



EVENTS

## Planning creative & memorable events with a personal touch.

At CDC Events, we offer full event management services, from venue sourcing and marquee design to entertainment and production. Along with our renowned, sustainably sourced, freshly prepared food, we provide everything you need for your event.

CDC Events are part of Cambscuisine, which operate highly regarded restaurant establishments in Cambridgeshire including The Cock at Hemingford Grey, The Three Horseshoes at Madingley, The Chophouse, Millworks and Smokeworks in Cambridge. Our ethos is to take our restaurant-quality dishes to your event table.

Visit our website [www.cdc.events](http://www.cdc.events) to explore our full range of services.

### CATERING

Our food is freshly prepared, sustainably sourced and presented with style. Whether you opt for a traditional plated 3 course meal or more informal family style format, our philosophy is the same – to create inspiring menus from fresh, local ingredients that wow your guests.

We believe in clear, simple pricing, this is what is included in the price;

- A manager to run the catering aspects of your event
- Uniformed chefs and food service waiters for the event
- Our contemporary cutlery and modern white china
- Napkins and tablecloths for all dining tables and guests

Once you have chosen your favourite menu items, you will be invited to sample your dishes during your tasting experience at our purpose-built tasting suite. If there is an option you would like that is not on our menu, please let us know as we can very likely make it for you. Your chosen menu is then prepared for you at the tasting and presented as it will be on your event day.

### GUEST CHOICES

You are welcome to give your guests' a choice of menu at your invite stage, there will be a charge for this which we will include in your quote for you. The fee is per guest, per course.

### CATERING FOR CHILDREN

For children between 3-12 years old a smaller, simpler version of the dishes you have chosen can be created.

### DIETARY REQUIREMENTS

We are highly experienced in catering for guests dietary requirements. We either design a slightly different version of the menu you have chosen, or provide a suitable alternative option for them. Once you submit your seating plan to us we will know where each guest with a dietary requirement is sitting, therefore we are able to ensure they are served the correct meal. There is no additional charge for catering for dietary requirements. Please ensure you submit full, correct dietary information.

Menu key: v – vegetarian, vg – vegan



## EVENTS

### STARTERS

LAMB, APRICOT & ROSEMARY SCRUMPET Radish, Beetroot Mayonnaise

HAM HOCK TERRINE Garlic Focaccia, Apple & Cider Chutney, Crispy Capers

CONFIT DUCK PARCEL Asian Slaw, Soy Dressing

BEEF SHORT RIB CROQUETTE Chimichurri

SMOKED DUCK Quince Jelly, Shallots, Pomegranate

CHILLI & GARLIC PRAWNS Panzanella Salad

SEARED TUNA Thai Bang Bang Slaw, Sesame Oil

CLASSIC PRAWN COCKTAIL Smashed Avocado, Gem Lettuce, Marie Rose

HOUSE CURED BEETROOT SALMON Compressed Apple, Fennel, Salmon Caviar Dressing

ASIAN-STYLE FISH CAKE Carrot, Mouli & Lime Aioli

PAN-FRIED SEABASS Samphire & Miso Lobster Bisque Supp. £3.00

MINI HONEY & ROSEMARY BAKED CAMEMBERT Toasted Hazelnuts, Garlic Focaccia Supp. £1.50

SWEET POTATO, CHILLI & SPRING ONION PARCEL Asian Slaw, Soy Dressing vg

HONEY ROASTED BEETROOT SALAD Pickled Golden Beets, Saffron Quinoa, Goats' Cheese Mousse v

BURRATA Tuscan Heritage Tomato Salad, Crisp Bread, Basil v

HARISSA HUMMUS FLATBREAD Dukkah, Spring Onion, Vegetable Crisps, Chilli Oil vg

CARAMELISED FENNEL & ORANGE SALAD Spiced Grains, Pumpkin Seeds & Pomegranate vg

### SHARING STARTERS

Relax into your meal with one of our beautiful sharing starters. Guests' can pass and exchange an array of food between them for a fun and interactive way to begin dining. Select one of the below options, dietary guests' will be catered for separately.

ANTIPASTI Prosciutto, Pastrami, Ham Hock Terrine, Honey & Thyme Baked Camembert, Cornichons, Onion Chutney

FISH Smoked Salmon, Garlic & Lemon Prawns, House Cured Salmon, Pickles, Crispy Capers, Tartare Sauce

All served with homemade focaccia, hummus, sun-blushed tomatoes, mixed olives and rocket.



## EVENTS

### MAIN COURSES

**PORK PORCHETTA** Roasted Squash, Fennel & Apple Slaw, Pomegranate, Pesto, Toasted Pumpkin Seeds

**CHUCK EYE OF BEEF** Horseradish Bon Bon, Roasted Carrots, Black Olive Crumb, Stock Sauce

**AGED SIRLOIN OF BEEF** Supp. £3.00

Beef Short Rib Croquette, Parsnip & Pine Nut Purée, Braised Shallots, Rainbow Chard, Red Wine Sauce

**ROASTED SUFFOLK CHICKEN** Dauphinoise Potato, Pancetta & Baby Onion Fricassee, Tarragon Sauce

**WELSH LAMB SHOULDER** Smoked Mashed Potato, Tenderstem Broccoli, Crushed Minted Peas, Mint Sauce

**VENISON HAUNCH STEAK** Supp. £3.00

Potato Terrine, Braised Red Cabbage, Parsnip Purée, Redcurrant Sauce

**CONFIT DUCK LEG** Potato Rösti, Carrot, Ginger & Star Anise Purée, Charred Carrots, Red Wine Sauce

### FISH, VEGETARIAN & VEGAN

**STEAMED COD** Samphire, Crab & Dill Croquette, Gremolata Supp. £3.00

**SMOKED SALMON & PRAWN FISH CAKE** Pickled Vegetables, Salsa Verde

**POTATO GNOCCHI** Cauliflower, Woodland Truffle, Pine Nuts, Wild Rocket v

**PUMPKIN & SAGE RISOTTO** Grilled Baby Leeks & Curry Oil v

**WILD MUSHROOM & CAULIFLOWER WELLINGTON** Squash Purée, Rainbow Chard v

**CHARGRILLED SPICED PANEER** Chaat Masala Potato, Lime, Pak Choi v

**ROASTED COURGETTE 'STEAK'** Parmesan Polenta Chips, Lambs Leaf Salad v

**SMOKED TOFU, CAULIFLOWER & BUTTERBEAN MASALA** Crispy Broad Beans vg

**ROASTED BUTTERNUT SQUASH** Bulgar Wheat & Lentil Salad, Pomegranate, Harissa & Sorrel vg



## EVENTS

### DESSERTS

DARK CHOCOLATE & RASPBERRY DELICE Raspberry & Hazelnut Crumb, Raspberry 'Jam' vg

LIME & GINGER POSSET Honey & Pistachio Granola, Mango Gel v

VANILLA MASCARPONE CANNOLI Cherries & Candied Orange v

GLAZED LEMON TART Blackberry Gel, Meringue Shards v

STICKY TOFFEE PUDDING Butterscotch Sauce, Caramel Chantilly Cream v

RASPBERRY CRÈME BRÛLÉE White Chocolate Shortbread v

PASSIONFRUIT MOUSSE Lime & Coconut Crumble v

CARAMELISED PEACH & PISTACHIO PAVLOVA Pistachio Syrup v

DARK CHOCOLATE TORTE Honeycomb & Cherry Compote vg

VANILLA 'CHEESECAKE' Crispy Feuilletine Biscuit, Calamansi Lime & Gin Gel v