



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

BUSINESS LUNCH MENU



Selection of Deli Style Sandwiches
Hummus and Tzatziki with Vegetable Crudités
Bocconcini Mozzarella, Tomato, Olive & Basil Skewers
Homemade Rosemary & Garlic Scented Cheese Twists
Chef's Choice of Savoury Item
Root Vegetable Crisps



Selection of Cakes and Desserts
Fresh Fruit Platter with Yoghurt & Honey Dip



Tea and Coffee





2 COURSE HOT BUFFET MENU

MEAT AND FISH MAIN COURSES

Chianti-Braised Beef with Sun-Blushed Tomatoes, Olives, and Parmesan Polenta
Soy-Glazed Chicken with Bok Choy and Egg Noodles
Roasted Fillet of Salmon with Horseradish- Crushed Potatoes
Maple-Glazed Pork with Red Wine and Apple-Braised Red Cabbage
Teriyaki Cod with Bok Choy and Shiitake Mushrooms
Slow-Cooked Beef with Real Ale, Mushrooms and Mustard Mash
Rosemary & Garlic Braised Lamb with Roasted Root Vegetables
Creole Shrimp Gumbo with Spring Onion Rice
Braised Lamb with Capers, Anchovies and Roasted Squash
Chilli & Ginger-Infused Prawns with Soy Noodles
Herb-Baked Fillet of Salmon with Confit Fennel & Orange
Maple & Mustard Pulled Pork with Spiced Slaw
Beef Rendang with Sticky Coconut Rice
Lemon & Coriander Chicken with Jasmine Rice

VEGETARIAN MAIN COURSE

Thai Green Curry with Tofu, Bok Choy and Fragrant Rice
Sage & Pumpkin Risotto with Chestnut Pesto
Chickpea, Spinach & Artichoke Chaat Masala, with Pilau Rice and Naan Bread*
Moroccan-Spiced Sweet Potato, Courgette & Chickpea Tagine, with Preserved Lemon Cous Cous and Minted Yoghurt*
Stir-Fried Vegetables & Bamboo Shoots with Ginger and Rice Noodles
Roasted Vegetable & Green Olive Tagine with Dried Fruit and Saffron Cous Cous
Miso & Sesame-Braised Vegetables with Lemongrass & Ginger Rice
Potato Gnocchi with Plum Tomato Coulis and Pesto Oil
Cauliflower & Chickpea Dhal with Crispy Onions

DESSERTS

Chocolate, Hazelnut & Orange Torte*
Classic Lemon Posset with Crushed Amaretti Biscuits
Buttermilk Panna Cotta with Apple & Blackberry Compote*
Mango & Coconut Crème Brûlée
Baileys Cheesecake with Coffee Crème
Chocolate & Raspberry Brownie with Vanilla Cream
Treacle Tart with Fruit Compote
Baked Chocolate Tart with Vanilla Crème Fraîche & Raspberry Crumb
Sticky Toffee Pudding with Caramel Sauce

** Suitable or can be adapted for a vegan diet*

Menu includes Fresh Breads, 2 Salads, Fresh Fruit Platter, Orange Juice, Tea and Coffee

For groups of up to 40 guests please select 1 meat main course and 1 vegetarian main course, if required, and 1 dessert

For groups of over 40 guests please select 1 meat main course and 1 vegetarian main course, if required, and 2 desserts

Optional upgrade from the Business Lunch to a Hot Buffet Lunch is an additional £8 + VAT per person