CANAPÉS & BOWL FOOD RECEPTIONS





ELEVATE YOUR CELEBRATION WITH OUR EXPERT CATERING

Working with the most beautiful venues, Cambridge Dining Co. are the leading event caterers, providing a range of delicious reception menus perfect for your launch, celebration or event.

Designed specifically for the occasion, our canapés and bowl food dishes are freshly prepared by our talented chefs and efficiently delivered by our front of house team.

Your event manager will guide you through the process of organising your event, timings and selecting your menu and drinks to perfectly suit your guests.



WE CARE ABOUT THE SMALL DETAILS

Assisted menu selection.

Special diets catered for.

Themed or custom menu available.

Tasting available on request.

Dedicated Event Manager throughout

WHAT IS INCLUDED?

We offer a fully served event solution that covers all of the pre-event consultation and organisation to delivery, all of the service team, chefs and catering equipment.

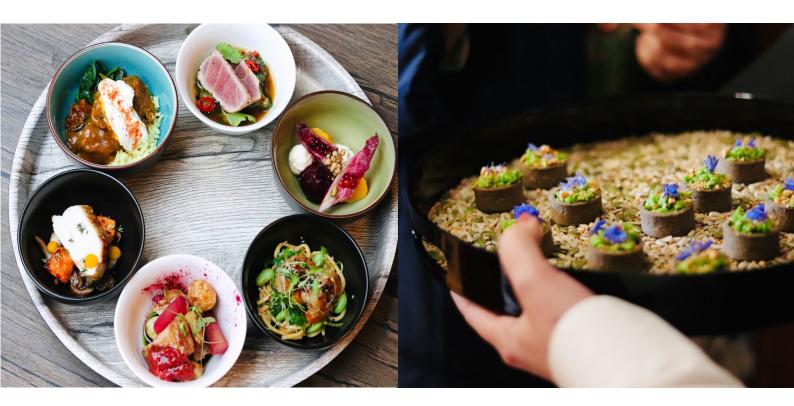




DELIVERING SUSTAINABILITY

At the heart of our catering services is a commitment to sustainability and quality. We collaborate only with trusted food suppliers, ensuring that ingredients are responsibly sourced. We prioritise minimising waste by composting all surplus food and recycling materials such as glass, plastic and cardboard. In addition to our sustainability efforts, we pride

ourselves on having a highly skilled, locally based team. Our chefs are professionally trained and bring a wealth of experience crafting exceptional dishes tailored to your event. Our service team are equally



OUR CATERING

Our food is freshly prepared on the day of your event and beautifully presented. We are committed to crafting inspiring dishes using fresh, sustainable, and locally sourced ingredients to delight your guests. If you need assistance selecting your menu, our team is ready to offer expert advice and help you create a memorable dining experience.



CANAPÉS

Pressed Ham Hock Terrine

Carrot Jam & Pickled Shallots

Smoked Duck

Pomegranate & Cranberry Gel

Confit Chicken Presse

Apricot & Chicken Skin

Potted Crab & Avocado

Mango & Basil Gel

Smoked Haddock Fishcake

Compressed Cucumber & Dill Mayonnaise Teriyaki Beef Tartare

Kalonji, Coriander & Wasabi

Truffle Pea & Buckwheat Tartlet

Toasted Hazelnut (vg)

Sweet Potato Pakora

Mango & Bombay Crumb (vg)

Heritage Tomato Tart

Olive Crumb (vg)

Smoked Mushroom Parfait

Shimeji, Sesame, Cucumber & Togarashi (vg) Crispy Duck Gyoza

Ponzu Sauce

Smoked Mackerel Pate

Parmesan Scone & Salmon Caviar

Mini Yorkshire Pudding

Rare Roast Beef & Horseradish

Compressed Watermelon

Whipped Feta, Yuzu & Basil (v)

Wild Garlic Gougères

Truffle Mousse & Parmesan (v)

Beetroot Cured Salmon

Orange & Dill Mascarpone

Edamame & Basil Arancini

Smoked Chilli Mayonnaise (v)

Sesame Katsu Chicken

Sriracha Mayonnaise

Smoked Shredded Chicken Crostini

Tarragon Mayo & Manchego

Seared Lamb Cannon

Green Olive, Celeriac

& Potato Rösti

BOWL FOOD

WARM

Confit Chicken Breast

Wild Mushroom, Smoked Pumpkin & Chicken Jus

Thai Fishcake

Carrot, Mouli, Sesame & Coriander

Chicken Curry

Fragrant Rice, Aubergine Chutney & Spinach

Pork Belly

Black Pudding Mash, Braised Hispi Cabbage & Toffee Apple Pureé

 $Braised\ Lamb\ Shoulder$

Parmentier Potatoes, Leek, Peas & Lamb Sauce

Confit Shredded Duck

Heritage Carrots, Mulled Wine & Red Cabbage Roast Sirloin *

Savoy Cabbage, Yorkshire Pudding, & Horseradish Mash

Pork & Herb Sausage

Mash, Savoy Cabbage & Gravy

Tamarind Glazed Aubergine

Bulgur Wheat, Spelt Grain, Pomegranate & Crispy Shallots (vg)

