

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 CO

CANAPÉS

Pressed Ham Hock Terrine
Carrot Jam & Pickled Shallots

Teriyaki Beef Tartare
Coriander & Wasabi

Crispy Duck Gyoza
Ponzu Sauce

Beetroot Cured Salmon
Orange & Dill Mascarpone

Fresh Crab Taco
Melon, Bergamot & Basil

Chicken Tsukune Lollipop
Miso Glaze & Sesame

Smoked Taramasalata
Squid Ink Tuile & Red Pepper

Chorizo Madeleine
Nduja Jam

Crispy Potato Pavé
Cheddar & Onion Custard (v)

Whipped Chicken Parfait
Croustade, Cherry & Almond

Compressed Watermelon
Whipped Feta, Yuzu & Basil (v)

Sweet Potato Pakora
Mango & Bombay Crumb (vg)

Edamame & Basil Arancini
Smoked Chilli Mayonnaise (v)

Confit Chicken Pressé
Apricot & Crispy Chicken Crackling

Comté Gougères
Pea & Mint Mousse (v)

Wild Garlic Panisse
Baba Ganoush & Candied Jalapeño (vg)

Smoked Mackerel Pâté
Fennel Scone, Mooli & Salmon Caviar

Parmesan Shortbread
Pine Nut, Goats Cheese & Semi-Dried Tomatoes (v)

Seared Lamb Cannon
Green Olive, Celeriac & Potato Rösti

Smoked Mushroom Parfait
Shimeji, Sesame, Cucumber & Togarashi (vg)

BOWLS

WARM

Sicilian Arancini
Aubergine Compote & Saffron Emulsion (v)

Dingley Dell Pork Fillet
Hash Brown, Rhubarb & Five Spice Jus

Cured & Charred Mackerel
Cucumber Relish, Buttermilk & Dill

Spiced Lamb Shoulder
Braised Lettuce, Peas, Lardons & Minted Jus

Beef & Truffle Ravioloni
Grilled Tenderstem Broccoli & Red Wine Sauce

Spiced Cod
Haricot Bean & Chorizo Ragout & Shellfish Bisque

Sesame Halloumi
Aubergine, Glazed Figs, Grilled Radicchio & Pistachio Dressing (v)

Shredded Duck Leg
Summer Bean & Farro Salad, Pomelo, Hazelnuts & Sour Cherry Agrodolce

Confit Chicken Breast
Potato Terrine, Pepper & Sherry Vinegar Compote & Sauce Vierge

Cauliflower Schnitzel
Herb Garlic Butter, Miso Onion Soubise & Waldorf Salad (v)

Hasselback Courgette
Basil Gnocchi, Green & White Asparagus, Lovage Pesto & Dukkah (vg)

Sea Trout
Brioche Crust, Smacked Cucumber, Lightly Roasted Tomatoes & Bagna Cauda

COLD

Grilled Piedmont Peppers
Mushroom Tart & Buffalo Mozzarella (v)

Seared Tuna Poke Bowl
Wakame, Brown Rice, Edamame & Togarashi

Whipped Feta
Crudités, Chive Oil & Bread Crisp (v)

Lime & HARRISA Sea Trout
Spiced Bulghur, Beetroot, Squash, Chickpea & Ranch Dressing

Salt Baked Celeriac
Pear, Hazelnut & Apple Caramel (vg)

Serrano Ham & Melon
Compressed Cantaloupe, Melon Gazpacho & Radish

Marinated IOW Tomatoes
Yoghurt Labneh, Pickled Shallots & Crispy Capers (v)

Chicken & Ham Terrine
Charred Sweetcorn, Black Garlic & Parsley Oil

Seaweed Cured Salmon
Smoked Mussel Emulsion, Cucumber & Jalapeño Dressing

Smoked Duck Salad
Watermelon, Orange, Frisée & Dill Mayonnaise

Scallop & Prawn Toast
Mooli Salad, Toasted Sesame Dressing & Gochujang Mayo

Dedham Vale Pastrami
New Potato & Fennel Salad, Dill, Chive & Horseradish Dressing

SWEET CANAPÉS

Rum Baba
Tonka Chantilly & Raspberry (v)

Dark Chocolate Mousse
Blood Orange Gel (vg)

Yuzu Polenta Cake
Citrus Sherbet

Piña Colada Pavlova
Coconut, Rum & Pineapple (v)

Pistachio Knaffa
Clotted Crème & Rose Syrup (v)

Caramelised Honey Madeleine
Lavender & Yuzu Gel (v)

White Chocolate & Passionfruit Ganache
Freeze Dried Strawberry (v)

Hazelnut Financière
Morello Cherry & Coffee Mascarpone (v)

SWEET BOWLS

Lemon & Lime Posset
Maple Syrup Granola (v)

