



## 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

*For groups of up to 40 guests please select one meat/fish main course and one vegetarian main course and one dessert*

*For groups of over 40 guests please select one meat/fish main course and one vegetarian main course and two desserts*

**£34 + VAT per person**

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