegetable soup  
Jacket potato or sweet potato with cheese & baked beans

#### A Sweet Taste

Fresh fruit  
Vegan yoghurt  
Yoghurt

#### Beverages

Fruit juice



### DINNER MENU MONDAY

#### Lighter Choice Starter

Butternut squash & ginger soup

#### Choose a Main Course

**Vegan** Chickpea goan xacuti with brown rice & chia seed pilau

**Vegetarian** Caramelised onion & goats cheese roll

**Fish** Greek style roasted hake with sun-blushed tomato pesto

**Meat** Beef madras with brown rice & chia seed pilau

#### Sides

Brown rice & chia seed pilau  
Roast sweet potato  
Peas & sweetcorn  
Broccoli, red onion & rocket

#### A Sweet Taste

Fresh fruit  
Vegan yoghurt  
Yoghurt  
Iced doughnut

#### Salads

Mixed leaf & iceberg lettuce  
Tomato wedges  
Cucumber slices  
Grated carrot  
Coleslaw

#### Beverages

Fruit juice



### WEEKEND BRUNCH

#### 7 Item Brunch

No more than 2 of the same item

Vegan sausage  
Vegan patties  
Hash browns  
Baked beans  
Plum tomatoes  
Scrambled eggs  
Boiled eggs  
Pork sausage  
Grilled bacon

#### Salad Bar

Mixed leaf & iceberg lettuce  
Tomato wedges  
Cucumber slices  
Grated carrot  
Coleslaw

#### Healthy Option

Fresh fruit  
Vegan yoghurt  
Natural yoghurt  
Selection of flavoured yoghurts

#### Beverages

Orange juice  
Apple juice  
Freshly brewed coffee & tea  
Hot chocolate  
Milk

