

THE CAMBRIDGE  
DINING  
COMPANY

## About Us

Thank you for your interest in The Cambridge Dining Company (CDC). We are a creative, professional, trusted team, driven to deliver successful events no matter the size. Whether it is an intimate private dinner or a ball for 3,500 guests, we provide quality catering & event solutions, event management and restaurant quality food & service.

CDC is part of Cambscuisine which operates highly regarded establishments in Cambridgeshire including The Cock at Hemingford Grey, The Tickell Arms at Whittlesford, The Crown & Punchbowl at Horningsea, The Three Horseshoes at Madingley, the Chophouses, Millworks and Smokeworks in Cambridge. Our ethos at CDC is very much taking our restaurant's quality food to you, for your event.

## Catering

Our food is freshly prepared, sustainably sourced and presented with style. Your event needs to be tailored to you. Therefore our proposal is designed to give you flexibility to choose the right meal for your occasion. We believe in clear, simple pricing with no hidden charges.

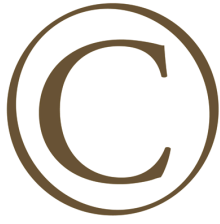
So this is what is included in the price;

- A Catering Manager to run the food and drink aspects of your event
- Uniformed chefs and Waiters for the event
- Our contemporary cutlery & modern white china
- Napkins and tablecloths for all dining tables and guests
- Complimentary consultation & tasting session

Our chief commitment is to ensure that you and your guests have the best dining experience. We will work closely with you to make sure this is achieved.

The first step is to have a look at the menu below. Once narrowed down to a couple of dishes for each course you will be invited for your tasting experience and consultation at our purpose built tasting suite. If there is a dish that you would like that is not on our menu, do not worry, we are flexible and can very likely make it for you. We make each dish bespoke for you, taking you through the tasting process as we would on the event day. We then discuss your event and finalise your menu.

We keep the process of selecting your menu as simple as possible. We work through a timetable to ensure that you are selecting and tasting the freshest seasonal ingredients and, that what you taste, is exactly what you will receive on the day.



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## Menu

### Starters

### Soups

Chicken & Mushroom, Truffle Oil

Carrot & Coriander, Saffron & Cumin Yoghurt

Butternut Squash, Coconut Foam & Chive Oil

### Fish Starters

Beetroot Cured Salmon

Orange, Apple & Pickled Fennel Salad, Honey & Yoghurt Dressing

Prawn Cocktail & Crayfish Cocktail

Lemon Gel & Lemon Balm, Filo Basket

Fish Cake

Courgette & Beetroot Leaf Salad & Herb Aioli

Salted Cod

Sourdough Toast

Mackerel Fillet

Kohlrabi Remoulade, Apple, Horseradish, Sesame Seed Cracker & Sorrel

Crab & Salmon Ravioli Supplement £2.50+VAT (£3.00)

Pearl Barley & Shellfish Bisque, Peppers, Courgette, Chervil & Tomato

Seared Tuna Supplement £2.50+VAT (£3.00)

Confit Garlic & Coriander Emulsion, Pickled Cucumber, Coriander Oil & Puffed Rice

## Meat Starters

Chicken & Black Pudding Press  
Red Onion Marmalade & Toast

Ham Hock Terrine  
Apple, Watercress, Crackling & Melon

Duck Spring Roll  
Sweet Chilli Mayonnaise, Carrot, Mouli & Pomegranate

Venison Scotch Egg Supplement £1.84+VAT (£2.20)  
Spiced Beetroot Chutney, Baby Chard & Pickled Beetroot Salad

Smoked Pigeon & Pear Salad Supplement £1.84+VAT (£2.20)  
Toasted Pumpkin Seed & Vanilla

Seared Beef Supplement £1.84+VAT (£2.20)  
Celeriac & Horseradish Remoulade, Watercress, Pecorino & Parsnip Crisps

## Vegetarian Starters

Feta, Red Pepper & Spinach Tart  
Mixed Leaf & Herb Oil

Wild Mushroom Arancini  
Mushroom Jam, Rocket & Parmesan Shavings

Squash Salad  
Chickpeas, Pomegranate, Croutons, Pumpkin Seed, Radicchio & Rocket

Fig Salad  
Couscous, Roasted & Pickled Beetroot

Filo Basket with Goat's Cheese Mousse  
Roast Tomato, Courgette, Pesto & Basil Cress

Vegetable Spring Roll  
Sweet Chilli Mayonnaise

## Sharing Starters

We serve the following as sharing platters. These platters can be served together (e.g. Meat and Fish) or on two boards if preferred.

