



CAMBRIDGE DINING CO

BBQ

Served from smart, styled buffet tables, our Chefs provide theatre by cooking fresh, quality meat options in front of your guests. Our experienced event team can help guide you as to the most suited menu options to select for your event.

FROM THE BBQ

Select Three Options

Rib Steak Burger

Gem Lettuce, Beef Tomato, Red Onion & Gherkins

Cajun Chicken Breast

Brioche Bun & Red Cabbage Coleslaw

Spiced Lamb Kofta

Tzatziki & Rocket

Pork & Herb Sausages

Caramelised Onion

Korean Tofu Burger

Tiger Roll, Slaw & Sriracha Mayonnaise (vg)

Zaatar Spiced Chicken Thighs

Aubergine Chutney

Harissa Spiced Rump Steak

Coriander Yoghurt

Thai King Prawn Skewer

Ginger & Lemongrass

Charred Halloumi

Chilli, Lemon & Herbs (v)

Tikka Paneer & Vegetable Skewer

Ras el Hanout Yoghurt (v)

Cajun Spiced Aubergine Steak

Pomegranate & Coriander (vg)

Pulled Jack Fruit Burger

BBQ Sauce & Crispy Onions (vg)

SIDES & SALADS

Select Three Options

Garlic & Herb Roasted New Potatoes

(Served warm) (vg)

Cajun Spiced Parmentier Potatoes

Truffle Mayonnaise (Served warm) (v)

Red Cabbage Coleslaw

Smoked Paprika (v)

Asian Vegetable Slaw

Coriander, Chilli & Lime (vg)

Olive & Artichoke Cous Cous

Lemon & Parsley (vg)

Waldorf Salad

Celery, Walnuts, Grapes & Apple (v)

Orzo Pasta Salad

Olive, Sun-Blushed Tomato & Rocket (vg)

Baby Carrots & Fennel

Sage Oil (Served warm) (v)

Greek Salad

Tomato, Cucumber, Onion, Feta & Olive (v)

Caesar Salad

Croutons, Anchovy, Baby Gem & Caesar Dressing

Fine Bean & Mangetout Salad

Sun-Dried Tomato & Pesto (vg)

Bulgar Wheat & Lentil Salad

Pomegranate & Pumpkin Seeds (vg)

Heritage Tomato & Mozzarella

Olive Crumb & Rocket (v)

Roasted Pumpkin

Feta, Harissa, Pomegranate & Sage (v)

DESSERT

We can serve plated desserts from a buffet table or if you would like a more informal service we can provide desserts in food bowls which can be served to guests in a canapés style or styled at a station.

Select Two Options

Passionfruit Crème Brulée

Popping Candy & White Chocolate (v)

Glazed Lemon Tart

Raspberry, Meringue & Lavender (v)

White Chocolate & Vanilla Cheesecake

Blueberry, Lime Compote & Strawberries (v)

Sticky Toffee Pudding

Ginger Crumb, Butterscotch & Caramel Cream (v)

Peanut Butter & White Chocolate Cheesecake

Banana, Caramel & Lime (v)

Rhubarb Compote

Yoghurt mousse & Ginger Biscuit Crumb (v)

Dark Chocolate Torte

Strawberries & Pistachio Crumb (vg)

Coconut Pannacotta

Pineapple & Lime Salsa & Salted Popcorn (vg)

Lemon & Lime Posset

Almond Sable Biscuit & Mango Gel (v)

Dark Chocolate Delice

Honeycomb, Rhubarb & Ginger (vg)

Yuzu, Matcha & Passionfruit Terrine

Miso Caramel & Hazelnut (v)

Raspberry Crème Brulée

Vanilla Shortbread & Raspberries (v)

Grazing Board - Selection of English Cheeses & Meats, Chutney & Biscuits