



THE CAMBRIDGE
DINING
COMPANY

Buffet Options

Minimum 50 Guests

Choose from the following (c = Cold, w = Warm):

Meat (Select 1 dish)

Honey & Grain Mustard Glazed Green Gammon Gherkin Mayonnaise (c)

Rare Roast Sirloin Horseradish Cream (w)

Roast Free Range Chicken Garlic, Lemon & Thyme (w)

Slow Roast Shoulder of Lamb Homemade Mint Sauce (w)

(Add additional meats for £3 per person)

Vegetarian (Select 1 dish)

Chickpea Charna Massala (w)

Chargrilled Vegetable & Cous Cous Salad Fresh Mint (c)

Platters (Select 1 dish)

Cured Meat Platter – Parma Ham, Chorizo & Pastrami, Celeriac Remoulade (c)

Fish Platter – Poached & Smoked Salmon, Crevettes & Smoked Mackerel & Tartare Sauce (c)

Salad (Select 4 dishes)

Dressed Mixed Leaves

Fine Bean, Mange Tout, Hazelnut & Orange Salad

Courgette, Preserved Lemon, Sun Blushed Tomato & Oregano Salad

Roasted Mediterranean Vegetable Cous Cous

Red Cabbage Coleslaw

Beetroot, Radish & Spring Onion Salad, Tarragon Oil

Roasted New Potatoes, Garlic, Rosemary & Sea Salt

Cherry Tomato, Roasted Pepper, Rocket & Pine Nut Salad

Dessert selection

Please select 2 desserts from our main dessert menu