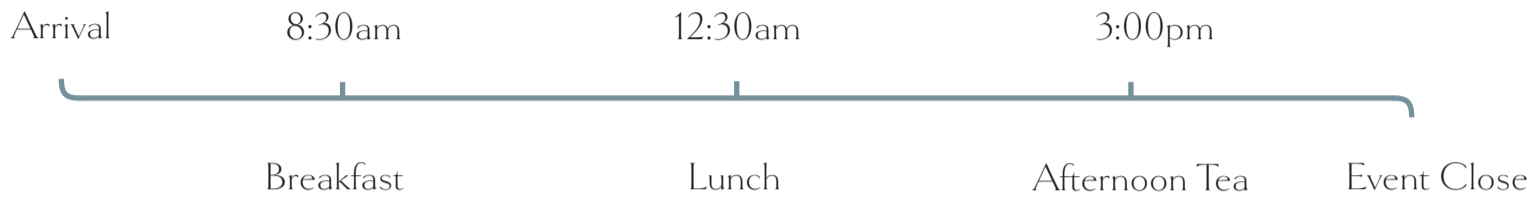




# CAMBRIDGE DINING CO

## DAILY DELEGATE RATE

Our Day Delegate package has been designed to offer flexibility with a wide range of choices to suit specific budgets. We are happy to create a custom programme to fit your requirement and the on-site facilities. All of our packages includes professional staffing and Catering Manager throughout. This menu is free from ruminant meats to meet the Cambridge University Sustainability Policy.



### DAY DELEGATE PACKAGE

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| <ul style="list-style-type: none"> <li>A breakfast selection with your choice of cold or hot items</li> <li>Mid-morning tea &amp; coffee with your choice of snack</li> <li>Lunch (various styles available, please see the menu below)</li> <li>Afternoon tea &amp; coffee with your choice of snack</li> </ul> | <ul style="list-style-type: none"> <li>Uniformed Chefs</li> <li>Catering Manager and service team</li> <li>Our contemporary cutlery &amp; modern white china</li> <li>Tablecloths for all buffet &amp; drinks service table</li> </ul> |
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### BREAKFAST

Select Up to Two Options

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| <p><b>HOT</b></p> <ul style="list-style-type: none"> <li><b>Bacon &amp; Sausage Rolls</b><br/>Red Onion Chutney (gf options)</li> <li><b>Plant 'Sausage' Buns</b><br/>Red Onion Chutney (v) (vg) (gf options)</li> <li><b>French &amp; Danish Pastries</b><br/>Croissan &amp; Pain au Chocolat (v)</li> <li><b>Brie &amp; Sun-dried Tomato</b><br/>Brioche Buns (v)</li> </ul> | <p><b>COLD</b></p> <ul style="list-style-type: none"> <li><b>Fruit Bowl</b><br/>Bananas, Oranges, Plums, Apples &amp; Grapes (vg)</li> <li><b>Fruit Platter</b><br/>Strawberries, Melon, Blackberries, Grapes, Kiwi (vg)</li> <li><b>Natural Yoghurt</b><br/>Mixed Berries, Coconut &amp; Maple Granola (v)</li> <li><b>Breakfast Muffins</b><br/>Blueberries, Chocolate Chips (v)</li> </ul> |
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### COFFEE BREAK

Select Up to Two Options

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| <ul style="list-style-type: none"> <li><b>Biscuit Selection</b><br/>Homemade Shortbread &amp; Cookies (vg) (v) (gf options)</li> <li><b>Flapjack</b><br/>Yoghurt &amp; Cranberry Granola (v)</li> <li><b>Selection of Pastries</b><br/>Croissant, Pain au Chocolat &amp; Pain au Raisins (vg) (gf options)</li> </ul> | <ul style="list-style-type: none"> <li><b>Fruit Bowl</b><br/>Bananas, Oranges, Plums, Apples &amp; Grapes (vg)</li> <li><b>Berry Fruit Pots</b><br/>Fruit Coulis (v)</li> <li><b>Caramel Shortbread</b><br/>Chocolate Topping</li> </ul> |
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### LUNCH

