

DELIVERING *fine* FOOD
TO YOUR TEAM



CAMBRIDGE
DINING CO

SPECIALIST CATERING DELIVERED TO YOUR WORKPLACE

Delivering throughout Cambridge and the surrounding areas, Cambridge Dining Co. are the leading workplace caterers, providing a range of delicious menus perfect for your office, meeting or event.

Designed specifically for the workplace and a great way to boost team morale, our sustainable lunches are freshly prepared by our team of talented chefs and efficiently delivered straight to your door.

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.



WHAT IS INCLUDED?

Our food arrives individually packaged, hot and ready to eat. As our food is fresh you are able to re-heat the dish safely should you not be able to eat the dish straight away.

WE CARE ABOUT THE DETAILS

Biodegradable cutlery set & napkin included.

Special dietary requirements catered for.

Themed or custom menu options available.

Enhance your order with desserts & drinks.

Special rates for weekly or monthly orders.

PRICES

Hot Pots **£18.00** + VAT

Cold Pots **£16.00** + VAT

Sweet Pots **£5.00** + VAT

Soft Drinks **£3.00** + VAT

Priced per item, minimum order applies.

ORDERING

Ordering is simple. Let us know your selection from the menu, your dietary requirements, delivery time and we will do the rest!

☎ 01223 874333

✉ info@cdc.events

@ www.cdc.events



REGULAR SCHEDULED DINING

We are able to offer workplace catering as part of a regular delivery to your office. Be it twice a week, or several times a month we can create a rolling menu that covers all dietary requirements. Regular deliveries offer great value for money and simplify the ordering process. Please contact us to discuss your requirement in more detail.



SPECIAL EVENTS

In addition to our standard dishes we are able to deliver meals for special events. Our Christmas meals are a super popular option to treat your team over the festive period. We are also able to create bespoke menus should you wish. Please contact us to discuss.





CAMBRIDGE DINING CO

WORKPLACE

Please select your preferred dish from the menu below. In addition we can provide an alternative that will suit your dietary requirements. If you would like a 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 & Gochujang 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 & Gochujang Dressing (vg)

Lemon & Thyme Roasted Cauliflower

Romaine Lettuce, Sourdough Croutons & Caesar Dressing (vg)

Charred Courgettes

Smoked Beets, Watermelon & Orange, Ratte Potatoes & Dill Mayonnaise (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 Purée

Sweet Potato, Celeriac & Kale Wellington

Carrot Purée, Kale & Pine Nut Pesto (vg)

CLASSICS

Lancashire Hotpot

Slow-cooked Lamb & Potato Gratin

Chicken Ruby

Pilau Rice, Mango Chutney, Lime Pickle & Poppadom Crumb

Home Made Pie & Mash

Red Wine Sauce & Savoy Cabbage

Sausage & Mash

Caramelised Onion Gravy & Broccoli

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)



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