



CAMBRIDGE DINING CO

WORKPLACE

Please select two hot pots and two cold pots. We suggest two meat/fish & two vegan – vg options. If you would like an alternative menu combination or custom option, please speak with a member of our team.

HOT POTS

Roast Duck Leg

Red Cabbage, Salt Baked Heritage Carrots, Confit New Potatoes & Caraway Jus

Chicken Katsu Curry

Fragrant Rice, Aubergine Chutney, Spinach & Black Dahl

Roasted Porchetta

Bulgur Wheat & Spelt Grain, Feta, Fennel & Pomegranate

Braised Lamb Shoulder Tagine

Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt

Slow Cooked Blade of Beef

Oyster Mushroom, Kale, Parmentier Potatoes & Tomato Chutney

Grilled Cajun Butternut Squash,

Oyster Mushroom, Kale, Parmentier Potatoes & Tomato Chutney (vg)

Marinated Tofu

Ginger & Garlic Wok Noodles, Beansprouts & Chestnut Mushrooms (vg)

Tikka Cauliflower & Chickpeas

Fragrant Rice, Aubergine Chutney, Spinach & Black Dahl (vg)

Truffle Roasted Portobello Mushroom

Bulgur Wheat & Spelt Grain, Feta, Fennel & Pomegranate (vg)

Sweet Potato & Chickpea Tagine

Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt (vg)

Roasted Salmon Fillet

Ginger & Garlic Wok Noodles, Beansprouts & Chestnut Mushrooms

Griddled Celeriac Steak

Red Cabbage, Salt Baked Heritage Carrots, Confit New Potatoes & Caraway Jus (vg)

COLD POTS

Seared Tuna

Wakame, Brown Rice, Edamame Bean, Carrot, Avocado, Soy & Ginger

Sumac Grilled Chicken

Charred Squash, Lentil & Chickpea, Baby Spinach, Whipped Tahini & Toasted Dukkha

Beef Rump

Shredded Vegetables, Noodles, Chopped Egg & Gochujan Dressing

Smoked Duck Breast,

Watermelon & Orange, Ratte Potatoes & Dill Mayonnaise

Lemon & Thyme Grilled Chicken

Romaine Lettuce, Sourdough Croutons, Aged Parmesan & Caesar Dressing

Hot Smoked Salmon

Bulgur Wheat & Spelt Grain, Broccoli, Kale, Toasted Seeds, Turmeric & Ginger Dressing

Nori Marinated Heritage Tomatoes

Wakame, Brown Rice, Edamame Bean, Carrot, Avocado, Soy & Ginger (vg)

Sumac Grilled Cauliflower

Charred Squash, Lentil & Chickpea, Baby Spinach, Whipped Tahini & Toasted Dukkha (vg)

Teriyaki Oyster Mushrooms

Shredded Vegetables, Noodles & Gochujan Dressing (vg)

Charred Courgettes

Smoked Beets, Watermelon & Orange, Ratte Potatoes & Dill Mayonnaise (vg)

Lemon & Thyme Roasted Cauliflower

Romaine Lettuce, Sourdough Croutons & Caesar Dressing (vg)

Roasted Sweet Potato,

Bulgur Wheat & Spelt Salad, Broccoli, Kale, Toasted Seeds, Turmeric & Ginger Dressing (vg)

CHRISTMAS

Our menu includes special options for the Christmas season, featuring festive dishes and holiday-inspired treats.

Roast Turkey Breast

Sage Stuffing & Bacon Roulade, Pig in Blanket, Carrot & Thyme Pureé (gf)(df)

Sweet Potato, Celeriac & Kale Wellington

Carrot Pureé, Kale & Pine Nut Pesto (vg) (d)

CLASSICS

Sausage & Mash

Mash Potato

Pie & Mash

Pie & Mash

Homemade Beef & Ale Pie

Mash, Roasted Root Veg, Red Wine Sauce

Sausage & Mash

Broccoli & Caramelised Onion Gravy

DRINKS

Select Two Options

Elderflower Presse 250ml

Cloudy Apple Juice 250ml

Traditional Lemonade 250ml

Berry Kombucha 250ml

Orange & Clementine Juice 250ml

Tropical Kombucha 250ml

Still Mineral Water 330ml

Sparkling Mineral Water 250ml

SWEET POTS

Peanut Butter Cheesecake

Banana, Caramel & Lime

Cappuccino Mousse

Blackberry & Pistachio

Lemon & Lime Posset

Passionfruit & Almond Sable Biscuit

Vanilla Cheesecake

Blueberry Compote & Strawberries

Dark Chocolate Delice

Honeycomb, Rhubarb & Ginger (vg)

Coconut Panna Cotta,

Pineapple, Lime & Salted Popcorn (vg)

Dark Chocolate Torte

Cointreau Strawberries, Pistachio (vg)