



Planning CREATIVE & MEMORABLE EVENTS with a personal touch.

At CDC Events, we offer full event management, from venue sourcing and marquee design to entertainment and production. Along with our renowned, sustainably sourced, freshly prepared food, we provide everything you need, no matter the size or style of your event.

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

Visit our website, www.cdc.events, to explore our full range of services.

CATERING

Our food is freshly prepared, sustainably sourced and presented with style. Whether you want a 3 course dinner or sharing boards, our ethos is the same – to create inspiring menus from fresh, local ingredients that wow your guests.

We believe in clear, simple pricing with no hidden charges, so this is what is included in the price;

- A Catering Manager to run the food and drink aspects of your event
- Uniformed chefs and waiters for the event
- Our contemporary cutlery and modern white china
- Napkins and tablecloths for all dining tables and guests
- Complimentary consultation and tasting session

Once you have chosen a couple of favourite dishes for each course, you will be invited for your tasting experience and consultation at our purpose built tasting suite in Harston. Don't worry if there is a dish you would like that's not on our menu, as we can very likely make it for you! Each dish is made bespoke at the tasting and presented as it will be on the event day.

DIETARY REQUIREMENTS

We are experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. We either create a slightly different version to the dish you have chosen, or provide an alternative dish for that guest. We know where each guest is sitting when you provide your seating plan to ensure they are served the correct dish. There is no additional charge for catering for dietary requirements.

GUEST CHOICES

You are welcome to give your guests a choice at your invite stage, however this is charged at £1.50 + vat per guest, per course. Remember we do cater for all dietary requirements free of charge!

CATERING FOR CHILDREN

For children (3-12 year olds), we can either create a smaller version of the dishes you have chosen or we offer more child-friendly dishes.



EVENTS

STARTERS

Beetroot Cured Salmon, Orange, Apple & Pickled Fennel Salad, Honey & Yoghurt Dressing

Prawn & Crayfish Cocktail, Lemon Gel & Lemon Balm, Filo Basket

Fish Cake, Courgette & Beetroot Leaf Salad & Herb Aioli

Salted Cod, Sourdough Toast

Mackerel Fillet, Kohlrabi Remoulade, Apple, Horseradish, Sesame Seed Cracker & Sorrel

Crab & Salmon Ravioli, Pearl Barley & Shellfish Bisque, Peppers, Chervil & Tomato Supp. £2.50+VAT (£3.00)

Seared Tuna, Confit Garlic & Coriander Emulsion, Cucumber, Coriander, Puffed Rice Supp. £2.50+VAT (£3.00)

Chicken & Black Pudding Press, Red Onion Marmalade & Toast

Ham Hock Terrine, Apple, Watercress, Crackling & Melon

Venison Scotch Egg, Spiced Beetroot Chutney, Baby Chard & Pickled Beetroot Salad Supp. £1.84+VAT (£2.20)

Smoked Pigeon & Pear Salad, Toasted Pumpkin Seed & Vanilla Supp. £1.84+VAT (£2.20)

Seared Beef, Celeriac Horseradish Remoulade, Watercress, Pecorino & Parsnip Crisps Supp. £1.84+VAT (£2.20)

Feta, Red Pepper & Spinach Tart, Mixed Leaf & Herb Oil (v)

Wild Mushroom Arancini, Mushroom Jam, Rocket & Parmesan Shavings (v)

Squash Salad, Chickpeas, Pomegranate, Croutons, Pumpkin Seeds, Radicchio & Rocket (vg)

Fig Salad, Couscous, Roasted & Pickled Beetroot (vg)

Filo Basket with Goat's Cheese Mousse, Roast Tomato, Courgette, Pesto & Basil Cress (v)

SURPRISE COURSES

Begin your meal with one of our beautiful amuse bouche's or cleanse the palate ahead of your main.

AMUSE BOUCHE

Pea, Ham Hock, Truffle Velouté

Smoked Duck, Pineapple, Chilli & Coriander Chutney

PALATE CLEANSER

Watermelon & Elderflower Foam

Rhubarb Iced Tea



EVENTS

MAIN COURSES

Traditional Roast Pork

Roast Potatoes, Cauliflower Cheese, Roast Seasonal Vegetables, Crackling, Apple Sauce & Gravy

Roast Pork Fillet, Smoked Mashed Potato, Heritage Carrots, Spinach & Stock Sauce

Pork Belly, Cheek & Potato Bon Bon, Cauliflower Puréed & Roasted, Greens & Cider Sauce

Pork Belly, Potato Fondant, Bacon Crumb, Apple Gel, Savoy Cabbage & Celeriac Purée Supp. £1.84+VAT (£2.20)

