

THE CAMBRIDGE
DINING
COMPANY

**The
St John's
Chop House**



THE COCK
HEMINGFORD GREY



**The
Cambridge
Chop House**





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Wedding Breakfast Menu 2011

About us...

Thank you for your interest in The Cambridge Dining Company. The Company is part of Cambuscuisine Restaurants which operates four high quality establishments in Cambridgeshire including The Cock at Hemingford Grey, The 2010 National Dining Pub of the Year. Our cuisine is British, is sourced from the local area and is presented with style. We bring restaurant quality food and service to your party no matter the size. With complementary tastings and consultation we focus on working with you and your budget to create the perfect menu for your special day.

About you...

Our chief commitment is to ensure that you and your guests have the best dining experience. We will work closely with you to ensure this is achieved.

The first step is to have a look at the menus attached. If there is a dish that you would like that is not on the menu, don't worry, we are flexible and can very likely make it for you. Then we have a chat. We will discuss any ideas you have and talk through the dishes you are interested in. Once narrowed down to a couple of dishes (2 Starters, 2 Main courses and 2 desserts) you will be invited in to taste the selection free of charge at one of our restaurants. We can then discuss any issues and finalise your menu.

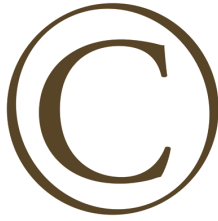
We hope you find this pack useful. If you have any queries we would be delighted to answer them. We look forward to seeing you.

Contact details:

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Canapés Selection

All of our canapés are hand made, fresh on the day of your event. If you wish to have a canapés which is not on the list please let us know. Our chefs will be happy to help.

We suggest 4 Canapés per person.

Warm

Suffolk Chorizo & Black Olive Tapenade en Croute

Butternut Squash Parcels with Chive & Smoked Paprika

English Mozzarella, Organic Cherry Tomato & Locally Grown Basil Stack

Chinese Spoons with Stir-Fry Vegetables, Crispy Telmara Duck or Tiger Prawn

Mini Loch Duart Salmon Fishcakes

Mini Yorkshire Pudding, Rare Ashdon Beef & Horseradish

Roasted Local Vegetable Skewers

Mint Marinated Suffolk Lamb Kebabs

Chicken Satay with Homemade Peanut Dip

Soft Boiled Quails Eggs with Pancetta Crisp

Cold

Locally Smoked Salmon, Sweetcorn Blini & Caviar

Retro Mini Prawn Cocktails, Marie Rose & Baby Gem Lettuce

Smoked Cornish Mackerel Pate with Tomato Chutney

Organic Cherry Tomato Filled with English Goats Cheese & Black Pepper

Pressed Ham Hock en Croute, Grain Mustard & Spring Onions

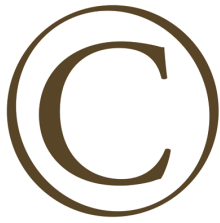
Mini Chicken Caesar Salad

Locally Smoked Salmon on Granary Bread with Shallot & Gherkin

Avocado & Pimento Mouse on Seed Crisp

Bloody Mary Tomato with Tabasco, Worcestershire Sauce & Celery Salt

Locally Smoked Chicken & Sweetcorn Tartlets



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Function Menu

Select 1 starter, 1 main course and 1 dessert from the menu. If you would like a dish that is not on our menu we would be happy to discuss further options with you.

Starters Summer 2011

Green Pea, Cider and Mint Soup

Potted Shrimps
Melba Toast

Prawn and Crayfish Cocktail
Filo Pastry Basket with Sesame

Gin & Juniper Cured Salmon
Dressed Baby Leaf

Beef Carpaccio
Olive Oil, Rocket, Parmesan, Capers & Cracked Black Pepper

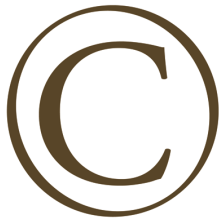
Goats Cheese, Leek & Hazelnut Tart (v)

Chicken & Pigeon Terrine
Homemade Chutney & Dressed Salad

Confit Duck, Fine Bean & Wild Mushroom Salad
Pumpkin Seed Dressing

Roasted Beetroot, Feta & Apricot Salad

Grilled Black Pudding & Duck Egg Mayo
Little Gem Lettuce & Celery Salt



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Main Courses Summer 2011

Braised Chuck-Eye of Beef

Bashed Carrot & Swede, Horseradish Mash & Stock Sauce

Chicken Breast Wrapped in Bacon

Garlic & Tarragon Butter, Wilted Spinach & Potato Cake

Roasted Lamb Chump

Apricot & Mint Cous Cous

Roast Pork Belly

Truffle & Butterbean Puree, Honey Glazed Baby Onion & Cider Sauce

Individual Cashel Blue & Broccoli Pie

Seasonal Baby Vegetables

Roasted Vegetable Lasagne

Lime Butter Sauce & Fresh Pesto

Summer Vegetable Salad

Poached Egg & Basil

Smoked Haddock

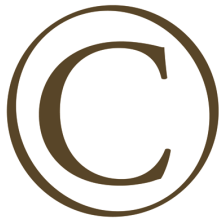
Potato Rosti, Spinach, Poached Egg & Mustard Cream Sauce

Seared Salmon

Straw Potato, Coriander & Rocket Salad, Chilli, Pineapple & Mango Salsa

Sea bass Fillet

Broad Beans, Sunblushed Tomato & Sauce Vierge



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Desserts Summer 2011

Lemon Posset
Stewed Fruit

Rolled Treacle Pudding
Homemade Custard

Pear & Ginger Tart
Clotted Cream

Traditional Spotted Dick
Homemade Custard

Fresh Lemon Tart
Strawberry Salad Tossed in Honey & Cointreau

Chocolate Tart
Chocolate Ice Cream

Raspberry & Pimms Crème Brulee

Apple & Prune Tart
Caramel Ice Cream

Pecan Pie
Bourbon Sauce

Passion Fruit Tart
Stewed Raspberries

Selection of English Artisan Cheeses* (£3 Supp)
Fresh Bread or Crackers



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Function Evening Reception Options (To follow The Wedding Breakfast)

Finger Buffet

Mini Beef Burgers Tomato Chutney
Chicken Satay Skewers
Chinese Spoons Crispy Telmara Duck
Sweet Chilli Chicken Drumsticks
Smoked Salmon & Cucumber Horseradish Cream
Spiced Suffolk Lamb Kebabs Cucumber Raita
Chinese Style Tiger Prawns, Stir-Fry Vegetables
Goats Cheese & Red Onion Marmalade en Croute
Selection of Hand Made Sandwiches

Cheeseboard

Selection of British cheeses
Apples, Celery & Grapes
Biscuits
Homemade Chutney

Hot Rolls

Bacon Rolls
Sausage Rolls
Toasted Cheese & Tomato Sandwiches
Homemade Chutney
Tomato/Brown sauce