

CREATING *unforgettable*
EXPERIENCES



IT'S THE MOST
wonderful TIME
OF THE YEAR

Planning your festive celebration can be a daunting task. The experienced event team at Cambridge Dining Co. are able to support you from concept to delivery. We have a huge wealth of knowledge in not only providing food and drink but also AV, styling and activities ensured to thrill your guests.



TASTING EXPERIENCE

Once you've booked us as your event caterer you will be invited for an exclusive tasting at our headquarters in Harston, Cambridge. The dishes you have pre-selected will be prepared during the tasting by our chef, giving you the full experience of seeing our talented team in action. Your tasting experience is a great chance for you to try our delicious food, see the portion sizes and presentation.

One of our experienced event managers will be able to talk through the plans for your event, help with any questions and build your bespoke catering document. After your tasting, we will send over your catering file that has the beginnings of your event details. This document is what we work with during the planning process.



OUR CATERING

Our food is freshly prepared and presented with style. Our ethos is to create inspiring dishes from fresh, sustainable, local ingredients that wow your guests. We have a range of dining styles available including traditional three course, feasts and sharing platters.

A LITTLE EXTRA

If you are arranging an event at your office site or you would like some guidance during the planning stages let our experienced event managers help you to plan your perfect event. With an extensive supplier list, we can ensure you're in safe hands whether that's with your marquee company, AV, entertainment, band or DJ.



CAMBRIDGE
DINING CO

CHRISTMAS PARTY

Stir Bakery Sourdough Bread
Whipped Salted Butter

STARTER

Salmon Gravdax
Saffron Aioli, Pickled Cucumber, Mouli Salad
& Watercress (gf) (df)

Venison & Beef Shin Terrine
Pickled Cucumber, Crispy Onion, Fig Jam
& Dijon Mayonnaise (df)

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

MAIN COURSE

Turkey Breast, Sage Stuffing & Bacon Roulade
Pig in Blanket, Carrot & Thyme Purée (gf) (df)

Baked Salmon Fillet
Basil Oil, Pea & Lovage (df)

Sweet Potato, Celeriac & Kale Wellington
Carrot Purée, Kale & Pine Nut Pesto (vg) (df)

SIDES

Traditional Roast
Potatoes (vg) (gf) (df)

Tenderstem Broccoli, Hispi
Cabbage, Savoy Cabbage, Toasted
Seeds & Garlic Oil (vg) (gf) (df)

Maple Glazed Carrots
& Parsnips (vg) (gf) (df)

DESSERT

Sticky Toffee Pudding
Ginger Oat Crumble, Butterscotch & Caramel Cream

Dark Chocolate Tartlet
Blackberries & Pistachio Biscotti
(vg option) (gf) (df)

Passionfruit Creme Brûlée
Passionfruit Gel, Popping Candy
& White Chocolate (gf)

YOUR KEY DATES

6 months before your event

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

2 months before your event

It's time to sign-off your document with all your event 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-event call will be arranged to run through your event and ensure everything is perfect!

1 month before your event

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





CAMBRIDGE
DINING CO

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