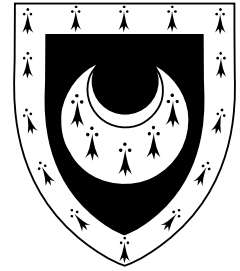


TRINITY HALL
CAMBRIDGE



2011 Menu

Conference & Banqueting
Trinity Hall
Trinity Lane
Cambridge
CB2 1TJ

Tel:- 01223 332 554

conference@trinhall.cam.ac.uk

www.trinhall.cam.ac.uk



Starters

Fish

- Crab & Salmon Tian, Crème Fraiche, Lemon Oil £7.50
Prawn & Plaice Cocotte, White Wine, Cream Sauce £6.25
Smoked Haddock & Salmon Fishcakes, Caper & Anchovy Dressing £5.95
Crayfish & Scottish Smoked Salmon, Salad Leaves, Lemon & Dill Mayonnaise £6.75

Meat

- Guinea Fowl & Ham Hock Terrine, Rocket, Homemade Chutney £6.95
Smoked Chicken, Mango & Dressed Leaves, Raspberry Vinaigrette £6.50
Chicken Liver Pate, Melba Toast, Homemade Relish £5.50
Prosciutto Ham, Fresh Figs & Melon £5.25

Vegetarian

- Tagliatelle Verdi, Blue Cheese Sauce £5.00
Deep Fried Camembert, Cumberland Sauce £4.75
Greek Tirisalata with Feta Cheese, Olive & Tomato Salad, Toasted Ciabatta £4.50
Avocado & Citrus Salad, Dijon Mustard & Herb Dressing £4.95

Sorbet

- Selection of Homemade Sorbets - Please ask for details £2.20

Soups

- Leek & Potato with Smoked Haddock Flakes £5.25
Pear & Watercress Soup £5.00
Roasted Sweet Potato & Garlic Soup with Rocket £5.00
Tomato Gazpacho - Chilled Spanish Soup £4.75



Main Courses

Meat

- Prosciutto Wrapped Chicken, stuffed with Feta, Sun Dried Tomatoes & Pine Nuts,
served with Chorizo & Puy Lentil Risotto, Sherry Reduction £15.00
Roasted Barbary Duck Breast, Spinach Orzo, Fig & Honey Sauce £16.75
Chilli & Honey Roast Pork Fillet, Pak Choi, Sweet Potato Mash £16.00
Slow Braised Lamb Shank, Olive Mash, Smoked Bacon & Flageolet Beans £15.95
Glazed Duck Breast, Garlic & Shallot Mousseline,
Green Bean & Walnut Salad, Madeira Sauce £17.00
Honey Glazed English Lamb Rump, Spinach Mousseline, Redcurrant Jus £17.50
Local Venison Medallion, Celeriac & Apple Mash, Bramble & Port Jus £21.00
English Beef Fillet, Cashel Blue, Broccoli Puree, Dauphinoise Potatoes, Wild Mushroom Jus £22.00

Fish

- Roasted Salmon Supreme, Parmesan Potatoes, Mediterranean Vegetable Timbale £15.25
Roast Cod Loin, Cheddar Mash, Chorizo & White Bean Cassoulet £15.95
Sole Fillet filled with Salmon Mousse, Sauté Potato, French Beans, Citrus Beurre Blanc £17.00
Spiced Monkfish, Spicy Capsicum Cous Cous, Tomato Compote £19.00

Vegetarian

- Aubergine, Artichoke & Mozzarella Wellington, Caper Dressing £11.00
Four Cheese Risotto, Roasted Vegetables £9.50
Caramelised Carrot & Gruyere Gateau, Potato Rosti, Orange & Cardamon Reduction £12.00
Wild Mushroom & Goats Cheese Lasagne £9.50
Mediterranean Vegetable, Feta Cheese & Olive Strudel £9.50
Roasted Pepper Tart Tatin, Wilted Spinach, Roasted Cherry Tomatoes £10.50

Traditional Roasts

Served with Chateau Potatoes & Seasonal Vegetables

- Norfolk Pork Loin, Apple & Honey Sauce £15.00
Rosemary & Garlic Infused Leg of Local Lamb £16.00
Sirloin of Aged English Beef, Yorkshire Pudding £17.50



