



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 is 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 £8.24* (two courses) and £10.49* (three courses). For self-catered students (i.e. students living out or in Parson's Field without the meals package), it costs £11.99* (two courses) and £14.49* (three courses).



*These are the costs for the 2023/24 academic year. We will share the cost for 2024/25 later this year, with it to be approximately similar to the 2023/24 cost.

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

Healthy Option

- Fresh fruit
- Vegan yoghurt
- Natural yoghurt
- Selection of flavoured yoghurts

Beverages

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

Salad Bar

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

