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CREATING *memorable* WEDDINGS



CAMBRIDGE  
DINING CO



## CELEBRATING YOUR *love* STORY

With so much to think about when it comes to planning your wedding, we hope that our guide will help answer many of your questions, give you a clear plan of what is involved in the Cambridge Dining Co. wedding planning process and confirm what details we will need from you.





## TASTING EXPERIENCE

Once you've booked us as your wedding caterer, you both will be invited for an exclusive tasting in our tasting suite based at our headquarters in Harston, Cambridge. The dishes you've pre-selected will be prepared during the tasting by your own private chef giving you the full experience of seeing our talented chefs in action. Your tasting experience is a great chance for you to try our delicious

food, see the portion sizes and presentation. You will also be joined by one of our experienced Event Managers who will be able to talk through the plans for your day, help with any questions and build your bespoke wedding document. After your tasting, we will send over your wedding document that has the beginnings of your wedding details. This document is what we work off during your exciting planning process.



## OUR CATERING

Our food is freshly prepared on your wedding day and presented with style! Our ethos is to create inspiring dishes from fresh, sustainable, local ingredients that wow your guests. We are also part of Cambuscuisine, which operates highly regarded restaurants and pubs in Cambridgeshire including The Chophouse, Millworks and many more. What's more, as a gift from us too you, you'll receive a lovely couples discount card after your wedding day which gives you a discount in the restaurants.

## A LITTLE EXTRA

If you're arranging a wedding at your own private location, or you'd like some guidance during your planning stages, let our experienced Event Managers help you to plan your perfect day. With an extensive recommended supplier list, we can ensure you're in safe hands whether that's with your marquee company, florist, cake baker or band/DJ.



# CAMBRIDGE DINING CO

## CANAPÉS & BOWLS

### Canapés

<b>Pressed Ham Hock Terrine</b> Carrot Jam & Pickled Shallots	<b>Teriyaki Beef Tartare</b> Kalonji, Coriander & Wasabi	<b>Crispy Duck Gyoza</b> Ponzu Sauce	<b>Beetroot Cured Salmon</b> Orange & Dill Mascarpone	<b>Potted Crab &amp; Avocado</b> Mango & Basil Gel
<b>Smoked Duck</b> Pomegranate & Cranberry Gel	<b>Truffle Pea &amp; Buckwheat Tartlet</b> Toasted Hazelnut (vg)	<b>Smoked Mackerel Pate</b> Parmesan Scone, Mouli & Salmon Caviar	<b>Edamame &amp; Basil Arancini</b> Smoked Chilli Mayonnaise (v)	<b>Compressed Watermelon</b> Whipped Feta, Yuzu & Basil (v)
<b>Confit Chicken Presse</b> Apricot & Chicken Skin	<b>Sweet Potato Pakora</b> Mango & Bombay Crumb (vg)	<b>Mini Yorkshire Pudding</b> Rare Roast Beef & Horseradish	<b>Sesame Katsu Chicken</b> Sriracha Mayonnaise	<b>Heritage Tomato Tart</b> Olive Crumb (vg)
<b>Smoked Haddock Fishcake</b> Compressed Cucumber & Dill Mayonnaise	<b>Smoked Mushroom Parfait</b> Shimeji, Sesame, Cucumber & Togarashi (vg)	<b>Wild Garlic Gougères</b> Truffle Mousse & Parmesan (v)	<b>Seared Lamb Cannon</b> Green Olive, Celeriac & Potato Rösti	<b>Smoked Shredded Chicken Crostini</b> Tarragon Mayo & Manchego

### Bowls

<b>Smoked Duck Breast</b> Watermelon, Orange Salad & Dill Mayonnaise	<b>Seared Lamb Fillet*</b> Pea Purée, Confit Potato & Mint	<b>Seared Tuna Poke Bowl</b> Wakame, Edamame & Togarashi	<b>Confit Salmon Fillet</b> Potato, Spring Onion & Herb Salad	<b>Sweet Potato Falafel</b> Red Pepper Hummus & Pearl Cous Cous (vg)	<b>Curried Cauliflower &amp; Chickpea</b> Black Dahl, Coriander & Curry Leaf Oil (vg)
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Sourdough Bread with a Choice of Butter - Café De Paris, Yeast & Crispy Onion or Salted

## STARTER

### Select One Starter

<b>Smoked Salmon &amp; Prawn Terrine</b> Pink Peppercorn, Pickled Baby Veg & Fennel Pollen	<b>Roasted Beetroot &amp; Whipped Goats' Curd</b> Chicory, Balsamic & Walnut (v)
<b>Smoked Pork Shoulder Croquette</b> Bacon Emulsion & Apple	<b>Thai Crab Bon Bon</b> Tom Yum Sauce, Kaffir Lime & Mouli
<b>Dill &amp; Vodka Cured Sea Trout</b> Horseradish, Cucumber, Caviar & Squid Ink	<b>Pea &amp; Shallot Ravioli</b> Romesco Sauce, Confit Shallots, Crispy Capers & Lemon Oil (vg)
<b>Ras-el-Hanout Lamb Breast</b> Tabbouleh, Feta & Pomegranate	<b>Gochujang Cauliflower Carpaccio</b> Cucumber, Coriander & Crispy Noodle (vg)
<b>Red IPA &amp; Onion Tart Tatin</b> Hibernian Blue, Frisée & Radicchio & French Vinaigrette (v)	<b>Smoked Chicken &amp; Ham Hock Terrine</b> Charred Sweetcorn, Black Garlic & Parsley Oil
<b>Salt Baked Celeriac</b> Pear, Hazelnut & Apple Caramel (vg)	<b>Seaweed &amp; Citrus Cured Salmon Mosaic</b> Smoked Mussel Emulsion, Cucumber, Jalapeno Dressing