Chuck-Eye of Beef, Potato Fondant, Braised Fennel, Chard, Squash Purée & Sauce

Chuck-Eye of Beef, Dauphinoise Potato, Charred Spring Onion, Heritage Carrots & Red Wine Sauce

Traditional Roast Sirloin

Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Roast Seasonal Vegetables, Horseradish, Gravy Supp. £2.50+VAT (£3.00)

Roast Sirloin, Parmesan Mash, Kale & Cherry Tomatoes, Oyster Mushrooms & Sauce Supp. £2.50+VAT (£3.00)

Roast Sirloin, Potato & Mushroom Gnocchi, Sprouting Broccoli, Glazed Carrot & Sauce Supp. £2.50+VAT (£3.00)

Chicken Supreme, Dauphinoise Potato, Garlic Purée, Silver Skin Onions, Peas, Pea Shoots, Spinach & Salsa Verde

Chicken Supreme, Potato Rösti with Pea, Kale, Bacon, Leek Fricassee & Tarragon Cream

Chicken Supreme, Truffle Mash, Pickled & Roasted Mushrooms, Confit Leek, Greens & Sauce Supp. £1.84+VAT (£2.20)

Roast Lamb, Roast Potatoes, Cauliflower Cheese, Roasted Seasonal Vegetables, Mint Sauce & Gravy

Braised Lamb Shoulder, Potato Rösti, Pea & Mint Purée, Peas, Oven Dried Cherry Tomatoes & Sauce

Lamb Rump, Ricotta Croquette, Silver Skin Onions, Bok Choi, Celeriac Purée & Sauce Supp. £2.50+VAT (£3.00)

Lamb Rack, Coriander, Honey & Hazelnut Crust

Dauphinoise Potatoes, Leek, Courgette, Baby Gem Leaf & Rosemary Sauce Supp. £4.00+VAT (£4.80)



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MAIN COURSES

Venison Haunch, Salt Baked Celeriac Purée & Rösti, Red Cabbage, Cavolo Nero & Red Wine Jus Supp. £3.00+VAT (£3.60)

Venison Haunch, Truffle Mashed Potato, Beetroot Marmalade, Kale, Salsify Crisps & Sauce Supp. £3.00+VAT (£3.60)

Confit Duck Leg, Pear & Potato Bake, Braised Red Cabbage, Red Wine Reduction & Sauce

Roast Duck Breast, Dauphinoise Potatoes, Green Bean & Orange Salad, Chard & Orange Sauce Supp. £1.84+VAT (£2.20)

Cod Lightly Cured

Lemon Mashed Potato, Tomato, Pancetta, Onion, Dill & Red Pepper Salsa, Coriander, Ruby Chard & Hen's Yolk Emulsion

Sea Bass Fillet, White Bean Purée, Tomato, Peppers, Courgette, Aubergine, Spinach, Salsa Verde Supp. £1.84+VAT (£2.20)

Salmon Fillet, Dauphinoise Potatoes, Peas & Chorizo, Cabbage & Beurre Blanc Sauce Supp. £2.50+VAT (£3.00)

Baked & Smoked Aubergine

Charred, Puréed & Crisp Butternut Squash, Pané Goat's Cheese & Mousse, Pomegranate & Herb Oil (v)

Potato Rösti & Poached Hen's Egg, Spinach, Peas & Beurre Blanc Sauce (v)

Sweet Potato Fritter, Chilli, Spring Onion, Carrot & Cardamon Purée, Pak Choi & Coconut Cream (vg)

Mushroom Gnocchi

Watercress, Pea Purée, Parsnip Crisps, Peas, Broad Beans, Lemon Balm, Puffed Rice, Chive Oil (v)

Baby Beetroot Tarte Tatin, Apple & Kohlrabi Remoulade & Watercress (v)



EVENTS

DESSERTS

Sticky Toffee Pudding, Caramel Chantilly Cream & Butterscotch Sauce

Elderflower & Lime Posset, Lemon Meringue, Elderflower Gel, Lemon Balm & Shortbread Crumb

Vanilla Crème Brûlée, Shortbread Biscuit

White Chocolate Cheesecake, White Chocolate Crumb & Orange Gel

Blackcurrant & Raspberry Roulade, Strawberry, Coulis & Vanilla Mascarpone

Glazed Lemon Tart, Raspberries & Lemon Curd

Dark Chocolate Mousse, Cherry, Passion Fruit Curd & White Chocolate Crumb

CDC Cheese Plate*, Goat's Cheese, Hard Cheese, Blue Cheese Crumb, Apple, Seed Cracker & Fig Gel
Supp. £1.84+VAT (£2.20)

*Cheese can be served as an extra course £7.00+VAT (£8.40) per person.