



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

