

CREATING *memorable* WEDDINGS



CAMBRIDGE
DINING CO

CELEBRATING YOUR *love* STORY

With so much to think about when it comes to planning your wedding, we hope that our guide will help answer many of your questions, give you a clear plan of what is involved in the Cambridge Dining Co wedding planning process, and confirm what details we will need from you.



YOUR KEY DATES

6 months before your wedding day

We will invoice you for 40% of your wedding quote. If at this stage you would like anything amended on your quote, please let us know.

2 months before your wedding day

It's time to sign-off your wedding document with all your wedding details! At this stage we require:

- Menu choices
- Dietary requirements
- Final running order
- Final table plan

Your Event Manager will support you through this and answer any questions you have. Shortly after your sign-off, a final pre-wedding call will be arranged to run through your day and ensure everything is perfect!

1 month before your wedding day

We will invoice you for the final 60% of your wedding quote which will match your signed-off wedding document. This ensures the final amount you pay is accurate!



TASTING EXPERIENCE

Once you've booked us as your wedding caterer, you both will be invited for an exclusive tasting in our tasting suite based at our headquarters in Harston, Cambridge. The dishes you've pre-selected will be prepared during the tasting by your own private chef giving you the full experience of seeing our talented chefs in action. Your tasting experience is a great chance for you to try our delicious

food, see the portion sizes and presentation. You will also be joined by one of our experienced Event Managers who will be able to talk through the plans for your day, help with any questions and build your bespoke wedding document. After your tasting, we will send over your wedding document that has the beginnings of your wedding details. This document is what we work off during your exciting planning process.



OUR CATERING

Our food is freshly prepared on your wedding day and presented with style! Our ethos is to create inspiring dishes from fresh, sustainable, local ingredients that wow your guests. We are also part of Cambscuisine, which operates highly regarded restaurants and pubs in Cambridgeshire including The Chophouse, Millworks and many more. What's more, as a gift from us too you, you'll receive a lovely couples discount card after your wedding day which gives you a discount in the restaurants.

A LITTLE EXTRA

If you're arranging a wedding at your own private location, or you'd like some guidance during your planning stages, let our experienced Event Managers help you to plan your perfect day. With an extensive recommended supplier list, we can ensure you're in safe hands whether that's with your marquee company, florist, cake baker or band/DJ.



CAMBRIDGE DINING CO

CANAPÉS & BOWLS

Canapés

Pressed Ham Hock Terrine
Carrot Jam, Pickled Shallots

Teriyaki Beef Tartare
Kalonji Seed, Coriander, Wasabi

Crispy Duck Gyoza
Ponzu Sauce

Beetroot Cured Salmon
Orange & Dill Mascarpone

Potted Crab & Avocado
Mango & Basil Gel

Smoked Haddock Fishcake
Compressed Cucumber
& Dill Mayonnaise

Truffle Pea & Buckwheat Tartlet
Toasted Hazelnut (vg)

Patatas Bravas
Black Garlic, Picante Pepper (vg)

Edamame & Basil Arancini
Smoked Chilli Mayonnaise (v)

Beef Short Rib Croquette
Chimichurri

Bowl Food

Smoked Duck Breast
Watermelon & Orange Salad,
Dill Mayonnaise

Seared Lamb Fillet*
Pea Purée, Confit Potato
& Mint

Seared Tuna Poke Bowl
Wakame Salad,
Edamame, Togarishi

Confit Salmon Fillet
Potato, Spring Onion
& Herb Salad

Sweet Potato Falafel
Red Pepper Hummus
& Pearl Cous Cous (vg)

Curried Cauliflower & Chickpea
Black Dahl, Coriander,
Yoghurt, Curry Leaf Oil (vg)

Sourdough Bread with a Choice of Butter - Café De Paris, Yeast & Crispy Onion or Salted

STARTER

MAIN COURSE

Select One Starter

Smoked Salmon & Prawn Terrine
Pink Peppercorn, Pickled Baby Veg
& Fennel Pollen

Smoked Pork Shoulder Croquette
Bacon Emulsion & Apple

Dill & Vodka Cured Sea Trout
Horseradish, Cucumber, Caviar,
& Squid Ink

Ras-el-Hanout Lamb Breast
Tabbouleh, Feta & Pomegranate

Thai Crab Bon Bon
Tom Yum Sauce, Kaffir Lime & Mouli

**Salt Baked Beetroot
& Whipped Goats' Curd**
Chicory, Balsamic & Walnut (v)

Charred Leek Mosaic
Nori, Pickled Shallots & Cashews (vg)

