



TRINITY HALL
CAMBRIDGE

CONFERENCE & 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



Optional addition of Orange, Apple, or Cranberry Juice (1 litre jug) £6 per jug



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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 and Tea and Coffee

Optional addition of Orange, Apple, or Cranberry Juice (1 litre jug) £6 per jug

*For groups of up to 40 guests please select 1 meat/fish main course and 1 vegetarian main course, and 1 dessert
For groups of over 40 guests please select 1 meat/fish main course and 1 vegetarian main course, and 2 desserts*

Optional upgrade from the Business Lunch to a Hot Buffet Lunch is an additional £10 + VAT per person

Note: During term the start-time for the hot buffet lunch may not be earlier than 1pm