



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
Fraiche

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.