

Workplace LUNCH DELIVERY



The Cambridge Dining Company work with you to feed your company culture by providing delicious meals that have a positive impact beyond the lunch hour.

Our homely, honest food brings people and teams together socially and nourishes creativity. Our seasonal, fresh food is designed to be hearty and satisfying as well as excite and sustain.

Meals come hot or cold ready to eat at an agreed time with recyclable cutlery and napkin. To place your order contact us: info@cdc.events - 01223 874333

- ONE-OFF DELIVERY OR WEEKLY/MONTHLY PACKAGES AVAILABLE
- WIDE RANGE OF DISHES AVAILABLE
- ALL SPECIAL DIETS CATERED FOR
- PLEASE CONTACT TO DISCUSS YOUR OPTIONS



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Menu

We provide delicious hot and cold menu options. Each item has been carefully designed as a pair to offer variety, with versions of both meat/fish and vegan in each selection. Please select one hot pairing and one cold pairing from the below options. If you would like to offer an alternative combination, please speak to a member of our team.

Hot Pots - £15+VAT each

- Roast Duck Leg, Mulled Wine Red Cabbage, Salt Baked Heritage Carrots, Confit New Potatoes, Caraway Jus
- Griddled Celeriac Steak, Mulled Wine Red Cabbage, Salt Baked Heritage Carrots, Confit New Potatoes, Caraway Jus vg
- Roasted Salmon Fillet, Ginger & Garlic Wok Noodles, Beansprouts, Chestnut Mushrooms
- Marinated Tofu, Ginger & Garlic Wok Noodles, Beansprouts, Chestnut Mushrooms vg
- Chicken Katsu Curry, Fragrant Rice, Aubergine Chutney, Spinach, Black Dahl
- Tikka Cauliflower & Chickpeas, Fragrant Rice, Aubergine Chutney, Spinach, Black Dahl vg
- Roasted Porchetta, Bulgur Wheat & Spelt Grain, Feta, Fennel, Pomegranate
- Truffle Roasted Portobello Mushroom, Bulgur Wheat & Spelt Grain, Feta, Fennel, Pomegranate vg
- Slow Cooked Lamb Shoulder Tagine, Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt
- Sweet Potato & Chickpea Tagine, Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt vg
- Slow Cooked Blade of Beef, Oyster Mushroom, Kale, Parmentier Potatoes, Tomato Chutney
- Grilled Cajun Butternut Squash, Oyster Mushroom, Kale, Parmentier Potatoes, Tomato Chutney vg



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Cold Pots - £12+VAT each

- Seared Tuna, Wakame, Brown Rice, Edamame Bean, Carrot, Avocado, Soy & Ginger
- Nori Marinated Heritage Tomatoes, Wakame, Brown Rice, Edamame Bean, Carrot, Avocado, Soy & Ginger vg

- Sumac Grilled Chicken, Charred Squash, Lentil & Chickpea Salad, Baby Spinach, Whipped Tahini, Toasted Dukkha
- Sumac Grilled Cauliflower, Charred Squash, Lentil & Chickpea Salad, Baby Spinach, Whipped Tahini, Toasted Dukkha vg

- Slice Beef Rump, Shredded Vegetables, Noodles, Chopped Egg, Gochujang Dressing
- Teriyaki Oyster Mushrooms, Shredded Vegetables, Noodles, Gochujang Dressing vg

- Smoked Duck Breast, Watermelon & Orange Salad, Ratte Potatoes, Dill Mayonnaise
- Charred Courgettes, Smoked Beets, Watermelon & Orange Salad, Ratte Potatoes, Dill Mayonnaise vg

- Lemon & Thyme Grilled Chicken, Romaine Lettuce, Sourdough Croutons, Aged Parmesan, Caesar Dressing
- Lemon & Thyme Roasted Cauliflower, Romaine Lettuce, Sourdough Croutons, Caesar Dressing vg

- Hot Smoked Salmon, Bulgur Wheat & Spelt Grain Salad, Broccoli, Kale, Toasted Seeds, Turmeric & Ginger Dressing
- Roasted Sweet Potato, Bulgur Wheat & Spelt Grain Salad, Broccoli, Kale, Toasted Seeds, Turmeric & Ginger Dressing vg

Drinks - £2+VAT (all served in cans for ease of service)

- Elderflower Presse 250ml
- Cloudy Lemonade 250ml
- Orange & Clementine 250ml
- Still & Sparkling Mineral Water 330ml

Key Information

- Minimum spend of £500.00+VAT
- Delivery is £40.00+VAT
- Please ensure you send over all dietary information
- The production kitchen contains nuts
- All food is delivered in recyclable, biodegradable packaging
- Cutlery, crockery, linen and glassware can be organised on request

