

CANAPÉS & BOWL FOOD RECEPTIONS



CAMBRIDGE
DINING CO

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.



CAMBRIDGE DINING C^o

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 Puree

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)

Roasted 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

Rum 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)



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