### Meat to Share

Parma Ham, Chorizo, Salami, Pastrami  
Remoulade, Chargrilled Courgettes, Roasted Peppers, Mozzarella, Hummus, Olives, Pickles & Focaccia

### Fish to Share

Poached Salmon, Smoked Salmon, Crevettes, Smoked Trout  
Tartare Sauce, Taramasalata, Chargrilled Courgettes, Roasted Peppers, Pickles & Focaccia

### Cheese to Share

Mozzarella, Smoked Cheddar, Brie, Goat's Cheese, Gorgonzola  
Red Onion Chutney, Chargrilled Courgettes, Roasted Peppers, Hummus, Olives, Pickles & Focaccia

## Sharing Courses

Sharing courses are a highly social, fun and interactive way to cater for your guests. You can incorporate a sharing course at any stage of your meal whether it be to start, with our meat, fish or cheese platters, the middle, by presenting your guests chef hats and aprons to carve their own main course meat or finish with one of our delicious dessert platters.

## Surprise Courses

Why not add in a surprise course? Surprise courses are a fantastic addition to any menu. Add one of our beautiful amuse bouche's to begin your meal or cleanse the palate ahead of your main course with a delicate elderflower foam cleanser.

### Amuse Bouche

Pea, Ham Hock & Truffle Velouté  
Smoked Duck, Pineapple, Chilli & Coriander Chutney

### Palate Cleanser

Watermelon & Elderflower Foam  
Rhubarb Iced Tea

## 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 each dish or provide an alternative dish for that guest, this includes their canapés and evening food. We can discuss dietary requirements once you have the information from your guests. The guest is allocated to the table plan along with their requirement so that we know where they are sitting and their requirement. There is no additional charge in catering for dietary requirements.

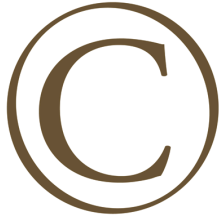
## Catering for Children

For children (3-12 year olds) there are several options. We can either create a smaller version of the menu that you select or we could offer a more child friendly meal such as below.

Crunchy Vegetable Sticks & Dip  
Garlic Flat Bread

Chicken Goujons, Potato Wedges & Peas  
Pork Sausages, Mashed Potato, Vegetables & Gravy

Chocolate Brownie, Fruit Coulis  
Sticky Toffee Pudding, Chantilly Cream & Butterscotch Sauce



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## Main Courses

### Pork

#### Traditional Roast Pork

Roast Potatoes, Cauliflower Cheese, Roast Seasonal Vegetables, Crackling, Apple Sauce & Gravy

#### Roast Pork Fillet

Smoked Mashed Potato, Heritage Carrots, Spinach & Stock Sauce

#### Pork Belly

Cheek & Potato Bon Bon, Cauliflower Puréed & Roasted, Greens & Cider Sauce

Or

Potato Fondant, Bacon Crumb, Apple Gel, Savoy Cabbage & Celeriac Purée Supplement £1.84+VAT (£2.20)

### Beef

#### Chuck-Eye of Beef

Potato Fondant, Braised Fennel, Chard, Squash Purée & Sauce

Or

Dauphinoise Potato, Charred Spring Onion, Heritage Carrots & Red Wine Sauce

#### Traditional Roast Sirloin Supplement £2.50+VAT (£3.00)

Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Roast Seasonal Vegetables, Horseradish, Gravy

#### Roast Sirloin Supplement £2.50+VAT (£3.00)

Parmesan Mash, Kale & Cherry Tomatoes, Oyster Mushrooms & Sauce

Or

Potato & Mushroom Gnocchi, Sprouting Broccoli, Carrot Purée, Glazed Chantenay Carrot & Sauce

