

THE CAMBRIDGE
DINING
COMPANY

Canapés

Each of our canapés are well thought out, ensuring they are colourful, full of flavour, texture and are beautifully presented. They are freshly handmade for you on the day of your event by our experienced chefs and served by our professional, efficient serving staff.

We suggest 4 canapés per person over one hour & 6 canapés per person for events up to two hours.

Meat

Served Cold

Chicken & Black Pudding Press & Truffle Mayonnaise

Duck Liver Parfait with Orange Jelly En Crouté

Smoked Duck Breast, Cranberry Gel & Pomegranate

Egg Mayonnaise & Pancetta Crumb Brunch in a Filo Basket

Ham Hock Terrine with Mustard Mayonnaise

Beef Fillet Carpaccio, Mushroom, Pink Peppercorn, Horseradish & Pastry Base

Seared Lamb Fillet & Labneh En Crouté

Served Warm

Pork Croquette, Apple Gel

Braised Pork Belly, Apple & Crackling Crumb

Confit Duck Lollipop, Soy, Chilli & Spring Onion

Mini Yorkshire with Roast Sirloin & Horseradish

Lamb & Mint Skewers with a Cucumber Yoghurt

Lamb & Goat's Cheese Sausage Roll

Fish

Served Cold

Smoked Salmon & Salmon Mousse with Poppy Seeds En Crouté

Salmon, Horseradish & Chive Mousse with Caviar, Pastry Base

Prawn & Crayfish Cocktail, Lemon Mayonnaise in a Filo Basket

Potted Shrimp, Chilli, Lemon Aioli & Tomato Butter in a Pastry Basket

Crab Wrapped in Sushi Rice, Pickled Radish & Lime Aioli

Seared Tuna, Wasabi, Puffed Rice & Coriander Cress

Fish

Served Warm

Salmon, Chilli & Coriander Fish Cake with a Dill Aioli
Smoked Haddock Arancini, Duck Yolk & Dill Dressing
Crispy Prawn Dumpling in a Sweet Chilli Sauce
Fish Tartlet with Dill & Baba Ganoush

Vegetarian

Served Warm

Stilton & Fig Arancini
Butternut Squash, Sage & Parmesan Arancini
Wild Mushroom & Spinach Tartlet
Beetroot Tarte Tatin, Brie Topping
Spiced Sweet Potato Fritter

Served Cold

Goat's Cheese Mousse, Confit Tomato & Rocket Pesto in a Pastry Cup
Fig Jam, Wild Rocket, Red Pepper Mascarpone on Crostini
Guacamole & Tomato in a Paprika, Pastry Shell
Duck Egg Mayo Choux Buns with Mustard Cress
Pea & Mint Blini with Pea Purée, Crème Fraîche
Gorgonzola & Poached Pear in Filo Basket

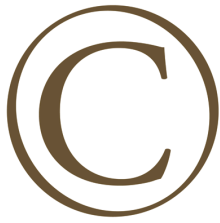
Sweet Canapés

Served Cold

Lemon Curd Tart with Candied Orange
Dark Chocolate Brownie, Chantilly Cream & Raspberries
Salted Caramel Fudge
Pistachio & Almond Nougat
Macarons – Selection of Flavours Available Supplement £1.00+VAT (£1.20)

Dietary Requirements

It is common amongst dining events that some guests will require an adapted menu due to a specific dietary requirement such as a gluten or nut allergy. We will create either a slightly different version of the canapés or we will ensure they have a select number of canapés suitable for their diet. Dietary canapés are circulated on separate boards. Please encourage your guests to make themselves known. There is no additional charge in catering for dietary requirements.



THE CAMBRIDGE
DINING
COMPANY

Bowl Food

Bowl Food is a fun and social way to serve your guests something more substantial but without the formality of a sit down meal. Our bowl food is served in quirky dishes that are easy to eat with a fork only. We recommend that you select three savoury/salad bowls and one sweet. Our staff circulate the bowls on trays in a canapés style, serving and collecting empty bowls as you move through each course.

Savoury Bowls

Prawn Cocktail, Cos Lettuce & Marie Rose Dressing
Fish Goujons, Crushed Peas, Sweet Potato Fries & Tartare Sauce
Fish Pie with Saffron Mash & Seasonal Vegetables
Steak Pie, Puff Pastry Top & Stock Sauce
Steak & Chips with Chestnut Mushrooms
Sausage & Mash, Seasonal Greens & Gravy
Roast Sirloin, Yorkshire Pudding & Horseradish

Salad Bowls

Roasted Butternut Squash, Red Pepper, Goat's Cheese, Pine Nut & Rocket with Balsamic
Chicory, Celeriac Remoulade, Walnut & Blue Cheese
Seared Duck, Watermelon & Watercress Salad with an Oriental Dressing
Chilli Prawns, Roasted Peppers & Ramen Noodle Salad
Seared Tuna Niçois Salad

Sweet Bowls

Eton Mess, Seasonal Berries, Fruit Coulis
Sticky Toffee Pudding, Caramel Chantilly Cream & Butterscotch Sauce
Elderflower & Lime Posset, Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb
White Chocolate Cheesecake, White Chocolate Crumb & Orange Gel
Lemon Tart, Raspberries & Lemon Curd
Raspberry & White Chocolate Mousse & Chocolate Crumb