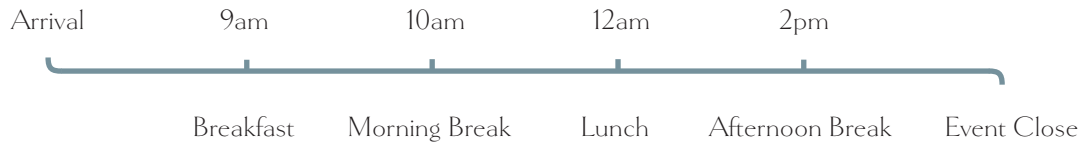




CAMBRIDGE DINING CO

DAILY DELEGATE RATE

Our Day Delegate package has been designed to offer flexibility with a wide range of choices to suit specific budgets. We are happy to create a custom programme to fit your requirement and the on-site facilities. All of our packages include professional staffing and Catering Manager throughout. Please contact us to discuss your requirement.



DAY DELEGATE PACKAGE

- A breakfast selection with your choice of cold or hot items
- Mid-morning tea & coffee with your choice of snack
- Lunch (various styles available, please see the menu below)
- Afternoon tea & coffee with your choice of snack

- Uniformed Chefs & professional Front of House staff to serve your guests
- Our contemporary cutlery & modern white china
- Tablecloths for all buffet & drinks service table

BREAKFAST

Select Up to Two Options

- | | |
|--|--|
| Bacon & Sausage Rolls
Red Onion Chutney (gf options) | Fruit Bowl
Banana, Orange, Apple & Grapes (vg) |
| Plant 'Sausage' Buns
Red Onion Chutney (v) (vg) (gf options) | Fruit Platter
Strawberry, Melon, Pineapple, Grapes & Kiwi (vg) |
| French & Danish Pastries
Croissant, Pain Au Chocolat & Cinnamon Swirls (v) | Natural Yoghurt
Mixed Berries, Coconut & Maple Granola (v) |
| Brie & Sun-dried Tomato Buns
Basil & Pesto (v) | Breakfast Muffin
Blueberry & Chocolate Chip (v) |

MORNING BREAK

Select Up to Two Options

- | | |
|---|--|
| Biscuit Selection
Homemade Shortbread & Cookies (vg) (v) (gf options) | Fruit Bowl
Banana, Orange, Apple & Grapes (vg) |
| Selection of Pastries
Croissant, Pain Au Chocolat & Pain Au Raisins (vg) (gf options) | Caramel Shortbread
Chocolate Chips (v) (vg, gf option) |
| Flapjack
Fruit & Nut Granola Bar (v) | Berry Fruit Pots
Fruit Coulis (v) |

LUNCH

Select One Style of Lunch From Next Page

- | | |
|---|--------------|
| Finger Buffet
Sandwiches & Artisan Rolls
Bites
Desserts | Select From: |
| Fork Buffet
Sandwiches & Artisan Rolls
Bites
Salads & Sides
Platters
Desserts | Select From: |
| Hot Fork Buffet
Hot Buffet
Salads & Sides
Desserts | Select From: |

AFTERNOON BREAK

Select Up to Two Options

- | | |
|---|--|
| Biscuit Selection
Homemade Shortbread & Cookies (vg) (v) (gf options) | Fruit Bowl
Banana, Orange, Apple & Grapes (vg) |
| Flapjack
Fruit & Nut Granola Bar (v) | Berry Fruit Pots
Fruit Coulis (v) |
| Selection of Cakes
Lemon Drizzle Cake, Carrot Cake, Victoria Sponge (vg) (v) (gf options) | Caramel Shortbread
Chocolate Chips (v) (vg, gf option) |

DIETARY REQUIREMENTS

We are highly experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. All our dishes are labelled with allergens. We can also provide an alternative dish for guests with specific dietary requirements which will be served to them separately. There is no additional charge for catering for dietary requirements.

SANDWICHES & ARTISAN ROLLS

Select Three Options

Egg Mayonnaise Herb & Mustard Cress (v)	Prawn & Crayfish Marie Rose Sauce & Watercress
Roast Beef Horseradish & Rocket	Smoked Salmon Lemon & Dill Cream Cheese
Peppered Pastrami Emmental Cheese, Dijon Aioli	Smoked Applewood Cheddar Rocket & Red Onion Chutney (v) (vg option)
Coronation Chicken Sultana & Curry Mayonnaise	Grilled Courgette & Roast Pepper Hummus (vg)
Tuna Mayonnaise Spring Onion & Avocado	Heritage Tomato & Mozzarella Pesto (v) (vg option)
Honey Roast Ham Lettuce, Tomato & Mustard Mayonnaise	Vegan Feta Chargrilled Courgette, Tomato Chutney & Rocket (vg)

