



Visiting Groups

We are delighted to be able to offer visiting groups catering services at the Almonry Kitchen. All of our products are homemade by our team of chefs and served by our friendly service team. We have several areas to suit different group sizes and take reservations for up to 100 guests.

We are happy to look after those with specific dietary requirements, have level access and an accessible toilets. If you have any questions please do not hesitate to contact us.

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Morning	6
Selection of Coffee, Tea, Homemade Cookies & Shortbreads	
Buffet Lunch	19
Selection of Sandwiches	
Sausage rolls	
Quiche	
Cheese Scone	
Selection of Homemade Cakes	
Selection of Juices, Coffee & Tea	
Plated Hot Lunch (2/3 course)	27/33
Choice of Starters, Main & Dessert from our Season Menu (attached)	
Afternoon	9
Selection of Coffee & Tea & Homemade Cakes	
Afternoon Scones & Tea	11
Selection of Coffee, Tea & Scones with Clotted Cream & Strawberry Jam	
Classic Full Afternoon Tea	24
Selection of Coffee & Tea, Homemade Cakes, Scones, Savories & Sandwiches	
Drinks	
Coke/Coke Zero	3.6
Folkingtons Elderflower or Ginger Beer	3.6
Juices	4.5
Sparkling Water/Still Water (330ml/75cl)	2.5/5
House White/Red/Rose (175ml/70cl)	6.5/28
Peroni (330ml)/Wild Skye Pale Ale (440ml)/Becks Blue (330ml)	6.5
Prosecco (200ml/70cl)	10/42

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How to book

Booking is simple, please email us at: almonry@cdc.events with the date, time, number of guests and preferred menu option and we will confirm your booking and organise payment.

Further Information

Information on The Almonry Kitchen (including booking terms and conditions) can be found [here](#)

Please be aware that we operate an open kitchen. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur. Please let a team member know of any allergies or dietary requests.

Gluten free alternatives are available on most dishes, please ask your server.
10% Service charge will be added to groups of 6 or more.

The Almonry Kitchen is operated by The Cambridge Dining Co. www.cdc.events on behalf of Ely Cathedral
Please note we are cashless.



Lunch Catering – Plated Hot Lunch

Starter

Spiced Sweet Potato Soup

Cheese Scone (V)
(Vegan option Available)

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Prawn & Crayfish Cocktail

Mary Rose Dressing & Baby Gem Lettuce

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Lincolnshire Sausage Roll

Homemade Onion ketchup

Mains

Roasted Duck Leg

Braised Red Cabbage, Crushed Celeriac & Red Wine Sauce

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Smoked Haddock Fishcake

Minted Peas & Mustard Sauce

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Squash & Chickpea Tagine

Herb Cous Cous, Garlic & Mint Yoghurt (VG)

Desserts

Glazed Lemon Tart

Raspberry Coulis

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Treacle Tart

Pouring Cream

2 Course	27
3 Courses	33
Bread & Butter	3

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