



TRINITY HALL  
CAMBRIDGE

CONFERENCE & EVENTS

## HANDMADE GOURMET CANAPÉS

**PLEASE SELECT 4 OPTIONS**

### **Cold Canapés**

Gin & Tonic Cured Salmon Blini with Lime Cream Cheese, Dill & Caviar

Thai-Spiced Devon Crab Tart with Puffed Rice

Smoked Trout with Seaweed Mayonnaise and Keta

Sesame-Topped Savoury Choux Bun filled with Lemon & Dill Devon Crab

Confit Ham Hock Terrine with Apple & Rosemary Gel and Crackling Crumb

Shredded Duck with Plum Ketchup and Spring Onions

Smoked Chicken with Pesto, Toasted Pine Nuts and Crispy Basil

Feta Cheese Mousse with Chorizo & Black Olive

Sweet Chilli Chicken with Mango & Lime on a Thai Cracker

Slow-Cooked Short Rib of Beef with Horseradish Crème Fraîche

Chicken Tikka with Minted Yoghurt on Mini Naan

Mini Haloumi Skewers with Watermelon and Mint Dressing (V)

Mediterranean Vegetable Frittata with Red Pepper Hummus (V)

Whipped Goat's Cheese & Chive Mousse with Parmesan Shortbread and Piquant Peppers (V)

Herb & Garlic Crostini with Aubergine Caponata and Smoked Mozzarella\* (V)

Rosemary Polenta Cake with Cherry Tomato Fondue\* (V)

### **Hot Canapés**

Haggis Bon Bon, Apple and Thyme Mayonnaise

Panko Crumbed Smoked Haddock Croquette with Wasabi Purée

Mini Fish Pie with Smoked Cheddar Mash

Buttermilk Fried Chicken with Chipotle Mayonnaise

Cauliflower & Sage Bhaji with Sweet Chilli Sauce\* (V)

Sweet Potato & Parmesan Fritter with Caramelised Red Onion Jam\* (V)

Sesame-Coated Jack Fruit Falafel with Tahini Yoghurt\* (V)

\* These items are suitable, or can be adapted, for those following a Vegan diet

**£8.50 + VAT per person**

(A minimum of 20 guests required to choose from above menu. Under 20 guests will be Chef's Choice)

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance.

Our food is prepared in a kitchen where all allergens are present. Full allergen information is available on request.