

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.



WE CARE ABOUT THE DETAILS

Our food is individually packaged and ready to enjoy. With our regularly updated seasonal menus, you'll keep your team excited year-round—everyone will be eager to come into the office!

WHAT IS INCLUDED?

- 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.

THE DETAILS

- Prices from £18.00+VAT per person.
- Special dietary requirements catered for.
- Various contract lengths available.
- Enhance your order with desserts & drinks
- Minimum order applies.

ORDERING

Ordering is simple. Let us know the quantity dietary preferences, and delivery details—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 requirements in more detail.



SPECIAL EVENTS

In addition to our standard workplace catering, we offer bespoke menus for special events such as team meetings and seasonal celebrations. Contact us to discuss your needs.





CAMBRIDGE DINING CO

WORKPLACE

Here is a selection of our delicious workplace catering menus, crafted by our talented chefs to bring teams together, boost morale, and nourish creativity. Perfect for meetings, events, or everyday office dining. The wide variety of dishes we lovingly create in-house are designed to be hearty and satisfying, as well as excite and sustain.

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

Babi Chin Pork Belly

Indonesian Fried Rice, Pak Choi, Soy & Ginger Dressing

Braised Lamb Shoulder Tagine

Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt

Slow Cooked Blade of Beef

Honey Glazed Carrot, Onion, Smoked Lardons & Dumplings

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)

Oaxacan Stuffed Sweet Potato

Mexican Rice, Sweetcorn, Pumpkin Seeds & Mole Coloradito (vg)

Sweet Potato & Chickpea Tagine

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

Lime & Harissa Salmon

Spiced Bulgur Wheat, Beetroot, Squash, Chickpeas & Ranch Dressing

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 Dukkah

Ginger Yakitori Beef Rump

Asian Wild Rice Salad, Spring Onion, Shredded Cabbage, Miso & Maple Dressing

Smoked Duck Breast,

Watermelon & Orange, Ratte Potatoes & Dill Mayonnaise

Lemon & Thyme Grilled Chicken

Kohlrabi & Beetroot Slaw, Crispy Onion, Lemon, Tahini & Coriander Dressing

Hot Smoked Salmon Skagen

New Potato & Fennel Salad, Dill, Chive & Horseradish 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 Dukkah (vg)

Teriyaki Oyster Mushrooms

Asian Wild Rice Salad, Spring Onion, Shredded Cabbage, Miso & Maple Dressing

Lemon & Thyme Roasted Cauliflower

Romaine Lettuce, Sourdough Croutons & Caesar Dressing (vg)

Roast Feta & Radicchio Salad

Sticky Walnuts, Pomegranate & Orange Vinaigrette (v)

Aubergine & Soy Glazed Tofu

Glass Noodle Salad, Cucumber Kimchi & White Sesame Seeds (vg)

SPRING SPECIALS

For those with New Year resolutions to stick to we have created two super healthy vegan dishes!

Sri Lankan Cauliflower & Lentil Dahl

Spicy Potato, Corriander & Bombay Mix (vg)
Served Hot

Californian Superfood Salad

Quinoa, Charred Sweetcorn, Goji Berries, Broccoli, Kale & Guacamole Dressing (vg) Served Cold

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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