



CAMBRIDGE DINING CO

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.

CANAPÉS

Pressed Ham Hock Terrine
Carrot Jam & Pickled Shallots

Teriyaki Chicken
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)

Smoked Duck
Green Olive, Celeriac
& Potato Rösti

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

STARTER

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

Spinach Tortellini
Artichoke, Pea & Saffron Ragoût
& Garlic Aioli (vg)

Serrano Ham & Melon
Compressed Cantaloupe, Melon
Gazpacho & Radish

Sicilian Arranchino
Ricotta Stuffing, Aubergine
Compote, Saffron Emulsion (v)

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

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

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

Cured & Charred Mackerel
Cucumber Relish,
Buttermilk & Dill

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

Seaweed Cured Salmon Mosaic
Smoked Mussel Emulsion,
Cucumber & Jalapeño Dressing

Red IPA & Onion Tarte Tatin
Cropwell Bishop, Frisée, Radicchio
& French Vinaigrette (v)

Grilled Piedmont Peppers
Mushroom Tart
& Buffalo Mozzarella (v)

MAIN COURSE

Spiced Cod*
Haricot Bean & Chorizo Ragout,
Shellfish Bisque

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

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

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

Swiss Chard Dolma
Stuffed With Raisin & Pine Nut Rice,
Crispy Polenta & Cashew Cream (vg)

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

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

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

Roasted Guinea Fowl*
Roasted Peach, Maple Glazed
Heritage Carrots, Confit Leg
& Potato Boulangère, Mustard Jus

Tarragon Grain-Fed Chicken*
Spiced Chicken Leg Pastilla, Braised
Lettuce & Pea Ala Francaise, Minted Jus

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

Confit Duck Leg
Summer Beans & Farro Salad, Pomelo,
Hazelnuts, Sour Cherry Agrodolce

DESSERT

Elderflower Crème Brûlée
Raspberry & Lime
Shortbread (v)

Macerated Strawberries
Basil Cake, Aged Balsamic
& Tonka Bean Chantilly (v)

Baked Mango Cheesecake
White Chocolate Ganache
& Mojito Gel (v)

Cardamon & Pistachio Cake
Orange Mascarpone, Caramelised
Pistachios & Crispy Knaffa (v)

Caramel Poached Pineapple
Coconut Yoghurt, Pink Peppercorns
& Pistachio Praline (vg)

Cherry & Chocolate Tartlet*
Morello Cherries
& Vanilla Cream (v)

Summer Pavlova
Poached Rhubarb, Vanilla
Chantilly & Rhubarb Consommé (v)

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

Ginger Parkin
Caramelised Pear & Salted
Toffee Sauce (v)

Cocoa Tiramisu
Kahlua Syrup (v)

70% Chocolate Mousse
Extra Virgin Olive Oil & Maldon Sea Salt (v)

Passion Fruit Tart
Passion Fruit Gel
& Crispy Meringue (v)

AVAILABLE AS A SHARING OPTION