Desserts

- Chocolate Fondant Tart, Balsamic Strawberries, Milk Chocolate Sorbet £6.50
Burnt English Cream, Raspberries, Shortbread £5.50
Poached Pears in Port Wine, Mascarpone Sorbet £5.50
Citrus Tart, Raspberry Coulis £5.25
Chocolate Truffle Torte laced with Rum £5.95
Lemon Posset £5.25
Semifreddo Tiramisu, Marsala Syrup £5.75
Chocolate Fudge Gateau £4.95
Sticky Toffee Pudding, Hot Fudge Sauce £5.50

- Cheese Board with Assorted Biscuits £6.25

- Coffee & College Mint Chocolates £2.65

Additional Items

- Nibbles (Crisps, Salted Peanuts, Mini Cheddars etc) £2.50
Marinated Olives £2.95
Selection of Fresh Finger Fruits £2.95
Petit Fours £4.00
Devils on Horseback £2.50



Classic Canapé Selection

Duck Hoi Sin Wrap
Brussels Pate & Cranberry Crostini
Coronation Chicken Wrap
Duck & Port Mini Brioche
Garlic Chicken Mousse & Cherry Tomato
Polenta Pesto & Italian Ham
Foie Gras with Mango & Apricot Chutney

Smoked Trout Brioche
Crab & Guacamole Bilini
Prawn & Avocado Crostini
Smoked Trout, Brioche & Pea Flakes
Tuna Provencale Wrap
Smoked Salmon & Cheese Galettes

Roast Pepper Wrap
Goats Cheese & Pepper Salsa Crostini
Brioche with Red Pepper Mousse & Poppy Seeds
Red Cheddar & Spinach Wrap

Selection of the above Canapés

£7.25 per Dozen

6/8 Canapés per person recommended

Gourmet Canapé Selection

Smoked Salmon & Chive Bilini
Cheddar Cheese & Italian Ham Palmers
Vine Ripened Tomatoes with Pesto
Mature Stilton with Balsamic Red Onion
Quail Eggs with Spiced Mayonnaise

Selection of Gourmet Canapés

£12.00 per Dozen

An Assortment of :-
Lemon Drop Scones, Filo Baskets, Toasted Ciabatta
Polenta Crostini, Mature Cheddar Cheese Scones

With a variety of toppings:-
Smoked Salmon with Avruga Caviar
Open Prawn & Fish Mousse
Feta Cheese with Aubergine & Sweet Pepper Caviar
Smoked Chicken & Grape
Spiced Avocado Salsa
Hummus & Sun Dried Tomato
Pastrami & Cream Cheese
Pate with Onion Relish



Finger Buffet

Please select 2 items from each section

Chicken Salsa Wrap
Smoked Salmon & Cream Cheese Roll
Mini Cobbler
Mediterranean Bruschetta
Tomato & Ricotta Brochette
Mini Vegetarian Quiches
Vegetable Pakora
Selection of Sandwiches

Steak, Whisky & Stilton Rosti
Lime & Coriander Chicken Kebab
Crab Cakes
Tiger Prawns & Chilli Dip
Savoury Brioche Selection
Roasted Vegetable Brochette
Cherry Tomatoes with Pesto Filling
Blue Cheese & Date Bites

Chicken & Chorizo Skewers
Duck Rillettes Crostini
Prosciutto Wrapped Mozzarella
Cucumber Cups with Spiced Lamb
Mini Smoked Salmon Bagels
Tempura Battered King Prawns
Citrus Ginger infused Goats Cheese
Caramelised Shallot & Blue Cheese Dip
with Potato Crisps

Chicken Tikka Bites
Smoked Haddock, Spinach & Gruyere Bites
Oriental Vegetable Dimsum
Falafel with Yoghurt & Mint Sauce
Vegetable Parcels
Hummus & Pitta Bread
Selection of Tartlets
Cheese Pinwheels
Mini Vegetarian Frittata
Vegetable Crostini