Mango Cheesecake
White Chocolate & Mojito Gel

Elderflower Crème Brûlée
Raspberry & Lime Shortbread (v)

Dark Chocolate Delice
Salted Caramel, Peanut & Lime (v)

Coconut Pannacotta
Popcorn, Pineapple & Lime Salsa (vg)

Lemon Curd
Feuilletine & Fresh Raspberry (v)

Caramel Poached Pineapple
Coconut Yoghurt & Pistachio Praline (vg)

Yorkshire Parkin
Honey & Cider Sauce Pear & Ginger Compote (v)

NON-RUMINANT MENU

To adhere with the University sustainability policy, we have created a menu that eliminates use of ruminant meats. If the event is being held on a University site, please use this menu.



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Coriander & Wasabi

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Ponzu Sauce

Beetroot Cured Salmon
Orange & Dill Mascarpone

Fresh Crab Taco
Melon, Bergamot & Basil

Chicken Tsukune Lollipop
Miso Glaze & Sesame

Smoked Taramasalata
Squid Ink Tuile & Red Pepper

Chorizo Madeleine
Nduja Jam

Crispy Potato Pavé
Cheddar & Onion Custard (v)

Whipped Chicken Parfait
Croustade, Cherry & Almond

Compressed Watermelon
Whipped Feta, Yuzu & Basil (v)

Sweet Potato Pakora
Mango & Bombay Crumb (vg)

Edamame & Basil Arancini
Smoked Chilli Mayonnaise (v)

Confit Chicken Pressé
Apricot & Crispy Chicken Crackling

Comté Gougères
Pea & Mint Mousse (v)

Wild Garlic Panisse
Baba Ganoush & Candied Jalapeño (vg)

Smoked Mackerel Pâté
Fennel Scone, Mooli
& Salmon Caviar

Parmesan Shortbread
Pine Nut, Goats Cheese
& Semi-Dried Tomatoes (v)

Smoked Duck
Green Olive, Celeriac
& Potato Rösti

Smoked Mushroom Parfait
Shimeji, Sesame, Cucumber
& Togarashi (vg)

BOWLS

WARM

Sicilian Aranchini
Aubergine Compote
& Saffron Emulsion (v)

Dingley Dell Pork Fillet
Hash Brown, Rhubarb
& Five Spice Jus

Cured & Charred Mackerel
Cucumber Relish,
Buttermilk & Dill

Spiced Pork Shoulder
Braised Lettuce, Peas,
Lardons & Minted Jus

Shredded Duck Leg
Summer Bean & Farro Salad, Pomelo,
Hazelnuts & Sour Cherry Agrodolce

Spiced Cod
Haricot Bean & Chorizo Ragout
& Shellfish Bisque

Sesame Halloumi
Aubergine, Glazed Figs, Grilled
Radicchio & Pistachio Dressing (v)

Cauliflower Schnitzel
Herb Garlic Butter, Miso Onion
Soubise & Waldorf Salad (v)

Confit Chicken Breast
Potato Terrine, Pepper & Sherry
Vinegar Compote & Sauce Vierge

Hasselback Courgette
Basil Gnocchi, Green & White
Asparagus, Lovage Pesto & Dukkah (vg)

Guinea Fowl Supreme
Toasted Pearl Barley & Parsley
Risotto, Charred Sweetcorn
& Riesling Mushroom Volute

Sea Trout
Brioche Crust, Smacked Cucumber,
Lightly Roasted Tomatoes
& Bagna Cauda

COLD

Grilled Piedmont Peppers
Mushroom Tart & Buffalo
Mozzarella (v)

Seared Tuna Poke Bowl
Wakame, Brown Rice,
Edamame & Togarashi

Whipped Feta
Crudités, Chive Oil
& Bread Crisp (v)

Lime & HARRISA Sea Trout
Spiced Bulghur, Beetroot, Squash,
Chickpea & Ranch Dressing

Salt Baked Celeriac
Pear, Hazelnut & Apple
Caramel (vg)

Serrano Ham & Melon
Compressed Cantaloupe,
Melon Gazpacho & Radish

Marinated IOW Tomatoes
Yoghurt Labneh, Pickled Shallots
& Crispy Capers (v)

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Charred Sweetcorn, Black Garlic
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Scallop & Prawn Toast
Mooli Salad, Toasted Sesame
Dressing & Gochujang Mayo

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New Potato & Fennel Salad, Dill,
Chive & Horseradish Dressing

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Morello Cherry & Coffee
Mascarpone (v)

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Lemon Curd
Feuilletine & Fresh Raspberry (v)

Caramel Poached Pineapple
Coconut Yoghurt & Pistachio
Praline (vg)

Yorkshire Parkin
Honey & Cider Sauce
Pear & Ginger Compote (v)



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DINING C^o

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