



# CAMBRIDGE DINING CO

## CANAPÉS

**Pressed Ham Hock Terrine**  
Carrot Jam, Pickled Shallots

**Truffle Pea & Buckwheat Tartlet**  
Toasted Hazelnut (vg)

**Crispy Duck Gyoza**  
Ponzu Sauce

**Beetroot Cured Salmon**  
Orange & Dill Mascarpone

**Potted Crab & Avocado**  
Mango & Basil Gel

**Smoked Duck**  
Pomegranate & Cranberry Gel

**Mozzarella Polenta Fritter**  
Sun-dried Tomato & Basil (v)

**Smoked Haddock Fishcake**  
Compressed Cucumber  
& Dill Mayonnaise

**Edamame, Spinach & Basil Arancini**  
Smoked Chilli Mayonnaise (v)

**Heritage Tomato Tart**  
Olive Crumb (vg)

**Cured Chalk Stream Trout**  
Kohlrabi Salad, Pumpernickel

**Smoked Shredded Chicken Crostini**  
Tarragon Mayo, Shaved Berkswell

**Patatas Bravas**  
Black Garlic, Picante Pepper (vg)

**Sesame Katsu Chicken**  
Sriracha Mayonnaise

**Swede Pastrami**  
Pumpernickel, Gherkin,  
Mustard (vg)

## BOWL FOOD

Bowl Food is a fun and social way to serve your guests something more substantial, but without the formality of a sit down meal. Our bowl food is served in contemporary small dishes that are easy to eat with just a fork. Our staff circulate the bowls on trays, 'canapés style', serving and collecting empty bowls as you move through each course. This menu is free from ruminant meats to meet the Cambridge University Sustainability Policy.

## SAVOURY BOWLS

### HOT

**Confit Chicken Breast**  
Wild Mushroom, Smoked  
& Roasted Pumpkin

**Pork Belly**  
Black Pudding Mash, Braised  
Hispi Cabbage, Toffee Apple Puree

**Chicken Curry**  
Fragrant Rice, Aubergine Chutney,  
Spinach

**Thai Fishcake**  
Carrot, Mouli, Sesame & Coriander

**Confit Shredded Duck**  
Heritage Carrots, Mulled Wine  
Red Cabbage

**Tamarind Glazed Aubergine**  
Bulgur Wheat & Spelt Grain,  
Pomegranate, Crispy Shallots (vg)

**Pork & Herb Sausage**  
Mash, Savoy Cabbage, Gravy

**Wild Garlic Pesto Gnocchi,**  
Sun-dried Cherry Tomatoes,  
Bocconcini (v)

**Marinated Tofu**  
Romanesco, Pak Choi, Miso Dressing (vg)

**Curried Cauliflower & Chickpea**  
Fragrant Rice, Aubergine Chutney,  
Spinach (vg)

### COLD

**Sweet Potato Falafel**  
Red Pepper Hummus  
& Pearl Cous Cous (vg)

**Seared Tuna Poke Bowl**  
Wakame Salad, Brown Rice,  
Edamame, Togarishi

**Heritage Tomato & Mozzarella Salad**  
Balsamic Glaze (v)

**Confit Salmon Fillet**  
Potato, Spring Onion & Herb Salad

**Marinated King Prawns**  
Soy Glazed Noodles, Wakame,  
Edamame Beans

**Peppered Tuna**  
Smashed Cucumber, Sesame,  
Soy Dressing

**Roasted Butternut Squash**  
Whipped Tahini, Mixed Grains (vg)

**Fine Bean, Mange Tour Salad,  
Hazelnut & Orange Salad**  
Citrus Dressing (vg)

**Sweet Potato & Chickpea Salad**  
Sultanas & Coriander (vg)

**Smoked Duck Salad**  
Watermelon, Orange & Frisee,  
Dill Mayonnaise

**Smoked Chicken Waldorf salad**  
Pickled Celery, Walnut Crumb

**Salt Baked Beetroot**  
Whipped Goats' Cheese,  
Balsamic Reduction, Rocket (v)

## SWEET BOWLS

**Glazed Lemon Tart**  
Passion Fruit Curd, Raspberries

**Sticky Toffee Pudding**  
Butterscotch Sauce, Caramel  
Chantilly Cream

**Dark Chocolate & Raspberry Delice**  
Raspberry & Hazelnut Crumb,  
Raspberry 'Jam' vg

**Chocolate Orange Brioche Bread & Butter  
Pudding**  
Vanilla Cream

**Raspberry Crème Brûlée**  
Lavender & Thyme Shortbread, Raspberries

**Rhubarb Compote**  
Yoghurt Mousse, Ginger Biscuits

**Chocolate Brownie**  
Honeycomb, Salted Caramel v

**Coconut Panna Cotta**  
Pineapple & Lime Salsa, Toasted Coconut  
Flakes vg

**Dark Chocolate Torte**  
Cointreau Strawberries, Pistachio vg

**Lemon & Lime Posset**  
Passionfruit, Almond Sable Biscuit

**Vanilla Cheesecake**  
Blueberry & Lime Compote, Strawberries

Key: v - vegetarian, vg - vegan

\*Supplement Applies