



THE CAMBRIDGE  
DINING  
COMPANY

## Canapés & Bowl Food Selection

All of our canapés are hand made fresh on the day of your event. If you wish to have a canapé which is not on the list please let us know our chefs will be happy to help.

We suggest 4 Canapés per person.

### Meat

#### **Served Cold**

Chicken Mousse, Asparagus & Sweet Corn Purée

Duck Liver Parfait with Orange Jelly en Croute

Beef Fillet Carpaccio, Mushroom, Pink Pepper Corn & Horseradish, Pastry Base

#### **Served Warm**

Mini Yorkshire with Roast Sirloin & Horseradish

Lamb & Mint Skewers with Cucumber Yoghurt

Braised Pork Belly, Apple Gel & Crackling Crumb

Seared Lamb Fillet & Labneh on Toast

Confit Duck Lollipop, Soy, Chilli & Spring Onion Dipping Sauce

Smoked Duck Breast, Cranberry Gel & Pomegranate

Black Pudding, Quails Egg, Duck Yolk Mayo

Ham Hock Terrine with Mustard Mayo

### Fish

#### **Served Cold**

Seared Tuna, Wasabi, Puffed Rice & Coriander Cress

Taramasalata & Savoury Éclair

Crab Wrapped in Sushi Rice, Pickled Radish & Lime Aioli

Potted Shrimp with Chilli, Lemon Aioli, Tomato Butter in Filo Basket

Smoked Salmon, Smoked Salmon Mousse on Toast & Poppy Seeds

# Fish

## Served Warm

Salmon, Chilli Coriander Fish Cake, Dill Aioli  
Smoked Haddock Arancini with Duck Yolc & Dill Dressing  
Prawn Dumpling with Sweet Chilli Sauce  
Warm Fish Tart with Baba Ganoush

# Vegetarian

## Served Warm

Stilton & Fig Arancini  
Wild Mushroom & Spinach Tart  
Goats Cheese Mousse, Confit Tomato & Rocket Pesto  
Beetroot Tart Tatin with Brie Topping

## Served Cold

Fig Jam, Wild Rocket, Red Pepper Mascarpone, Crostini  
Duck Egg Mayo Choux Buns, Mustard Cress  
Pea & Mint Blini with Crème Fraiche  
Gorgonzola & Poached Pear in Filo Basket  
Tomato, Basil & Mozzarella Shot

# Sweet Canapés

Strawberry Macaroons with Ganache  
Lemon Meringue, Lemon Curd, Candied Lemon Peel  
Mini Eclairs with Chocolate Topping  
Mini Doughnuts, Selection of Fillings – Strawberry Jam / Chocolate / Lemon Mascarpone  
Selection of Mini Chocolate & Vanilla Cupcakes



THE CAMBRIDGE  
DINING  
COMPANY

## Bowl Food

Bowl Food is a great way to serve more substantial food than canapes but without the formality of a sit down meal. We recommend that you select 4 savoury/salad dishes and 2 sweet. Our staff will circulate with trays of each dish serving and collecting empty bowls as they move through the space.

## Savoury Bowls

Lamb Cutlet, Dijon Mash Potato, Cavolo Nero, Port Sauce  
Summer Lamb Salad, Diced Leg Lamb, Asparagus, Artichokes, New Potatoes & Salsa Verde  
Beef Stew With Potato Mushroom Al forno  
Chicken Breast, Pea & Bacon Fricassee, Curly Kale & Tarragon Cream  
Light Vegetable & Cannellini Bean Curry  
Pork Sausages & Creamy Mashed Potato with Red Wine Sauce  
Vegetable Moussaka  
Salmon & Smoked Mackerel Fish Pie  
Crayfish Ravioli with Samphire & Tomato  
Rotolo of Ricotta & Butternut Squash with Sage Butter

## Salad Bowls

Roasted Butternut Squash, Red Pepper, Goats Cheese, Pine Nut & Rocket with Balsamic  
Chicory, Celeriac Remoulade, Walnut & Blue Cheese  
Seared Duck, Watermelon & Watercress Salad with an Oriental Dressing  
Chili Prawns, Roasted Peppers & Ramin Noodle Salad  
Seared Tuna Nicoise Salad

## Sweet Bowls

Sticky Toffee Pudding with Butterscotch Sauce & Caramel Chantilly Cream  
Glazed Lemon Tart with Lemon Curd, Lemon Cream, Limoncello & Blackberries  
Rhubarb & Custard Tart with Berry Compote  
Crème Brulée with Shortbread