



# CAMBRIDGE DINING CO

## CANAPÉS & BOWLS

### Canapés

<b>Pressed Ham Hock Terrine</b> Carrot Jam & Pickled Shallots	<b>Teriyaki Beef Tartare</b> Kalonji Seed, Coriander & Wasabi	<b>Crispy Duck Gyoza</b> Ponzu Sauce	<b>Beetroot Cured Salmon</b> Orange & Dill Mascarpone	<b>Potted Crab &amp; Avocado</b> Mango & Basil Gel
<b>Smoked Duck</b> Pomegranate & Cranberry Gel	<b>Truffle Pea &amp; Buckwheat Tartlet</b> Toasted Hazelnut (vg)	<b>Patatas Bravas</b> Black Garlic & Picante Pepper (vg)	<b>Edamame, Spinach &amp; Basil Arancini</b> Smoked Chilli Mayonnaise (v)	<b>Beef Short Rib Croquette</b> Chimichurri
<b>Lamb Carpaccio</b> Celeriac & Dill	<b>Mozzarella Polenta Fritter</b> Sun-dried Tomato & Basil (v)	<b>Mini Yorkshire Pudding</b> Rare Roast Beef & Horseradish Cream	<b>Sesame Katsu Chicken</b> Sriracha Mayonnaise	<b>Heritage Tomato Tart</b> Olive Crumb (vg)
<b>Smoked Haddock Fishcake</b> Compressed Cucumber & Dill Mayonnaise	<b>Smoked Shredded Chicken Crostini</b> Tarragon Mayo & Shaved Berkswell	<b>Cured Chalk Stream Trout</b> Kohlrabi Salad, Pumpernickel	<b>Salt Beef</b> Seeded Rye & Mustard	<b>Swede Pastrami</b> Pumpernickel, Gherkin & Mustard (vg)

### Bowls

<b>Smoked Duck Breast</b> Watermelon, Orange Salad & Dill Mayonnaise	<b>Seared Lamb Fillet*</b> Pea Purée, Confit Potato & Mint	<b>Seared Tuna Poke Bowl</b> Wakame Salad, Edamame & Togarishi	<b>Confit Salmon Fillet</b> Potato, Spring Onion & Herb Salad	<b>Sweet Potato Falafel</b> Red Pepper Hummus & Pearl Cous Cous (vg)	<b>Curried Cauliflower &amp; Chickpea</b> Black Dahl, Coriander, Yoghurt & Curry Leaf Oil (vg)
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Homemade Bread with a Choice of Butter - Café De Paris, Yeast & Crispy Onion or Salted

## STARTER

Select Two

<b>Smoked Salmon &amp; Prawn Terrine</b> Pink Peppercorn, Pickled Baby Veg & Fennel Pollen	<b>Salt Baked Beetroot &amp; Whipped Goats' Curd</b> Watercress, Balsamic & Walnut (v)
<b>Smoked Pork Shoulder Croquette</b> Bacon Emulsion & Apple	<b>Charred Leek Mosaic</b> Nori, Pickled Shallots & Cashews (vg)
<b>Dill &amp; Vodka Cured Sea Trout</b> Horseradish, Cucumber, Caviar & Squid Ink	<b>Pea &amp; Shallot Ravioli</b> Romesco Sauce, Confit Shallots, Crispy Capers & Lemon Oil (vg)
<b>Ras-el-Hanout Lamb Breast</b> Tabbouleh, Feta & Pomegranate	<b>Gochujang Cauliflower Carpaccio</b> Cucumber, Coriander & Crispy Noodle (vg)
<b>Thai Crab Bon Bon</b> Tom Yum Sauce, Kaffir Lime & Mouli	

## MAIN COURSE

Select One Main & Three Sides

<b>Cauliflower, Chestnut &amp; Pearl Barley Wellington</b> Cavolo Nero, Carrot & Thyme (vg)	<b>Confit Duck Leg</b> Mulled Wine, Red Cabbage & Celeriac
<b>Sous Vide Beef Sirloin*</b> Charred Leek & Ceps	<b>Lamb Shoulder Pave</b> Provençale Crumb, Pea & Wild Garlic
<b>Chargrilled Flat Iron Steak*</b> Chimichurri & Heritage Tomato	<b>Roast Chicken &amp; Wild Mushrooms</b> Smoked Pumpkin & Sage
<b>Wild Mushroom &amp; Truffle Arancini</b> Sweetcorn, Basil & Pickled Walnut (v)	<b>Confit Chicken Breast</b> Miso Gremolata & Caramelised Shallot
<b>Baked Salmon Fillet</b> Lovage, Beetroot & Horseradish	<b>Roasted Seabass Fillet &amp; Ravioli*</b> Carrot, Pinenut Pesto & Crispy Anchovy
<b>Braised Pork Belly &amp; Seared Tenderloin</b> Black Pudding & Toffee Apple	<b>Charred Butternut Squash</b> Tahini, Puffed Grains, Preserved Lemon & Sumac (vg)

## SIDE ORDERS

Select Two

<b>Roasted Sweet Potato</b> Cumin, Pickled Carrot, Radicchio & Paprika Crème Fraîche	<b>Grilled Mushrooms</b> Chicory Root, Pine Nut Soil & Spinach Moss	<b>Grilled Tenderstem Broccoli</b> Asparagus, Spinach, Toasted Seeds (vg)	<b>Maple Glazed Baby Carrots</b> Charred Spring Onions, Oregano Crumb (vg)
<b>Charred Baby Gem Caesar Salad</b> Chicken Crackling	<b>Roasted Seasonal Squash</b> Whipped Goats' Curd, Goji Berries & Sage	<b>Honey Roasted Parsnips</b> Balsamic Onions, Pine Nuts, Crispy Kale (vg)	

Select One

<b>New Potatoes &amp; Caramelised Shallots</b> , Lemon & Nori Butter	<b>Fondant Potato</b> , Rosemary & Garlic
<b>Truffle &amp; Lemon Thyme Dauphinoise Potatoes</b> , Smoked Bacon Jam	<b>Bulgur Wheat &amp; Spelt Grain Salad</b> , Feta, Fennel, Pomegranate
<b>Beef Dripping Roast Potatoes</b> , Parmesan, Sage & Onion	<b>Wild Garlic Pesto Gnocchi</b> , Sun-dried Cherry Tomatoes, Bocconcini

## DESSERT

<b>Passion Fruit &amp; Vanilla Crème Brulée</b> Popping Candy & White Chocolate	<b>Sticky Toffee Pudding</b> Ginger Oat Crumble, Butterscotch & Caramel Cream	<b>Cappuccino &amp; Dark Chocolate Tartlet*</b> Blackberry & Pistachio Biscotti	<b>Dark Chocolate Delice</b> Honeycomb, Rhubarb & Ginger
<b>Glazed Lemon Tart</b> Raspberry, Meringue & Lavender	<b>Peanut Butter &amp; White Chocolate Cheesecake</b> Banana, Caramel & Lime	<b>Yuzu, Matcha &amp; Passion Fruit Terrine</b> Miso Caramel & Hazelnut	<b>Coconut Panna Cotta</b> Pineapple, Lime & Salted Popcorn (vg)

\*Supplement Applies

Cheese Board - Selection of English Cheeses, Chutney, Biscuits