



CAMBRIDGE
DINING C^o

SUMMER

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)

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

Sirloin of Beef*
Beef & Truffle Ravioloni, Grilled
Broccoli, Red Wine Sauce

Lamb Rump*
Spiced Lamb Shoulder Pastilla, Braised
Lettuce, Pea & Lardons, 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 Brulée
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



CAMBRIDGE
DINING C^o

WINTER

CANAPÉS

Pressed Ham Hock Terrine Carrot Jam & Pickled Shallots	Duck, Prune & Pistachio Terrine Toasted Brioche	Crispy Duck Gyoza Ponzu Sauce (w)	Beetroot Cured Salmon Orange & Dill Mascarpone
Coronation Crab Grapes, Almond & Chervil	Chicken Tsukune Lollipop Miso Glaze & Sesame (w)	Smoked Taramasalata Squid Ink Tuile & Red Pepper	Chorizo Madeleine ‘Nduja Jam (w)
Crispy Potato Pavé Cheddar & Onion Custard (v) (w)	Whipped Chicken Parfait Quince Membrillo & Rosemary	Crapaudine Beetroot Taco Apple & Horseradish (vg)	Sweet Potato Pakora Mango & Bombay Crumb (vg) (w)
Edamame & Basil Arancini Smoked Chilli Mayonnaise (v) (w)	Confit Chicken Pressé Apricot & Crispy Chicken Crackling	Comté Gougères Pumpkin & Truffle (v) (w)	Marinated Kohlrabi Yuzu Pearls & Sesame Praline (vg)
Shropshire Blue Croquette Walnut Ketchup (v) (w)	Smoked Mackerel Pâté Fennel Scone, Mooli & Salmon Caviar	Seared Lamb Cannon Green Olive, Celeriac & Potato Rösti (w)	Smoked Mushroom Parfait Shimeji, Sesame, Cucumber & Togarashi (vg)

STARTER

Scallop & Prawn Toast* Mooli Salad, Toasted Sesame Dressing & Cochujang Mayo	Wild Mushroom Tortelloni Mushroom Ragout, Lemon Gremolata & Red Wine (vg)	Venison & Juniper Sausage Roll Plum Ketchup & Pickled Vegetables	Salt Baked Celeriac Pear, Hazelnut & Apple Caramel (vg)
Roasted Delica Pumpkin Smoked Almond Praline, Goat’s Curd & Crispy Pumpkin Seeds (v)	Smoked Chalk Stream Trout Fennel, Pink Grapefruit, Crème Fraîche & Dill Oil	Smoked Chicken & Ham Terrine Charred Sweetcorn, Black Garlic & Parsley Oil	Devilled Crab Rarebit Crumpet Brown Crab Mayo, Watercress & Pickled Shallot
Sicilian Arranchino Ricotta Stuffing, Aubergine Compote, Saffron Emulsion (v)	Red IPA & Onion Tarte Tatin Cropwell Bishop, Frisée, Radicchio & French Vinaigrette (v)	Seaweed Cured Salmon Mosaic Smoked Mussel Emulsion, Cucumber & Jalapeño Dressing	Grilled Piedmont Peppers Mushroom Tart & Buffalo Mozzarella (v)

MAIN COURSE

Spiced Cod* Haricot Bean & Chorizo Ragout, Shellfish Bisque	Roasted Sea Trout* Jerusalem Artichoke Purée, Hash Browns & Red Wine Jus	Beetroot Gnocchi Chestnuts, Kale Pesto, Crispy Sage, Rose Harissa & Dukkah (vg)	Slow Roasted Pork Belly Winter Greens, Potato Terrine, Crackling & Roasted Apple Purée
Squash, Pinenut & Quince Pithivier Mushroom Marmalade & Mushroom Bisque (vg)	Stuffed Halloumi Treviso Chicory, Buckwheat, Pine Nuts, Golden Raisins & Calamansi (v)	Slow-Braised Lamb Shoulder* Chantenay Carrots, Confit Garlic Pomme Dauphine & Rich Lamb Jus	Confit Chicken Breast Potato Terrine, Pepper & Sherry Vinegar Compote, Sauce Vierge
Sirloin of Beef* Celeriac, Potato & Beef Rib Pasty, Green Peppercorn Sauce	Cauliflower Schnitzel Herb Garlic Butter, Potato Vinaigrette, Miso Onion Purée, Glazed Carrots & Winter Greens (v)	Guinea Fowl Supreme* Toasted Pearl Barley & Parsley Risotto, Charred Sweetcorn, Riesling Mushroom Velouté	Confit Duck Leg Parsnip Purée, Confit Potatoes, Braised Red Cabbage & Spiced Blackberry Jus

DESSERT

Orange Crème Brulée Cinnamon Shortbread (v)	Apple Pie Choux Bun Salted Caramel Sauce (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)	Hazelnut & Brown Butter Cake Caramelised Pear & Vanilla Chantilly (v)	Mont Blanc Pavlova Candied Chestnuts, Boozy Prunes & Sherry (v)	Dark Chocolate Delice Salted Caramel, Peanut & Lime (v)
Sticky Toffee Pudding Toffee Sauce & Vanilla Cream (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)

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