

Pish Up In A Brewery

The Brief

Cambridge Consultants tasked Cambridge Dining Company with organising a high quality yet relaxed bespoke event for 30 important guests from the US and UK.

The Food & Drink

CDC eagerly set about organising a 'Pish Up In a Brewery' dinner approaching local brewery Black Bar to host the event and supply the beer.

Working closely with Black Bar, CDC designed a bespoke menu with each course matched to one of the brewery's beers. An open kitchen ensured a relaxed, low-key atmosphere and the main course was served as a sharing board providing a rustic, communal dining experience.

The Detail

CDC transformed a working brewery for the evening sourcing vintage chairs, rugs, lanterns, candles and uplighters. The rustic theming even extended to the beer jugs and tankards, all of which were unique pieces sourced especially for the event.

In between courses, brewer Joe Kennedy gave the guests a tour of the brewery. To top it all off guests were given a selection of three Black Bar beers to take away at the end of the night, presented in a rustic wooden box.



Brewery Dinner

To Start

Selection of Nibbles

BEER: Dovestep

Main Course

Sharing Board:

Slow Roasted Venison & Shoulder of Lamb

Roast Potatoes, Vegetables & Veal Jus

BEER: Old Museum Porter

Dessert

Dark Chocolate & Raspberry Tart, Cream

BEER: Elusive Digit 2015

Cheese

British Cheese Selection

Whisky