Pea & Shallot Ravioli
Romesco Sauce, Confit Shallots,
Crispy Capers & Lemon Oil (vg)

Gochujang Cauliflower Carpaccio
Cucumber, Coriander & Crispy Noodle (vg)

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

Select One Main & Three Sides

**Cauliflower, Chestnut
& Pearl Barley Wellington**
Cavolo Nero, Carrot & Thyme (vg)

Sous Vide Beef Sirloin*
Charred Leek & Ceps

Chargrilled Flat Iron Steak*
Chimichurri & Heritage Tomato

Wild Mushroom & Truffle Arancini
Sweetcorn, Basil & Pickled Walnut (v)

Baked Salmon Fillet
Lovage, Beetroot & Horseradish

**Braised Pork Belly
& Seared Tenderloin**
Black Pudding & Toffee Apple

Confit Duck Leg
Mulled Wine, Red Cabbage
& Celeriac

Lamb Shoulder Pave
Provençale Crumb, Pea & Wild Garlic

Roast Chicken & Wild Mushrooms
Smoked Pumpkin & Sage

Confit Chicken Breast
Miso Gremolata
& Chargrilled Spring Onion

Roasted Seabass Fillet & Ravioli*
Crispy Anchovy, Carrot & Pinenut Pesto

Charred Butternut Squash
Tahini, Puffed Grains, Preserved Lemon
& Sumac (vg)

SIDES ORDERS

Select Two

Roasted Sweet Potato Salad
Cumin, Pickled Carrot, Radicchio,
& Paprika Crème Fraîche (v)

Charred Baby Gem Caesar Salad
Chicken Crackling

Grilled Mushrooms
Chicory Root, Pine Nut Soil
& Spinach Moss (v)

Roasted Seasonal Squash
Whipped Goats' Curd, Goji Berries
& Sage (v)

Grilled Tenderstem Broccoli
Asparagus, Spinach
& Toasted Seeds (vg)

Honey Roasted Parsnips
Balsamic Onions, Pine Nuts
& Crispy Kale (vg)

Maple Glazed Baby Carrots
Charred Spring Onions
& Oregano Crumb (vg)

Seasonal Green
Pumpkin Seeds & Parsley (vg)

Select One

New Potatoes & Caramelised Shallots | Lemon & Nori Butter (v)

Truffle & Lemon Thyme Dauphinoise Potatoes | Smoked Bacon Jam

Garlic Roast Potatoes | Sage & Onion Crumb (vg)

Fondant Potato | Rosemary & Garlic

Bulgur Wheat & Spelt Grain Salad | Feta, Fennel & Pomegranate (v)

Wild Garlic Pesto Gnocchi | Sun-dried Cherry Tomatoes & Bocconcini (v)

DESSERT

Passion Fruit Crème Brulée
Popping Candy & White Chocolate (v)

Glazed Lemon Tart
Raspberry, Meringue & Lavender (v)

Sticky Toffee Pudding
Ginger Crumb, Butterscotch
& Caramel Cream (v)

**Peanut Butter
& White Chocolate Cheesecake**
Banana, Caramel & Lime (v)

Dark Chocolate Tartlet *
Blackberries & Pistachio Biscotti (v)

Yuzu, Matcha & Passion Fruit Terrine
Miso Caramel & Hazelnut

Dark Chocolate Delice
Honeycomb, Rhubarb & Ginger (v)

Coconut Panna Cotta
Pineapple & Lime Salsa
& Salted Popcorn (vg)

EVENING FOOD

Chicken Curry
Black Dahl, Aubergine Chutney & Rice

Garlic Lamb Flatbread
Chilli Sauce, Raita & Pickles

Porchetta Roll
Green Sauce & Crackling

Korean Chicken Burger
Gochujang & Slaw

FOOD TRUCKS

(Venue Specific)

Steak & Honour
Burgers & Fries

Fired Up Pizza
Wood Fired Pizza

Kura Kura
Sri-Lankan Curry & Onion Bhaji

Waffle & Co.
Sweet & Savoury Waffles

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



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