Select One Style of Lunch From Next Page

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| <p><b>Finger Buffet</b><br/>Sandwiches &amp; Artisan Rolls<br/>Bites<br/>Desserts</p> <hr/> <p><b>Fork Buffet</b><br/>Sandwiches &amp; Artisan Rolls<br/>Bites<br/>Salads &amp; Sides<br/>Platters<br/>Desserts</p> <hr/> <p><b>Hot Fork Buffet</b><br/>Hot Buffet<br/>Salads &amp; Sides<br/>Desserts</p> | <p>Select From:</p> <p>Select From:</p> <p>Select From:</p> |
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### AFTERNOON TEA

Select Up to Two Options

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| <ul style="list-style-type: none"> <li><b>Biscuit Selection</b><br/>Homemade Shortbread &amp; Cookies (vg) (v) (gf options)</li> <li><b>Flapjack</b><br/>Yoghurt &amp; Cranberry Granola (v)</li> <li><b>Lemon Drizzle Cake</b><br/>Light Sponge &amp; Lemon Syrup (vg) (v) (gf options)</li> <li><b>Carrot Cake</b><br/>Cream Cheese Frosting (v)</li> </ul> | <ul style="list-style-type: none"> <li><b>Fruit Bowl</b><br/>Bananas, Oranges, Plums, Apples &amp; Grapes (vg)</li> <li><b>Berry Fruit Pots</b><br/>Fruit Coulis (v)</li> <li><b>Victoria Sponge</b><br/>Raspberry Jam &amp; Buttercream Icing (v)</li> <li><b>Caramel Shortbread</b><br/>Chocolate Topping</li> </ul> |
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### DIETARY REQUIREMENTS

We are highly experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. All our dishes are labelled with allergens. We can also provide an alternative dish for guests with specific dietary requirements which will be served to them separately. There is no additional charge for catering for dietary requirements.

## SANDWICHES & ARTISAN ROLLS

Select Four Options

<b>Honey Roast Ham</b> Lettuce, Tomato, Mustard Mayonnaise	<b>Prawn &amp; Crayfish</b> Marie Rose Sauce, Watercress
<b>Smoked Salmon</b> Lemon & Dill Cream Cheese	<b>Smoked Applewood Cheddar</b> Rocket, Red Onion Chutney (v) (vg option)
<b>Peppered Salami</b> Emmental Cheese, Dijon Alioli	<b>Grilled Courgette &amp; Roast Pepper</b> Hummus (vg)
<b>Coronation Chicken</b> Sultana & Curry Mayonnaise	<b>Heritage Tomato &amp; Mozzarella</b> Pesto (v) (vg option)
<b>Tuna Mayonnaise</b> Spring Onion, Avocado	<b>Vegan Feta</b> Chargrilled Courgette, Tomato Chutney, Rocket (vg)
<b>Egg Mayonnaise</b> Herb & Mustard Cress (v)	

## PLATTERS

Select Two Options

<b>Antipasti</b> Coppa Ham, Konica Salami Sticks, Finocchiona Fennel Salami, Manchego, Pickled Vegetables, Cornichons, Rosemary Focaccia, Olives & Rocket
<b>Fish</b> Smoked Salmon, Mackerel Pâté, Beetroot Cured Salmon, Anchovies, Pickled Vegetables, Saffron Alioli, Rosemary Focaccia, Olives & Rocket
<b>Vegetarian</b> Artichokes & Roasted Peppers, Mushroom & Walnut Pâté, Bocconcini, Smoked Appledwood Cheddar, Balsamic Onions, Hummus, Rosemary Focaccia, Olives & Rocket

## SALADS & SIDES

Select Four Options

<b>Creamed Mashed Potato</b> Crème Fraîche, Crispy Onions (v)	<b>Olive, Artichoke &amp; Parsley Cous Cous</b> Lemon (vg)
<b>Lime &amp; Herb Rice</b> Coriander (vg)	<b>Red Cabbage Coleslaw</b> Smoked Paprika (v)
<b>Garlic &amp; Herbs Roasted New Potatoes (v)</b>	<b>Fennel, Kohlrabi &amp; Apple Slaw</b> Mustard
<b>Cajun Spiced Parmentier Potatoes</b> Truffle Mayonnaise (v)	<b>Heritage Tomato &amp; Mozzarella</b> Olive Crumb, Rocket (vg)
<b>Roasted Roots &amp; Beets</b> Cumin & Rosemary (vg)	<b>Asian Vegetable</b> Coriander, Chilli & Lime Dressing (vg)
<b>Seasonal Greens</b> Toasted Pumpkin Seeds & Parsley (vg)	<b>Baby Spinach, Crispy Pancetta &amp; Goats' Cheese</b> Pine Nuts, Herb Oil
<b>Roasted Baby Carrots &amp; Fennel</b> Sage Oil (vg)	<b>Tomato, Cucumber, Red Onion &amp; Radish</b> Baby Leaf (vg)
<b>Fine Bean, Hazelnut &amp; Orange Salad</b> Citrus Dressing (vg)	<b>Chargrilled Artichoke &amp; Sun-Dried Tomato</b> Pickles & Olive Dressing
<b>New Potato Salad</b> Mustard, Spring Onion (vg)	<b>Black Bean, Roast Pepper &amp; Quinoa</b> Coriander (vg)

