



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 Duck Pomegranate & Cranberry Gel	Truffle Pea & Buckwheat Tartlet Toasted Hazelnut (vg)	Patatas Bravas Black Garlic & Picante Pepper (vg)	Edamame, Spinach & Basil Arancini Smoked Chilli Mayonnaise (v)	Beef Short Rib Croquette Chimichurri
Lamb Carpaccio Celeriac & Dill	Mozzarella Polenta Fritter Sun-Dried Tomato & Basil (v)	Mini Yorkshire Pudding Rare Roast Beef & Horseradish	Sesame Katsu Chicken Sriracha Mayonnaise	Heritage Tomato Tart Olive Crumb (vg)
Smoked Haddock Fishcake Compressed Cucumber & Dill Mayonnaise	Smoked Shredded Chicken Crostini Tarragon Mayo & Manchego	Cured Chalk Stream Trout Kohlrabi Salad & Pumpernickel	Salt Beef Seeded Rye & Mustard	Swede Pastrami Pumpernickel, Gherkin & Mustard (vg)

Bowls

Smoked Duck Breast Watermelon, Orange Salad & Dill Mayonnaise	Seared Lamb Fillet* Pea Purée, Confit Potato & Mint	Seared Tuna Poke Bowl Wakame, 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 & Curry Leaf Oil (vg)
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Sourdough Bread with a Choice of Butter - Café De Paris, Yeast & Crispy Onion or Salted

STARTER

Select One Starter

Smoked Salmon & Prawn Terrine Pink Peppercorn, Pickled Baby Veg & Fennel Pollen	Salt Baked Beetroot & Whipped Goats' Curd Chicory, Balsamic & Walnut (v)
Smoked Pork Shoulder Croquette Bacon Emulsion & Apple	Charred Leek Mosaic Nori, Pickled Shallots & Cashews (vg)
Dill & Vodka Cured Sea Trout Horseradish, Cucumber, Caviar & Squid Ink	Pea & Shallot Ravioli Romesco Sauce, Confit Shallots, Crispy Capers & Lemon Oil (vg)
Ras-el-Hanout Lamb Breast Tabbouleh, Feta & Pomegranate	Gochujang Cauliflower Carpaccio Cucumber, Coriander & Crispy Noodle (vg)
Thai Crab Bon Bon Tom Yum Sauce, Kaffir Lime & Mouli	Smoked Chicken & Ham Hock Terrine Charred Sweetcorn, Black Garlic & Parsley Oil

MAIN COURSE

Select One Main & Three Sides

Cauliflower, Chestnut & Pearl Barley Wellington Cavolo Nero, Carrot & Thyme (vg)	Confit Duck Leg Mulled Wine, Red Cabbage & Celeriac
Sous Vide Beef Sirloin * Charred Leek & Ceps	Lamb Shoulder Pave Provençale Crumb, Pea & Wild Garlic
Chargrilled Flat Iron Steak * Chimichurri & Heritage Tomato	Roast Chicken & Wild Mushrooms Smoked Pumpkin & Sage
Wild Mushroom & Truffle Arancini Sweetcorn, Basil & Pickled Walnut (v)	Confit Chicken Breast Miso Gremolata & Chargrilled Spring Onion
Baked Salmon Fillet Lovage, Beetroot & Horseradish	Roasted Seabass Fillet & Ravioli * Carrot, Pinenut Pesto & Crispy Anchovy
Braised Pork Belly & Seared Tenderloin Black Pudding & Toffee Apple	Charred Butternut Squash Tahini, Puffed Grains, Preserved Lemon & Sumac (vg)

SIDE ORDERS

Select Two

Roasted Sweet Potato Salad Cumin, Pickled Carrot, Radicchio & Paprika Crème Fraîche (v)	Grilled Mushrooms Chicory Root, Pine Nut Soil & Spinach Moss (v)	Grilled Tenderstem Broccoli Asparagus, Spinach & Toasted Seeds (vg)	Maple Glazed Baby Carrots Charred Spring Onions & Oregano Crumb (vg)
Charred Baby Gem Caesar Salad Chicken Crackling	Roasted Seasonal Squash Whipped Goats' Curd, Goji Berries & Sage (v)	Honey Roasted Parsnips Balsamic Onions, Pine Nuts & Crispy Kale (vg)	Seasonal Green Pumpkin Seeds & Parsley (vg)

Select One

New Potatoes & Caramelised Shallots , Lemon & Nori Butter (v)	Fondant Potato , Rosemary & Garlic
Truffle & Lemon Thyme Dauphinoise Potatoes , Smoked Bacon Jam	Bulgur Wheat & Spelt Grain Salad , Feta, Fennel & Pomegranate (v)
Garlic Roast Potatoes , Sage & Onion Crumb (vg)	Wild Garlic Pesto Gnocchi , Sun-dried Cherry Tomatoes & Bocconcini (v)

DESSERT

Passion Fruit & Vanilla Crème Brulée Popping Candy & White Chocolate (v)	Sticky Toffee Pudding Ginger Oat Crumble, Butterscotch & Caramel Cream (v)	Dark Chocolate Tartlet* Blackberries & Pistachio Biscotti (v)	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger (v)
Glazed Lemon Tart Raspberry, Meringue & Lavender (v)	Peanut Butter & White Chocolate Cheesecake Banana, Caramel & Lime (v)	Yuzu, Matcha & Passion Fruit Terrine Miso Caramel & Hazelnut	Coconut Panna Cotta Pineapple, Lime & Salted Popcorn (vg)

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