



# TRINITY HALL

CAMBRIDGE

CONFERENCE & EVENTS

## TWO COURSE HOT BUFFETT MENU

### 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



### MEAT & FISH MAIN COURSE

#### *Fish*

Roasted Fillet of Salmon with Horseradish- Crushed Potatoes

Teriyaki Cod with Bok Choy and Shiitake Mushrooms

Creole Shrimp Gumbo with Spring Onion Rice

Chilli & Ginger-Infused Prawns with Soy Noodles

Herb-Baked Fillet of Salmon with Confit Fennel & Orange

#### *Meat*

Chianti-Braised Beef with Sun-Blushed Tomatoes,  
Olives and Parmesan Polenta

Soy-Glazed Chicken with Bok Choy and Egg Noodles

Maple-Glazed Pork with Red Wine  
and Apple-Braised Red Cabbage

Slow-Cooked Beef with Real Ale, Mushrooms  
and Mustard Mash

Rosemary & Garlic Braised Lamb  
with Roasted Root Vegetables

Braised Lamb with Capers, Anchovies and Roasted Squash

Maple & Mustard Pulled Pork with Spiced Slaw

Beef Rendang with Sticky Coconut Rice

Lemon & Coriander Chicken with Jasmine Rice



### 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

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

Menu includes Fresh Breads, Two Salads, Fresh Fruit Platter and Tea & Coffee

**£36.00 + VAT Per Person**

*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*