PLATTERS

Select Two Options

Antipasti Coppa Ham, Konnica Salami Sticks, Finocchiona Fennel Salami, Manchego, Pickled Shallots, Cornichons, Rosemary Focaccia, Olives & Rocket
Fish Smoked Salmon, Mackerel Pâté, Beetroot Cured Salmon, Anchovies, Pickled Vegetables, Saffron Aioli, Rosemary Focaccia, Olives & Rocket
Vegetarian Artichokes & Roasted Peppers, Bocconcini, Smoked Applewood Cheddar, Balsamic Onions, Hummus, Rosemary Focaccia, Olives & Rocket

SALADS & SIDES

Select Three Options

Garlic & Herb Roasted New Potatoes (Served warm) (vg)	Baby Carrots & Fennel Sage Oil (Served warm) (v)
Cajun Spiced Parmentier Potatoes Truffle Mayonnaise (Served warm) (v)	Greek Salad Tomato, Cucumber, Onion, Feta & Olive (v)
Red Cabbage Coleslaw Smoked Paprika (v)	Caesar Salad Croutons, Anchovy, Baby Gem & Caesar Dressing
Asian Vegetable Slaw Coriander, Chilli & Lime (vg)	Fine Bean & Mangetout Salad Sun-Dried Tomato & Pesto (vg)
Olive & Artichoke Cous Cous Lemon & Parsley (vg)	Bulgar Wheat & Lentil Salad Pomegranate & Pumpkin Seeds (vg)
Waldorf Salad Celery, Walnuts, Grapes & Apple (v)	Heritage Tomato & Mozzarella Olive Crumb & Rocket (v)
Orzo Pasta Salad Olive, Sun-Blushed Tomato & Rocket (vg)	Roasted Pumpkin Feta, Harissa, Pomegranate & Sage (v)

BITES

Select Three Options

Pork & Herb Sausage Roll Mustard Mayonnaise	Scotch Egg Piccalilli
Honey & Chilli Chicken Sriracha Mayonnaise	Traditional Pork Pie Red Onion Chutney
Spiced Lamb Kofta Tahini Yoghurt	Harissa Hummus Crudites & Flatbread (vg)
Chickpea Falafel Mango Chutney (vg)	Smoked Salmon Paté Pickled Cucumber & Crispbread
Marinated Halloumi Tahini Yoghurt (v)	Ham Hock Terrine Carrot Jam & Pickled Shallots
Pork Belly Sesame, Soy & Coriander	Salmon Cravadlax Herb Crème Fraîche
Vegetable Spring Roll Tomato Chutney (vg)	Avocado Sushi Nori & Pickled Ginger (vg)
Lemon & Herb Prawns Saffron Aioli	Goats' Cheese Tartlet Quince Jelly (v)
Fish Goujons Tarragon Aioli	Smoked Cheese Tartlet Red Onion Chutney (v)
Spiced Red Onion & Sweetcorn 'Bhaji' Chilli Jam (vg)	Heritage Tomato & Mozzarella Bruschetta Basil Cress (v)

HOT FORK BUFFET

Select Two Options

Lemon & Herb Chicken Gremolata	Harissa Spiced Cod Saffron & Sultanas
Herb Porchetta Fennel & Sage	Cajun Salmon Lime Yoghurt
Glazed Pork Belly Soy, Sesame & Coriander	Chargrilled Squash Harissa Pesto & Paprika (vg)
Marinated Maple & Cajun Chicken Parsley	Roast Sirloin of Beef * Horseradish
Aubergine Imam Bayildi Tomato, Shallot & Oregano (vg)	Honey & Mustard Glazed Gammon Gherkin Mayonnaise
Pulled Lamb Shoulder Pomegranate & Mint	Miso Butter Hake Ginger, Lemongrass & Chilli
Sticky Tofu Cucumber, Spring Onion & Sesame (vg)	Sweet Potato & Feta Parcel Roasted Peppers & Courgette (v)(vg option)

DESSERTS

Select Two Options

Passion Fruit Crème Brûlée Popping Candy & White Chocolate (v)	Coconut Panna Cotta Pineapple & Lime Salsa & Salted Popcorn (vg)
Glazed Lemon Tart Raspberry, Meringue & Lavender (v)	Dark Chocolate Torte Strawberries & Pistachio Crumb (vg)
White Chocolate Cheesecake Blueberry, Lime Compote & Strawberries (v)	Lemon & Lime Posset Almond Sable Biscuit & Mango Gel (v)
Sticky Toffee Pudding Ginger Crumb, Butterscotch & Caramel Cream (v)	Yuzu, Matcha & Passion Fruit Terrine Miso Caramel & Hazelnut (v)
Peanut Butter & White Chocolate Cheesecake Banana, Caramel & Lime (v)	Rhubarb Compote Yoghurt Mousse & Ginger Biscuit Crumb (v)
Dark Chocolate Delice Honeycomb, Rhubarb & Ginger (vg)	Raspberry Crème Brûlée Vanilla Shortbread & Raspberries (v)