



CAMBRIDGE
DINING C^o

CANAPÉS & BOWLS

Canapés

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

Bowls

Smoked Duck Breast Watermelon, Orange Salad & Dill Mayonnaise	Seared Lamb Fillet* Pea Purée, Confit Potato & Mint	Seared Tuna Poke Bowl Wakame, Edamame & Togarishi	Confit Salmon Fillet Potato, Spring Onion & Herb Salad	Sweet Potato Falafel Red Pepper Hummus & Pearl Cous Cous (vg)	Curried Cauliflower & Chickpea 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

MAIN COURSE

Select One Starter

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

Select One Main & Three Sides

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

SIDE ORDERS

Select Two

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

Select One

- New Potatoes & Caramelised Shallots**, Lemon & Nori Butter (v)
- Salt & Rosemary Potato Terrine**, Crispy Pecorino Pangrattato
- Garlic Roast Potatoes**, Sage & Onion Crumb (vg)

- Fondant Potato**, Rosemary & Garlic (v)
- Quinoa & Grilled Cauliflower Salad**, Broccoli, Crispy Kale & Preserved Lemon (vg)
- Wild Garlic Pesto Gnocchi**, Sun-dried Cherry Tomatoes & Bocconcini (v)

DESSERT

Passion Fruit & Vanilla Crème Brulée Popping Candy & White Chocolate (v)	Yorkshire Parkin & Honey Cider Sauce Pear & Ginger Compote (v)	Dark Chocolate Tartlet* Blackberries & Pistachio Biscotti (v)	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger (v)
Baked Mango Cheesecake White Chocolate Ganache & Mojito Gel (v)	Glazed Lemon Tart Raspberry, Meringue & Lavender (v)	Yuzu, Matcha & Passion Fruit Terrine Miso Caramel & Hazelnut	Caramel Poached Pineapple Coconut Yoghurt, Pink Peppercorns & Pistachio Praline (vg)

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