Wild Garlic Pesto Gnocchi,

Sun-dried Cherry Tomatoes

& Bocconcini (v)

Marinated Tofu

Romesco, Pak Choi & Miso Dressing (vg)

Curried Cauliflower & Chickpea

Fragrant Rice, Aubergine Chutney & Spinach (vg) COLD

Sweet Potato Falafel

Red Pepper Hummus & Pearl Cous Cous (vg)

Rosted Butternut Squash

Whipped Tahini & Mixed Grains (vg)

Seared Tuna Poke Bowl

Wakame, Brown Rice, Edamame & Togarishi

Confit Salmon Fillet

Potato, Spring Onion & Herb Salad

Marinated King Prawns

Soy Glazed Noodles, Wakame

& Edamame Beans

Peppered Tuna

Smashed Cucumber, Sesame & Soy Dressing Heritage Tomato & Mozzarella Salad

Balsamic Glaze (v)

Sweet Potato & Chickpea Salad

Sultanas & Coriander (vg)

Fine Bean, Mangetout, Hazelnut & Orange Salad

Citrus Dressing (vg)

Chicken Waldorf Salad

Pickled Celery & Walnut Crumb

Smoked Duck Salad

Watermelon, Orange, Frisée

& Dill Mayonnaise

Salt Baked Beetroot

Whipped Goats' Cheese,

Balsamic Reduction & Rocket (v)

SWEET CANAPÉS

SWEET BOWLS

Kum Baba

Tonka Chantilly & Raspberry (v)

Hazelnut Financière

Morello Cherry & Coffee Mascarpone (v)

Pistachio Knaffa

Clotted Crème & Rose Syrup (v)

Caramelised Honey Madeleine Lavender & Yuzu Gel (v) Dark Chocolate Mousse

Blood Orange Gel (vg)

White Chocolate

& Passionfruit Ganache

Freeze Dried Strawberry (v)

Piña Colada Pavlova

Coconut, Rum & Pineapple(v)

Yuzu Polenta Cake Citrus Sherbet Lemon Tart

Raspberry Gel & Raspberries (v)

Passionfruit Creme Brûlée

Passionfruit Gel, Popping Candy & White Chocolate (v)

Mango Cheesecake

White Chocolate & Mojito Gel

Yorkshire Parkin

Honey & Cider Sauce Pear & Ginger Compote (v) Coconut Pannacotta

Popcorn, Pineapple & Lime Salsa (vg)

Dark Chocolate Delice

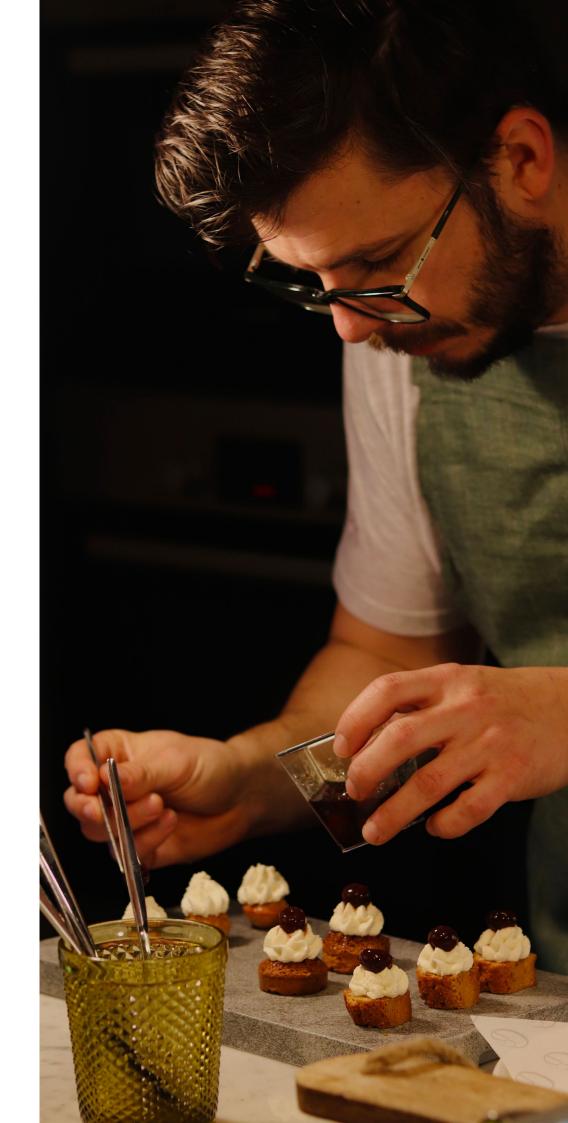
Honeycomb, Rhubarb & Ginger Biscuit Crumb (vg)

Caramel Poached Pineapple

Coconut Yoghurt & Pistachio Praline (vg)

Lemon & Lime Posset

Maple Syrup Granola (v)





- 01223 874333
- www.cdc.events