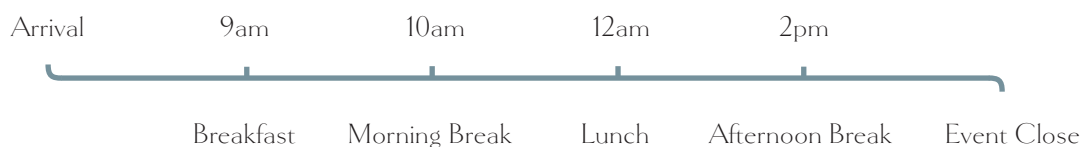




CAMBRIDGE DINING CO

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 guest's
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 (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 the Next Page

Choose From:

Finger Buffet	Fork Buffet	Hot Fork Buffet
Sandwiches & Artisan Rolls Bites Desserts	Sandwiches & Artisan Rolls Bites Salads & Sides Platters Desserts	Hot Buffet Salads & Sides Desserts

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. * - Supplement

SANDWICHES & ARTISAN ROLLS

Select Three Options

Egg Mayonnaise Herb & Mustard Cress (v)	Prawn & Crayfish Marie Rose Sauce & Watercress
Roast Pork Apple Sauce & Rocket	Smoked Salmon Lemon & Dill Cream Cheese
Chorizo 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

Radichio, Walnuts & Endive Pomegranate & Orange Dressing (vg)	Indian Spiced Charred Squash Lentil, Chickpea, Baby Spinach, Madras Yoghurt & Dukkha (vg)
New Potato & Fennel Salad Dill, Chive & Horseradish Mayo (vg)	Watermelon & Orange Salad Ratte Potatoes Salad & Dill Emulsion
Cali Superfood Salad Red & Black Quinoa, Sweetcorn, Goji Berries & Crispy Kale (vg)	Caesar Salad Romaine Lettuce, Parmesan & Sourdough Croutons (v)
Kholrabi & Beetroot Slaw Crispy Onion & Tahini Dressing (vg)	Green Leaf Salad Tomato, Cucumber & Radish
Asian Wild Rice Spring Onions, Shredded Cabbage & Miso Maple Vinaigrette (vg)	Traditional Panzanella Beef Tomato, Basil, Crispy Capers, Sourdough Croutons & Anchovies
Greek Salad Tomato, Cucumber, Onion, Feta & Olive (v)	Nicoise Salad Green Beans, Herb New Potato, Olives, Boiled Egg & Vinaigrette
Pak Choi & Carrot Noodle Salad Cucumber Kimchi & Soy	Heritage Tomato & Mozzarella Olive Crumb & Rocket (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
Chicken Adana 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 Gravavlax 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)
Miso Butter Hake Ginger, Lemongrass & Chilli	Marinated Maple & Cajun Chicken Parsley
Aubergine Imam Bayildi Tomato, Shallot & Oregano (vg)	Honey & Mustard Glazed Gammon Gherkin Mayonnaise
Sticky Tofu Cucumber, Spring Onion & Sesame (vg)	Sweet Potato Falafel Red Pepper Hummus, Spiced Couscous & Yogurt Dressing (vg)

DESSERTS

Select Two Options

Lemon Tart Raspberry Gel & Raspberries	Coconut Pannacotta Popcorn, Pineapple & Lime Salsa (vg)
Passionfruit Creme Brûlée Passionfruit Gel, Popping Candy & White Chocolate	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger Biscuit Crumb (vg)
Mango Cheesecake White Chocolate & Mojito Gel	Lemon & Lime Posset Maple Syrup Granola
Yorkshire Parkin Honey & Cider Sauce Pear & Ginger Compote	Caramel Poached Pineapple Coconut Yoghurt & Pistachio Praline (vg)
Lemon Curd Feuilletine & Fresh Raspberry	Cherry & Chocolate Pot Morello Cherries & Coffee Mascapone