### Chicken

Dauphinoise Potato, Black Garlic Purée, Silver Skin Onions, Peas, Pea Shoots, Spinach & Salsa Verde

Or

Potato Rösti with Pea, Kale, Bacon, Leek Fricassee & Tarragon Cream

Or

Truffle Mash, Pickled & Roasted Mushrooms, Confit Leek, Greens & Sauce Supplement £1.84+VAT (£2.20)

## Lamb

### Traditional Roast Lamb

Roast Potatoes, Cauliflower Cheese, Roasted Seasonal Vegetables, Mint Sauce & Gravy

### Braised Lamb Shoulder

Potato Rösti, Pea & Mint Purée, Peas, Oven Dried Cherry Tomatoes & Sauce

### Lamb Rump Supplement £2.50+VAT (£3.00)

Ricotta Croquette, Silver Skin Onions, Bok Choi, Celeriac Purée & Sauce

### Lamb Rack, Coriander, Honey, Hazelnut Crust Supplement £4.00+VAT (£4.80)

Dauphinoise Potatoes, Confit Leek, Courgette, Baby Gem Leaf & Rosemary Sauce

## Venison

### Venison Haunch Supplement £3.00+VAT (£3.60)

Salt Baked Celeriac Purée, Celeriac Rösti, Braised Red Cabbage, Cavolo Nero & Red Wine Sauce

Or

Truffle Mashed Potato, Beetroot Marmalade, Kale, Salsify Crisps & Sauce

## Duck

### Confit Duck Leg

Pear & Potato Bake, Braised Red Cabbage, Red Wine Reduction & Sauce

### Roast Duck Breast Supplement £1.84+VAT (£2.20)

Dauphinoise Potatoes, Green Bean & Orange Salad, Chard & Orange Infused Sauce

## Fish

### Cod Lightly Cured

Lemon Mashed Potato, Tomato, Pancetta, Onion, Dill & Red Pepper Salsa, Coriander, Ruby Chard & Hen's Yolk Emulsion

### Sea Bass Fillet Supplement £1.84+VAT (£2.20)

White Bean Purée, Tomato, Peppers, Courgette, Aubergine, Spinach & Salsa Verde

### Salmon Fillet Supplement £2.50+VAT (£3.00)

Dauphinoise Potatoes, Peas & Chorizo, Cabbage & Beurre Blanc Sauce

## Vegetarian Main Courses

### Half Baked Smoked Aubergine

Charred, Puréed & Crisp Butternut Squash, Pané Goat's Cheese & Mousse, Pomegranate & Herb Oil

### Potato Rösti & Poached Hen's Egg

Spinach, Peas & Beurre Blanc Sauce

### Sweet Potato Fritter

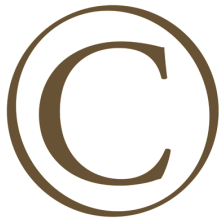
Chilli, Spring Onion, Carrot & Cardamon Purée, Pak Choi & Coconut Cream

### Mushroom Gnocchi

Watercress & Pea Purée, Parsnip Crisps, Peas, Broad Beans, Lemon Balm, Puffed Rice & Chive Oil

### Baby Beetroot Tarte Tatin

Apple & Kohlrabi Remoulade & Watercress



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## Sharing Board as a Main Course

One guest on each table is nominated by you to be the chef. They will be presented with a rustic board of meat to carve and distribute around the table, just like a traditional family meal. We can even provide chefs hats and aprons for the carvers if you wish! Alternatively we can carve the meat before serving if you would prefer to sit back and relax.

We can serve the following meats as joints. These meats can be served together (e.g. Beef and Lamb) on one board if preferred.