£13.95

Additional Items £1.75



2 Course Cold Buffet Lunch

Please choose four options from the list below, and one Dessert

Served with Five Seasonal Salads, Crusty Rolls, & Fruit Salad

Roast Sirloin of English Beef
Local Sliced Ham
Coronation Chicken with Apricots
Roast Norfolk Turkey
Farmhouse Pate
Salmon Roulade
Smoked Mackerel Pate
Prawn & Cucumber Salad, Marie Rose Sauce
Spinach, Ricotta & Goats Cheese Roulade
Sweet Potato Falafel, Cumin Yoghurt Dip
Rocket Pesto stuffed Tomatoes
Assorted Vegetarian Quiches

Desserts

Bakewell Tart
Raspberry Pavlova
Chocolate Truffle Torte, with Rum
Lemon Mousse
Berry Fruit Cheesecake

£15.75

Additions

Coffee & College Mint Chocolates £2.65
Cheese Board with Assorted Biscuits £6.25



2 Course Hot Buffet Lunch

The hot buffet lunch menus change daily

Please ask the conference office for more details

Meat/Fish Main Course Dish
Vegetarian Main Course Dish
Two Seasonal Salads
Jacket Potatoes/New Potatoes (Unless main dish served with rice)
Crusty Rolls & Butter
Dessert
Fruit Salad

£16.50

Additions

Coffee & College Mint Chocolates £2.65
Soup of the Day £3
Cheese Board with Assorted Biscuits £6.25

Sample Menus

Chicken Satay with Rice
Vegetable Biryani
Salads
Crusty Rolls & Butter
Chocolate Torte
Fruit Salad

Homemade Meat Balls, Rich Tomato Sauce
Red Onion & Goats Cheese Flan
Potatoes & Salads
Crusty Rolls & Butter
Bakewell Tart
Fruit Salad



Christmas Menu 2011

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Stilton & Broccoli Soup

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Roast Turkey with all the Trimmings
Roast Potatoes, Chipolatas, Seasonal Vegetables, Cranberry Sauce & Gravy
Or

Vegetable Yule Log
Selection of Vegetables encrusted in Flaky Pastry

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Christmas Pudding & Brandy Sauce

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Mince Pies & Satsumas

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Coffee & College Mint Chocolates

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£27.00 + VAT

Includes:- Room Hire, Christmas Crackers & Decorations.



Special Christmas Menu 2011

Starters

Deep Fried Camembert, Cumberland Sauce
Chicken Liver Pate, Homemade Relish
Roasted Butternut Squash Soup, Crème Fraiche

Main Course

Roast Turkey with all the Trimmings
Roast Sirloin of Aged English Beef & Yorkshire Pudding
Roast Breast of Pheasant in Cider Sauce (Supplement of £2)
Poached Salmon, Hollandaise Sauce
Aubergine, Artichoke & Mozzarella Wellington, Caper Dressing
Four Cheese Risotto, Roasted Vegetables

Dessert

Christmas Pudding with Brandy Sauce
Chocolate Rum Truffle Torte
Lemon Posset

Mince Pies & Satsumas

Coffee & College Mint Chocolates

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£32.00 + VAT

Includes:- Room Hire, Christmas Crackers & Decorations



Booking Information

All prices are exclusive of VAT
VAT will be added to your final invoice at the current rate

- Minimum number of 10 guests
- Please order on behalf of your guests, choose one item for each course, along with a vegetarian alternative. (With the exception of buffet & canapé menus)
- A pre-order of all food & drink is required a minimum of 2 weeks prior to the date of the event
- All dietary requirements must be notified in advance of the event to the Conference Office
- Final numbers of guests & dietary requirements must be notified a minimum of 4 working days prior to the event. Late changes in numbers of guests will be accommodated where possible. Any reduction in numbers notified later than 48 hours prior to the event, will still be charged in full for catering
- Some of our dishes contain nuts, seeds & other food allergens
- Dinners commencing later than 8pm, will incur an additional charge of £5.00 + VAT per person
- All bookings must be confirmed in writing with the Conference Office
- If you have an evening booking, you have use of your main room until 11pm, unless previously arranged with the Conference Office
- If you feel your event is classed as VAT exempt, a signed exemption form must be submitted to the Conference Office prior to your event (Please note VAT is always charged on alcoholic drinks)
- Trinity Hall is a centre of education & a working College, where Fellows, students & staff work throughout the year. Clients are therefore requested to ensure their guests keep disturbance to a minimum

Please see our full terms & conditions for more details