



SPRING & SUMMER 2018

DINING MENU

Our Spring & Summer Dining Menu has been created by our talented chefs to showcase the best of this season's produce with a focus on provenance and sustainability of ingredients.

Trinity Hall has a sustainability policy for food served in college; serving only free range pork, chicken and eggs.

We aim to only serve fish which is rated 'Fish to Eat' by the Marine Conservation Society.

We also serve only Fairtrade tea and coffee.

We place a great emphasis not only on the quality of our food but also the quality of service and the warm and welcoming atmosphere provided by our front of house team.

We ask that all guests dine from the same menu and enjoy the same starter, main course and dessert, apart from those with particular dietary requirements whom we will be pleased to cater for when given advance notice ahead of your event.

We also offer a wine matching service to compliment your choice of menu and enhance the flavours of your meal.

Our historic surroundings and beautiful gardens, combined with our seasonal menus and outstanding service, provide an exceptional dining experience like no other.

Three Courses with Fairtrade Coffee and Chocolates £42.00

Four Courses with Coffee and Chocolates £49.00

(to include a Fish or Cheese Course)

All prices are exclusive of VAT



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

PRE-DINNER

Gourmet Canapés £7.50

Smoked Salmon & Caviar Blinis £2.70

Gruyère, Parmesan and Rosemary Twists £1.50

Vegan Mozzarella and Cracked Black Pepper Twists* £1.50

Marinated Olives * £1.50

Homemade Root Vegetable Crisps * £1.50

Nibbles (Kettle Chips and Paprika Nuts) * £1.20



AMUSE BOUCHE

Supplement of £2.50

Spiced Crab Cake with Pickled Cucumber and Brown Crab Crouton

Cider-Braised Pork Shoulder Croquette with Textures of Apple

Chilled Piccolo Tomato & Watermelon Gazpacho with Black Olive Biscotto (V)*

Garden Pea Soup with Smoked Bacon & Buttermilk Foam

Crispy Chickpea Croquette with Salsa Verdi and Yoghurt Foam (V) *



SORBETS

Supplement of £2.50

Apple & Calvados

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

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



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STARTERS

MEAT

Locally Smoked Duck Breast with Orange Compote, Plum Gel and Herb Salad
Chicken & Guinea Fowl Terrine with Spiced Beetroot, Apple & Watercress Salad
Pulled Suffolk Pork Terrine with Salt-Baked Crackling, Pistachios and Apple Gel
English Pea Soup with Smoked Ham Tortellini
English Asparagus with Poached Quail's Egg, Black Pudding Croquette and Herb Gremolata
(Available from end of April – end of June)

FISH

Tequila & Lime-Dressed Crab with Smoked Salmon and Radish
Seared Scallops with Twice-Cooked Pork Belly and Cauliflower Cream
Crispy Potato-Coated King Prawns with Spiced Vegetable Salad and Mango Salsa
Panko-Crumbed Hake with Spicy Tomato Chutney and Curry Mayonnaise
Scorched Mackerel with Tomato, Basil & Samphire Salad and Toasted Hazelnuts
Tian of Smoked Trout with a Fennel Emulsion and Seaweed Cracker
Beetroot-Cured Salmon with Pickled Cucumber, Apple Purée and Beetroot Salad

VEGETARIAN

Pea Panna Cotta with Heirloom Tomato Salad and Chive Oil *
Tempura-Battered Goat's Cheese with Beetroot Salad, Beetroot Gel and Hazelnut Crumb
Mediterranean Roasted Vegetable Tian with Rye Bread Crouton and Plum Tomato & Basil Vinaigrette *
Lovage Vichyssoise, Watercress Crèmeux and Bee Pollen
Warm Cambridge Blue Cheese & Walnut Tart with Apple Salad and Grape Chutney
Summer Vegetable Salad with Goat's Curd, Heritage Tomatoes and Black Olive Tapenade
English Asparagus with Crispy Coated Quail's Egg and Herb Gremolata
(Available from end of April – end of June)



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MAIN COURSES

MEAT

House-Smoked Breast of Gressingham Duck with Vanilla-Infused Potato Purée, Summer Greens, Chargrilled Baby Vegetables and Sherry Jus

Ballotine of Guinea Fowl with Dukkah-Coated Leg Croquette, Burnt Leek, Wilted Spinach, Baby Carrots and Bacon Butter Sauce

Lamb Rump with Crispy Lamb Samosa, Minted Greens, Carrot Fondant, Potato and Onion Mouseline and Rosemary Jus