Slow Braised Shoulder of Suffolk Lamb with Fresh Mint Sauce

Roast Leg of Suffolk Lamb with Fresh Mint Sauce

Roast Shoulder of Pork with Crackling & Apple Sauce

Roast Sirloin with Yorkshire Pudding & Horseradish Supplement £2.50+VAT (£3.00)

### Sides (Select 1)

Roasted New Potatoes, Garlic & Rosemary

Roast Potatoes

Dauphinoise Potato

Mashed Potato

### Vegetables (Select 2)

Honey Roast Carrots, Parsnip, Celeriac & Squash

Cauliflower Cheese

Braised Red Cabbage

Roast Mediterranean Vegetables

Mixed Seasonal Greens

Or

### Salads (Select 2)

Roasted Squash, Courgette, Cranberries & Sage Crisps

Broccoli, Feta, Sultana, Lambs Leaf & Lemon Mayonnaise

Mixed Leaves, Honey & Mustard Dressing

Spiced Cauliflower, Carrot, Pomegranate & Lemon

Thai Slaw, Apple, Mouli, Chilli & Ginger Dressing

Cherry Tomato, Roasted Pepper, Rocket & Pine Nuts

Red Cabbage Coleslaw



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## Desserts

### Sticky Toffee Pudding

Caramel Chantilly Cream & Butterscotch Sauce

### Elderflower & Lime Posset

Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb

### Vanilla Crème Brûlée

Shortbread Biscuit

### White Chocolate Cheesecake

White Chocolate Crumb & Orange Gel

### Blackcurrant & Raspberry Roulade

Strawberry, Coulis & Vanilla Mascarpone

### Glazed Lemon Tart

Raspberries & Lemon Curd

### Dark Chocolate Mousse

Cherry, Passion Fruit Curd & White Chocolate Crumb

### Cambridge Dining Company Cheese Plate Supplement £1.84+VAT (£2.20)

Goat's Cheese, Hard Cheese, Blue Cheese Crumb, Apple, Seed Cracker & Fig Gel

\*Cheese can be served as an extra course £7.00+VAT (£8.40) per person.

## Sharing Desserts

Make the end of your meal a memorable one by selecting one of the below as a sharing dessert! You can opt for a trio style platter or even a whole dessert per table for guests to divide up between them.

### Eton Mess

Seasonal Berries, Meringue, Chantilly Cream & Fruit Coulis

### Trio of Chocolate Brownies, Macarons & Glazed Lemon Tarts

### Trio of Vanilla Crème Brûlées, Eton Mess & Cheesecakes

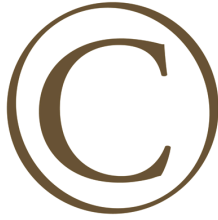
### Whole Glazed Lemon Tart Supplement £2.50+VAT (£3.00) per person

Raspberries & Lemon Curd

### Whole White Chocolate Cheese Cake Supplement £2.50+VAT (£3.00) per person

White Chocolate Crumb & Orange Gel





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## Evening Reception

To follow the main meal. You might be having more guests joining your event and may want to offer additional food.

## Hot Rolls

Our evening rolls are all served on boards and circulated by our staff. This keeps them fresh and warm and there is no queuing at a buffet!

Hot Dog – Sausage, American Mustard, Ketchup & Crispy Onions

Hot Rolls – Sausage & Bacon Rolls with Red Onion Chutney

Hog Roast Rolls – Slow Roast Pork with Apple Sauce & Crackling

Smoked Pork or Beef Rolls with Pickles, Slaw & BBQ Mayo

*Check out our sister BBQ restaurant [www.smokeworks.co.uk](http://www.smokeworks.co.uk)*

Brie & Sun Dried Tomato Brioche Buns (v)

Halloumi & Roasted Mediterranean Vegetable Brioche Buns (v)

Portobello Mushroom & Beetroot Mayonnaise Brioche Buns (v)

## Mexican Taco Station

Fish, Meat & Vegetarian Tacos, Tomato Salsa, Sour Cream, Guacamole, Cheese & Jalapeños

## Kebab Station

Lamb & Vegetarian Kebabs, Mint Yoghurt, Pickled Hot Peppers, Salad & Flatbread

## Cheeseboard

Selection of artisan British cheeses including:

Goat's, Hard, Blue and Soft Cheese, Apples, Celery & Grapes, Biscuits & Homemade Chutney

Our cheese boards are presented with style on a buffet table with plates, knives and napkins.

Photographs of all of our dishes can be viewed on the Client Area of our website:

<http://www.cambridgedining.co.uk/client-area/login>

The password is: CAMBRIDGE