



BUTTERY MENU

Week Commencing 20th January

MONDAY LUNCH

Charred gammon steak with fried
egg
Paneer stuffed flatbread (V)
Cauliflower pilaf (VG)

TUESDAY LUNCH

Venison stew
Aubergine parmigiana (V)
Lentil, bean & cherry tomato chilli
with nachos (VG)

WEDNESDAY LUNCH

Sloppy Joe's
Vegetable fritters with sriracha
sauce (VG)
Thai vegetable curry with coconut &
coriander (VG)

THURSDAY LUNCH

Mediterranean vegetable crumble
with feta cheese (V)
Za'atar roasted cauliflower, tahini
sauce & pomegranate (VG)
Vegetable & lentil dhal with
flatbread (VG)

FRIDAY LUNCH

Friday fish & chips (plain fish
available cooked to order)
Ragout filled arancini (VG)
Pasta with tomato sauce basil,
mozzarella & peppers (V)

SATURDAY LUNCH

Brunch

SUNDAY LUNCH

Brunch

MONDAY DINNER

Pulled beef Reuben sub
Gnocchi with 7 vegetable tomato sauce &
olives (VG)
Smoked salmon pasta with dill cream

TUESDAY DINNER-

Garlicky Greek chicken & orzo
Mushroom, leek & sun-dried tomatoes
with stir fried rice (VG)
Vegetable korma (V)

WEDNESDAY DINNER

Indian lentil shepherd's pie (VG)
Sticky glazed pork rib eye
Sumac & oregano baked fish

THURSDAY DINNER

Mushroom shawarma (V)
Root vegetable & barley casserole (VG)
Creamy courgette lasagne (V)

FRIDAY DINNER-

Cannelloni Verdi (V)
Buffalo chicken parm
Kung Pao tofu (VG)

SATURDAY DINNER

Build a Burger

SUNDAY DINNER

Root vegetable & bean stew with
dumplings (VG)
Roast leg of pork with caramelized apples
Roasted chicken breast

VG - VEGAN

V - VEGETARIAN

Menu's are subject to change.



BUTTERY MENU

Week Commencing 27th January

MONDAY LUNCH

Lamb tagine
Courgette carbonara (V)
Onion bhaji & naan burger (VG)

TUESDAY LUNCH

Baked gnocchi with squash &
spinach (V)
Vegetable & bean burrito bowl (VG)
Jollof fried chicken

WEDNESDAY LUNCH

Pad Thai (VG)
Fish goujons with tartare sauce
Steak pudding

THURSDAY LUNCH

Pasta bolognaise
Mushroom & tarragon stroganoff (V)
Bang bang tofu & rice (VG)

FRIDAY LUNCH

Friday fish & chips (plain fish
available cooked to order)
Katsu style tofu rice bowls (VG)
Asian braised pork rib eye steak

SATURDAY LUNCH

Brunch

SUNDAY LUNCH

Brunch

MONDAY DINNER

Bubble & squeak cake with BBQ
beans & melting cheese (V)
Chicken enchiladas
Chilli bean & vegetable enchiladas
(VG)

TUESDAY DINNER

Theme Night

WEDNESDAY DINNER

Paneer makhani (V)
Sweet pea turkey
Hong Kong sweet & sour tofu with
vegetables (VG)

THURSDAY DINNER

Donor kebab with pitta & salad (V)
Gunpowder lamb
Chunky vegetable pie (VG)

FRIDAY DINNER

Beef meatball sub
Baked fish with lemongrass & lime
dressing
Broccoli & vegetable pasta with
stilton & toasted pine nuts (V)

SATURDAY DINNER

Pizza Night

SUNDAY DINNER

Cranberry, beetroot & seed loaf
(VG)
Roast turkey with cranberry sauce
Honey glazed gammon

VG - VEGAN

V - VEGETARIAN

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FITZWILLIAM COLLEGE
UNIVERSITY OF CAMBRIDGE

BUTTERY MENU

Week Commencing 3rd February

MONDAY LUNCH

Cottage pie
Mushroom & jackfruit flatbread with
cola bbq sauce (VG)
Mac & cheese with BBQ Beans (V)

TUESDAY LUNCH

Keema Pilau
Vegetable biriyani (VG)
Samosa chaat (VG)

WEDNESDAY LUNCH

Aubergine pilaff (VG)
Quorn roast (V)
Moroccan freekeh tray bake (VG)

THURSDAY LUNCH

Crab linguine
Nigerian suya
Coconut grain bowls with squash
(VG)

FRIDAY LUNCH

Friday fish & chips (plain fish
available cooked to order)
Aubergine katsu curry (VG)
Pulled ham, mushroom &
mozzarella pasta

SATURDAY LUNCH

Brunch

SUNDAY LUNCH

Brunch

MONDAY DINNER

Spicy root & lentil casserole (VG)
Peruvian chicken with salsa criolla
& aji verde
BBQ pulled pork

TUESDAY DINNER

Theme Night

WEDNESDAY DINNER

Squash & courgette skewers with
sweet chilli sauce (VG)
Lentil bolognaise (VG)
Spanish frittata (V)

THURSDAY DINNER

Chilli, soy & ginger roasted chicken
leg with plum sauce
Quorn cottage pie with sweet
potato mash (V)
Super veggie burger (VG)

FRIDAY DINNER

Beef tacos
Ancho mushroom tacos (VG)
Halloumi, pepper & lentil traybake
with flatbread (V)

SATURDAY DINNER

Peri-Peri Night

SUNDAY DINNER

Roast topside of beef
Roast chicken & stuffing
Courgette & chickpea filo pie (VG)

VG - VEGAN

V - VEGETARIAN

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BUTTERY MENU

Week Commencing 10th February

MONDAY LUNCH

Red onion, asparagus & goat's
cheese quiche (V)
Beef casserole & dumplings
Charred miso glazed celeriac steak
with lentil salad (VG)

TUESDAY LUNCH

Shepherd's pie
Cauliflower cheese lasagne (V)
Sumac & ginger-garlic pan fried tofu
(VG)

WEDNESDAY LUNCH

Smokey shakshuka with beans &
bread (V)
Blackened chicken with ranch
sauce
Scampi & tartare sauce

THURSDAY LUNCH

Turkey steak with caper salsa
Bhaji battered tofu flatbread (VG)
Vegetable pot pie (V)

FRIDAY LUNCH

Friday fish & chips (plain fish
available cooked to order)
Vegan banana blossom fish (VG)
Jumbo hotdog with chilli onions

SATURDAY LUNCH

Brunch

SUNDAY LUNCH

Brunch

MONDAY DINNER

Chicken Quesadillas
Bean & jackfruit chilli (VG)
Pork pibil wraps

TUESDAY DINNER

Theme Night

WEDNESDAY DINNER

Chicken with mustard, leek &
cream sauce
Singapore noodles (VG)
Beef pie

THURSDAY DINNER

Spiced halloumi burger with red
pepper hummus (V)
Tikka baked fish with kachumber
salad
Spiced halloumi burger with red
pepper hummus (V)

FRIDAY DINNER

Roasted vegetable with Pasta (VG)
Spicy meatballs with pasta
Sweet potato & black bean nachos
with cheese sauce (V)

SATURDAY DINNER

Kebab Night

SUNDAY DINNER

Aloo Tikki with spiced
pomegranate cous cous &
coriander relish (VG)
Maple glazed bacon loin
Buttered turkey breast

VG - VEGAN

V - VEGETARIAN

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