## MAIN COURSE

### Select One Main & Three Sides

<b>Squash, Pinenut &amp; Quince Pithivier</b> Mushroom Marmalade & Mushroom Bisque (vg)	<b>Roasted Spiced Cauliflower</b> Sticky Walnuts, Muhammara & Coriander Yogurt (vg)
<b>Sous Vide Beef Sirloin *</b> Charred Leek & Ceps	<b>Lamb Shoulder Pave</b> Provençale Crumb, Pea & Wild Garlic
<b>Slow Roasted Pork Belly</b> Rhubarb Chutney, Confit Rhubarb & Five Spice Jus	<b>Confit Chicken Breast</b> Smoked Pepper & Green Olive Sauce Vierge
<b>Chargrilled Flat Iron Steak *</b> Chimichurri & Heritage Tomato	<b>Roast Chicken &amp; Wild Mushrooms</b> Smoked Pumpkin & Sage
<b>Baked Salmon Fillet</b> Lovage, Beetroot & Horseradish	<b>Roasted Seabass Fillet &amp; Ravioli *</b> Carrot, Pinenut Pesto & Crispy Anchovy
<b>Confit Duck Leg</b> Mulled Wine, Red Cabbage & Celeriac	<b>Charred Butternut Squash</b> Tahini, Puffed Grains, Lemon & Sumac (vg)

## SIDE ORDERS

### Select Two

<b>Roasted Sweet Potato Salad</b> Cumin, Pickled Carrot, Radicchio & Paprika Crème Fraîche (v)	<b>Chargrilled Courgette, Summer Pea &amp; Bean Warm Salad</b> Lemon & Parsley Gremolata (v)
<b>Charred Baby Gem Caesar Salad</b> Chicken Crackling	<b>Roasted Seasonal Squash</b> Whipped Goats' Curd, Goji Berries & Sage (v)

### Select One

<b>New Potatoes &amp; Caramelised Shallots</b> , Lemon & Nori Butter (v)
<b>Salt &amp; Rosemary Potato Terrine</b> , Crispy Pecorino Pangrattato
<b>Garlic Roast Potatoes</b> , Sage & Onion Crumb (vg)

<b>Grilled Tenderstem Broccoli</b> Roasted Red Onions, Spinach & Toasted Seeds (vg)	<b>Maple Glazed Baby Carrots</b> Charred Spring Onions & Oregano Crumb (vg)
<b>Honey Roasted Parsnips</b> Balsamic Onions, Pine Nuts & Crispy Kale (vg)	<b>Seasonal Green</b> Pumpkin Seeds & Parsley (vg)
<b>Fondant Potato</b> , Rosemary & Garlic (v)	
<b>Quinoa &amp; Grilled Cauliflower Salad</b> , Broccoli, Crispy Kale & Preserved Lemon (vg)	
<b>Wild Garlic Pesto Gnocchi</b> , Sun-dried Cherry Tomatoes & Bocconcini (v)	

## DESSERT

<b>Passion Fruit &amp; Vanilla Crème Brûlée</b> Popping Candy & White Chocolate (v)	<b>Yorkshire Parkin &amp; Honey Cider Sauce</b> Pear & Ginger Compote (v)	<b>Cherry &amp; Chocolate Tartlet*</b> Morello Cherries & Coffee Mascapone (v)	<b>Dark Chocolate Delice</b> Honeycomb, Rhubarb & Ginger (v)
<b>Baked Mango Cheesecake</b> White Chocolate Ganache & Mojito Gel (v)	<b>Glazed Lemon Tart</b> Raspberry, Meringue & Lavender (v)	<b>Yuzu, Matcha &amp; Passion Fruit Terrine</b> Miso Caramel & Hazelnut	<b>Caramel Poached Pineapple</b> Coconut Yoghurt, Pink Peppercorns & Pistachio Praline (vg)

Cheese Board - Selection of English Cheeses & Meats, Chutney & Biscuits



## YOUR KEY DATES

### 6 months before your wedding day

We will invoice you for 40% of your wedding quote. If at this stage you would like anything amended on your quote, please let us know.

### 2 months before your wedding day

It's time to sign-off your wedding document with all your wedding details! At this stage we require:

- Menu choices
- Dietary requirements
- Final running order
- Final table plan

Your Event Manager will support you through this and answer any questions you have. Shortly after your sign-off, a final pre-wedding call will be arranged to run through your day and ensure everything is perfect!

### 1 month before your wedding day

We will invoice you for the final 60% of your wedding quote which will match your signed-off wedding document. This ensures the final amount you pay is accurate!







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