## BITES

Select Four Options

<b>Pork, Mustard &amp; Herbs Sausage Roll</b> Lettuce, Tomato, Mustard Mayonnaise	<b>Pork Pie</b> Red Onion Chutney
<b>Sesame Katsu Chicken</b> Sriracha Mayonnaise	<b>Ham Hock Terrine</b> Apple Gel, Crackling
<b>Chestnut &amp; Apricot 'Sausage' Roll (vg)</b>	<b>Lemon &amp; Herb Prawns</b> Saffron Alioli
<b>Chargrilled King Prawn</b> Chilli & Lime Dressing	<b>Smoked Salmon</b> Cucumber, Crispbread
<b>Mozzarella Polenta Fritter</b> Sun-Dried Tomato & Basil (v)	<b>Gravadlax</b> Herb Crème Fraîche
<b>Marinated Halloumi</b> Tahini Yoghurt (v)	<b>Bruschetta</b> Avocado Puree & Maple Syrup, Roasted Cashew Nut Crumb (vg)
<b>Vegetable Spring Roll</b> Tomato Chutney (vg)	<b>Cropwell Bishop Quiche</b> Pickled Mushroom (v)
<b>Charred Sweetcorn Fritter</b> Chilli Jam (vg)	<b>Goats' Cheese Tartlet</b> Quince Jelly (v)
<b>Heritage Tomato &amp; Mozzarella</b> Bruschetta (v)	<b>Plant 'Pork' Pie</b> Piccalilli (vg)
<b>Mushroom &amp; Walnut Pâté</b> Crispbread (vg)	

## HOT FORK BUFFET

Select Two Options

<b>Lemon &amp; Herb Chicken</b> Pancetta & Summer Pea Fricassee, Tarragon Cream	<b>Potato Gnocchi</b> Wild Mushrooms, Baby Leeks, Pine Nuts (v)
<b>Split Pea Dhal, Coconut, Coriander</b> Naan Bread (vg)	<b>Poached Salmon</b> Lime Yoghurt
<b>Smoked Pulled Pork</b> Fennel, Coriander	<b>Roasted Vegetable Ragù</b> Salsa (vg)
<b>Marinated Maple &amp; Cajon Chicken</b> Flat Leaf Parsley	<b>Italian Summer Stew</b> Sweet Peppers & Onions, Basil (vg)
<b>Sticky Tofu</b> Cucumber, Spring Onion, Sesame Oil Dressing (vg)	<b>Chickpea, Butternut Squash, Coconut Curry</b> Mini Poppadom's (vg)
<b>Honey &amp; Mustard Glazed Gammon</b> Wholegrain Mustard & Gherkin Mayo	<b>Smoked Jackfruit</b> Fennel, Coriander (vg)

## DESSERTS

Select Two Options

<b>Coconut Panna Cotta</b> Pineapple & Lime Salsa, Toasted Coconut (vg)	<b>Dark Chocolate &amp; Raspberry Delice</b> Raspberry & Hazelnut Crumb, Raspberry 'Jam' (vg)
<b>Chocolate Brownie</b> Honeycomb, Salted Caramel (v)	<b>Dark Chocolate Torte</b> Cointreau Strawberries, Pistachio (vg)
<b>Gooseberry &amp; Elderflower Fool</b> Oat Biscuit	<b>Raspberry Crème Brûlée</b> Vanilla Shortbread, Raspberries
<b>Rhubarb Compote</b> Yoghurt Mousse, Ginger Biscuit	<b>Lemon &amp; Lime Posset</b> Passionfruit, Almond Sable Biscuit
<b>Vanilla Cheesecake</b> Blueberry & Lime Compote, Strawberries(vg)	<b>Vanilla Cheesecake</b> Blueberry & Lime Compote, Strawberries(vg)