

CANAPÉS & BOWL FOOD RECEPTIONS



CAMBRIDGE
DINING CO

ELEVATE YOUR
CELEBRATION WITH
OUR EXPERT CATERING

Working with the most beautiful venues, Cambridge Dining Co. are the leading event caterers, providing a range of delicious reception menus perfect for your launch, celebration or event.

Designed specifically for the occasion, our canapés and bowl food dishes are freshly prepared by our talented chefs and efficiently delivered by our front of house team.

Your event manager will guide you through the process of organising your event, timings and selecting your menu and drinks to perfectly suit your guests.





WE CARE ABOUT THE SMALL DETAILS

- Assisted menu selection.
- Special diets catered for.
- Themed or custom menu available.
- Tasting available on request.
- Dedicated Event Manager throughout process.

WHAT IS INCLUDED?

We offer a fully served event solution that covers all of the pre-event consultation and organisation to delivery, all of the service team, chefs and catering equipment.

DELIVERING SUSTAINABILITY

At the heart of our catering services is a commitment to sustainability and quality. We collaborate only with trusted food suppliers, ensuring that ingredients are responsibly sourced. We prioritise minimising waste by composting all surplus food and recycling materials such as glass, plastic and cardboard. In addition to our sustainability efforts, we pride

ourselves on having a highly skilled, locally based team. Our chefs are professionally trained and bring a wealth of experience crafting exceptional dishes tailored to your event. Our service team are equally



OUR CATERING

Our food is freshly prepared on the day of your event and beautifully presented. We are committed to crafting inspiring dishes using fresh, sustainable, and locally sourced ingredients to delight your guests. If you need assistance selecting your menu, our team is ready to offer expert advice and help you create a memorable dining experience.



CAMBRIDGE DINING CO

CANAPÉS

WARM

Edamame & Basil Arancini Smoked Chilli Mayo (v)	Beef Short Rib Croquette Chimichurri
Smoked Haddock Fishcake Compressed Cucumber & Dill Mayonnaise	Mini Yorkshire Pudding Rare Roast Beef & Horseradish
Sesame Katsu Chicken Sriracha Mayonnaise	Crispy Duck Gyoza Ponzu Sauce
Patatas Bravas Black Garlic & Picante Pepper (vg)	Pork, Rabbit & Black Pudding Sausage Roll English Mustard
Mozzarella Polenta Fritter Sun-dried Tomato & Basil (v)	Salt Baked Celeriac Hazelnut & Dill (vg)

COLD

Swede Pastrami Pumpernickel, Gherkin & Mustard (vg)	Heritage Tomato Tart Olive Crumb (vg)
Smoked Duck Pomegranate & Cranberry Gel	Smoked Shredded Chicken Crostini Tarragon Mayonnaise & Manchego
Lamb Carpaccio Celeriac & Dill	Truffle Pea & Buckwheat Tartlet Toasted Hazelnut (vg)
Teriyaki Beef Tartare Kalonji Seed, Coriander & Wasabi	Beetroot Cured Salmon Orange & Dill Mascarpone
Potted Crab & Avocado Mango & Basil Gel	Pressed Ham Hock Terrine Carrot Jam & Pickled Shallots

BOWL FOOD

WARM

Confit Chicken Breast Wild Mushroom, Smoked Pumpkin & Chicken Jus	Roast Sirloin * Savoy Cabbage, Yorkshire Pudding, & Horseradish Mash
Thai Fishcake Carrot, Mouli, Sesame & Coriander	Pork & Herb Sausage Mash, Savoy Cabbage & Gravy
Chicken Curry Fragrant Rice, Aubergine Chutney & Spinach	Tamarind Glazed Aubergine Bulgur Wheat, Spelt Grain, Pomegranate & Crispy Shallots (vg)
Pork Belly Black Pudding Mash, Braised Hispi Cabbage & Toffee Apple Puree	Wild Garlic Pesto Gnocchi, Sun-dried Cherry Tomatoes & Bocconcini (v)
Braised Lamb Shoulder Parmentier Potatoes, Leek, Peas & Lamb Sauce	Marinated Tofu Romesco, Pak Choi & Miso Dressing (vg)
Confit Shredded Duck Heritage Carrots, Mulled Wine & Red Cabbage	Curried Cauliflower & Chickpea Fragrant Rice, Aubergine Chutney & Spinach (vg)

COLD

Sweet Potato Falafel Red Pepper Hummus & Pearl Cous Cous (vg)	Heritage Tomato & Mozzarella Salad Balsamic Glaze (v)
Seared Tuna Poke Bowl Wakame, Brown Rice, Edamame & Togarishi	Fine Bean, Mangetout Salad, Hazelnut & Orange Salad Citrus Dressing (vg)
Roasted Butternut Squash Whipped Tahini & Mixed Grains (vg)	Sweet Potato & Chickpea Salad Sultanas & Coriander (vg)
Confit Salmon Fillet Potato, Spring Onion & Herb Salad	Chicken Waldorf Salad Pickled Celery & Walnut Crumb
Marinated King Prawns Soy Glazed Noodles, Wakame & Edamame Beans	Smoked Duck Salad Watermelon, Orange, Frisée & Dill Mayonnaise
Peppered Tuna Smashed Cucumber, Sesame & Soy Dressing	Salt Baked Beetroot Whipped Goats' Cheese, Balsamic Reduction & Rocket (v)

SWEET CANAPÉS

Rum Baba Tonka Chantilly & Raspberry (v)	Intense Dark Chocolate Mousse Blood Orange Gel (vg)
Hazelnut Financière Morello Cherry & Coffee Mascarpone (v)	White Chocolate & Passionfruit Ganache Freeze Dried Strawberry (v)
Pistachio Knaffa Clotted Crème & Rose Syrup (v)	Piña Colada Pavlova Coconut, Rum & Pineapple(v)

SWEET BOWLS

Passionfruit Creme Brûlée Passionfruit Gel, Popping Candy & White Chocolate (v)	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger Biscuit Crumb (vg)
Warm Sticky Toffee Pudding Butterscotch Sauce & Caramel Chantilly Cream (v)	Lemon & Lime Posset Passionfruit & Almond Sablé Biscuit (v)
Lemon Tart Raspberry Gel & Raspberries (v)	Coconut Pannacotta Popcorn, Pineapple & Lime Salsa (vg)



CAMBRIDGE
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