



TRINITY HALL WEDDING

DINING MENUS

Our Wedding Dining Menu has been created by our talented chefs to showcase the very best seasonal produce with a focus on provenance and sustainability of ingredients for your wedding breakfast.

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 Wedding.

We also offer a wine matching service should you wish to upgrade the wines included in the package 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. We look forward to welcoming you and your guests on your special day.



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

HANDMADE GOURMET CANAPÉS

Selection of canapés served in a variety of ways

Please select 4 canapés from the below selection for your drinks reception

COLD CANAPÉS

Beetroot-Cured Salmon on Rye Bread with Lemon Crème Fraîche and Fennel Pollen

Smoked Trout Blini with Horseradish Cream and Cucumber Relish

Devon Crab Tartlet with Shredded Apple & Fennel

Moroccan Spiced Lamb with Pomegranate and Mint Pesto

Garlic & Coriander Spiced Chicken with Tomato Relish and Wasabi Sour Cream

Her-Crusted Lamb, Pea Pesto and Toasted Pumpkin Seeds

Thai Beef Salad, Lime Dressing and Toasted Sesame Seeds

Smoked Duck with Sweet Potato Cake, Caramelized Onions and Thyme

Smoked Chicken with Pear Marmalade and Walnut Granola

Parmesan Shortbread with Sundried Tomato Mousse and Basil Crisp (V)

Grilled Polenta with Gorgonzola and Toasted Pine Nut (V)

Portobello Mushroom with Balsamic Shallot Relish and Shaved Parmesan (V)

Silken Tofu with Carrot, Mango & Coriander Salad and Thai Chili Dressing (V)

Smoked Stilton Beignet with Red Onion Relish (V)

HOT CANAPÉS

Chinese Pancake filled with Balsamic Duck and Figs

Pulled Pork Fritters with Apple Remoulade

Chicken Lollipops with Sesame Seeds & Teriyaki Sauce

Haggis-Crusted Quail's Eggs with Piccalilli

Salted Cod Croquette with Citrus Mayonnaise

Porcini Mushrooms & Truffle-Scented Arancini with Smoked Arrabbiata Sauce (V)



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PRE-DINNER UPGRADES

- 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



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

TRINITY HALL TRINITY LANE CAMBRIDGE CB2 1TJ

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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 Mousseline 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



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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 UPGRADES

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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