Breast of Free-Range Chicken with Pea, Pearl Barley, Spinach & Samphire Fricassée, Potato Pavé and Wild Mushroom & Madeira Sauce

Twice-Cooked Crispy Duck Leg with Sweet Potato Hash, Fennel-Infused Greens and Port Wine Jus

English Lamb Rump with Lamb Shoulder & Potato Roulade, Red Wine-Braised Shallot, Swiss Chard, Minted Pea Purée and Fondant Potato

Slow-Cooked Honey & Mustard Pork Tenderloin, Spring Onion Mash, Black Pudding Croquette, Rainbow Carrots, Mustard Greens and Apple Purée

Supplement of £5.50

Fillet of English Beef with Oxtail Croquette, Summer Greens, Onion Purée, Onion Brûlée, Sautéed Wild Mushrooms and Oxtail Jus

Fillet of Lamb with BBQ Lamb Belly, Leek & Potato Terrine, Minted Pea Fricassée, Sprouting Broccoli and Garlic-Infused Sour Cream

FISH

Butter-Poached Fillet of Bream with Lobster & Leek Croquette, Potato Purée, Shaved Fennel, Chargrilled Leek, Baby Carrots and Herb Emulsion

Fillet of Chalk Stream Trout with Elderflower Risotto, Wilted Spinach, Fennel Beurre Blanc and Tempura-Battered Samphire

Pan-Roasted Fillet of Hake with Gremolata-Crushed Potatoes, Crispy Pancetta, Wilted Chard, Summer Baby Vegetables and Sauce Vierge

Fillet of Salmon with Braised Little Gem Lettuce, Broad Beans, Samphire, New Potatoes and a Shellfish Broth

Pan-Fried Fillet of Bass with Prawn Tortellini, Chargrilled Baby Leeks, Fennel Purée and Heritage Carrots

Supplement of £5.50

Olive Oil-Poached Fillet of Halibut with Sea Vegetables, Shellfish Risotto and Spring Onion Butter Sauce

VEGETARIAN

Roasted Shallot, Spinach & Artichoke Tarte Tatin with Baby Beets, Chargrilled Baby Leeks and Summer Vegetable Salsa

Chargrilled Feta & Mediterranean Vegetable Torte with Sweet Potato Rösti, Baby Leeks, Shallot and Balsamic Dressing

Ricotta & Fontina Tortellini with Sautéed Summer Greens, Toasted Pine Nuts, Parmesan Shavings and Roasted Red Pepper Dressing

Pine Nut-Coated Spinach & Goats Cheese Fritter with Artichoke Purée, Thyme-Roasted Carrots and Sprouting Broccoli

Tarte Fleur of Summer Vegetables, Watercress & Goat's Cheese Salad and Tomato Vinaigrette

Spinach & Quinoa Croquette with Cauliflower Purée, Roasted Summer Baby Vegetables, Basil & Pine Nut Dressing *

Fresh Herb Gnocchi with Sautéed Field Mushrooms, Buttered Summer Greens and Poached Duck's Egg *

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DESSERTS

Sablé Breton with Strawberry Gel, Vanilla Mascarpone Cream, Fresh Strawberries, Meringue Drops and Strawberry Sorbet
Vanilla Crème Brûlée with Port-Poached Cherries and Yoghurt Sorbet
Summer Berry Terrine with Elderflower Sorbet
Classic Lemon Tart with Confit Lemon, Fresh Raspberries and Meringue Drops
Chocolate and Hazelnut Pavé with Chantilly Cream and Salted Caramel
Coconut Verrine with Tropical Fruit Salad, Coconut & Lime Sorbet & Toasted Coconut
Lemon Cheesecake with Poached Seasonal Berries, Caramelized Almonds and Elderflower Cream
Cappuccino Mousse with Coconut Cream and Chocolate Soil *
Chocolate & Raspberry Tart with Raspberry Gel and Mascarpone Cream
Crème Fraîche Panna Cotta with Honeycomb and Blood Orange Sorbet *



CHEESE COURSE

Supplement of £7.00

Cheese Board with Crackers, Chutney, Grapes and Celery



POST DINNER

Trinity Hall Handmade Petits Fours £4.00
Angels on Horseback £4.50
Selection of Fresh Finger Fruits £2.95
Devils on Horseback £2.50
Fresh Fruit Plate £2.50
Chocolate Truffles £2.50
Savoury Cheese Sables £1.50

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