



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

HANDMADE GOURMET CANAPÉS

Selection of canapés, served in a variety of ways:

Cold Canapés

Beetroot-Cured Salmon on Rye Bread with Lemon Crème Fraîche and Fennel Pollen

Smoked Trout Blini with Horseradish Cream and Cucumber Relish

Devon Crab Tartlet with Shredded Apple & Fennel

Moroccan Spiced Lamb with Pomegranate and Mint Pesto

Garlic & Coriander Spiced Chicken with Tomato Relish and Wasabi Sour Cream

Herb-Crusted Lamb, Pea Pesto and Toasted Pumpkin Seeds

Thai Beef Salad, Lime Dressing and Toasted Sesame Seeds

Smoked Duck with Sweet Potato Cake, Caramelized Onions and Thyme

Smoked Chicken with Pear Marmalade and Walnut Granola

Parmesan Shortbread with Sundried Tomato Mousse and Basil Crisp (V)

Grilled Polenta with Gorgonzola and Toasted Pine Nut (V)

Portobello Mushroom with Balsamic Shallot Relish and Shaved Parmesan (V)

Silken Tofu with Carrot, Mango & Coriander Salad and Thai Chilli Dressing (V)

Smoked Stilton Beignet with Red Onion Relish (V)

Hot Canapés

Chinese Pancake filled with Balsamic Duck and Figs

Pulled Pork Fritters with Apple Remoulade

Chicken Lollipops with Sesame Seeds & Teriyaki Sauce

Haggis-Crusted Quail's Eggs with Piccalilli

Salted Cod Croquette with Citrus Mayonnaise

Porcini Mushroom & Truffle-Scented Arancini with Smoked Arrabbiata Sauce (V)

Please select 4 canapés from the above selection

£7.50 per person

Prices exclusive of VAT