



TRINITY
HALL
CAMBRIDGE

CONFERENCE & EVENTS

HANDMADE CANAPÉS

PLEASE SELECT FOUR OPTIONS[†]

VEGETARIAN

Hot

- Garlic & Herb Glazed Halloumi with Mediterranean Vegetable Skewers
- Spicy-Sesame Crumbed Tofu, Hoisin Ketchup and Spring Onion*
- Tempura Cauliflower, Miso & Peanut Satay Sauce and Pistachio Crumb*
- Wild Mushroom & Truffle-Scented Arancini with Porcini Mushroom Mayonnaise*

Cold

- Goat's Cheese Mousse with Lemon & Thyme, Roasted Red Pepper on Parmesan Shortbread
- Lemon & Ras el Hanout Hummus with Sumac on Homemade Garlic & Coriander Flatbread*
- Sage & Onion Cheese Scone, Truffle-Scented Cream Cheese and Chive
- Feta Cheese Mousse on Garlic & Herb Ciabatta with Black Olive Tapenade*



FISH

Hot

- Sesame-Crumbed Tiger Prawn and Sriracha Mayonnaise
- Panko-Crumbed Cod with Katsu Mayonnaise
- Smoked Haddock Mini Fishcake and Horseradish Cream
- Crab & Sweetcorn Fritter with Yuzu Gel

Cold

- Crab & Lemon Mousse on Toasted Brioche
- Beetroot-Cured Salmon with Lemon & Dill Cream Cheese on Toasted Rye Bread
- Smoked Tuna with Wasabi, Yuzu and Caviar
- Soy & Bonito Smoked Mackerel Pate, Wasabi & Pink Ginger



MEAT

Hot

- Panko-Crumbed Short Rib of Beef with Horseradish Crème Fraîche
- Korean-Fried Chicken and Gochujang Ketchup, Toasted Black Sesame
- Nduja & Mozzarella Arancini, Garlic & Chive Crème Fraîche
- Slow-Cooked Pork Belly with Five Spice Glaze, Kecap Manis Gel, Crackling Crumb

Cold

- Tandoori Chicken with Coriander and Mint Yoghurt
- Chicken & Ham Hock Terrine, Trinity Hall Real Ale Chutney
- Duck Leg Terrine with Mandarin Gel and Fennel Pollen
- Short Rib Pavé of Beef with Horseradish Mayonnaise and Crispy Onions

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

£11.00 + VAT per person

[†]Must choose a minimum of two cold options

(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.