



# Christmas

AT  
TRINITY HALL

MENU 2018

## STARTERS

- Beetroot-Cured Salmon with Horseradish Ketchup and Fennel Salad
- Spiced Duck Liver Parfait with Celeriac Remoulade, Plum Gel and Toasted Brioche
- Smoked Chicken & Slow-Cooked Pork Terrine with Red Wine & Cranberry Chutney
- Spiced Pumpkin & Root Vegetable Soup with Coconut and Coriander Oil ✓
- Chargrilled Winter Vegetable Terrine with Plum Tomato Compote, Basil & Pine Nut Dressing ✓ \*
- Roast Beetroot and Goat's Curd Salad with Pumpkin Seed Granola ✓

## MAIN COURSES

- Traditional Roast Norfolk Turkey
- Locally-Reared Roast Leg of English Lamb
- Roast Suffolk Free Range Pork
- Roasted Chestnut, Portobello Mushroom, Brie & Cranberry Wellington - ✓
- Spiced Tempeh Dumplings with Golden Raisin Purée and Walnut Crumb - ✓ \*
- Four Cheese Tortellini, Wilted Winter Greens and Sage Butter Sauce - ✓

*All of the above served with Glazed Winter Roasted Vegetables, Brussel Sprouts,  
Roast Potatoes, Sage & Onion Stuffing and Gravy  
Those having a meat option will also be served Pigs in Blankets*

## DESSERTS

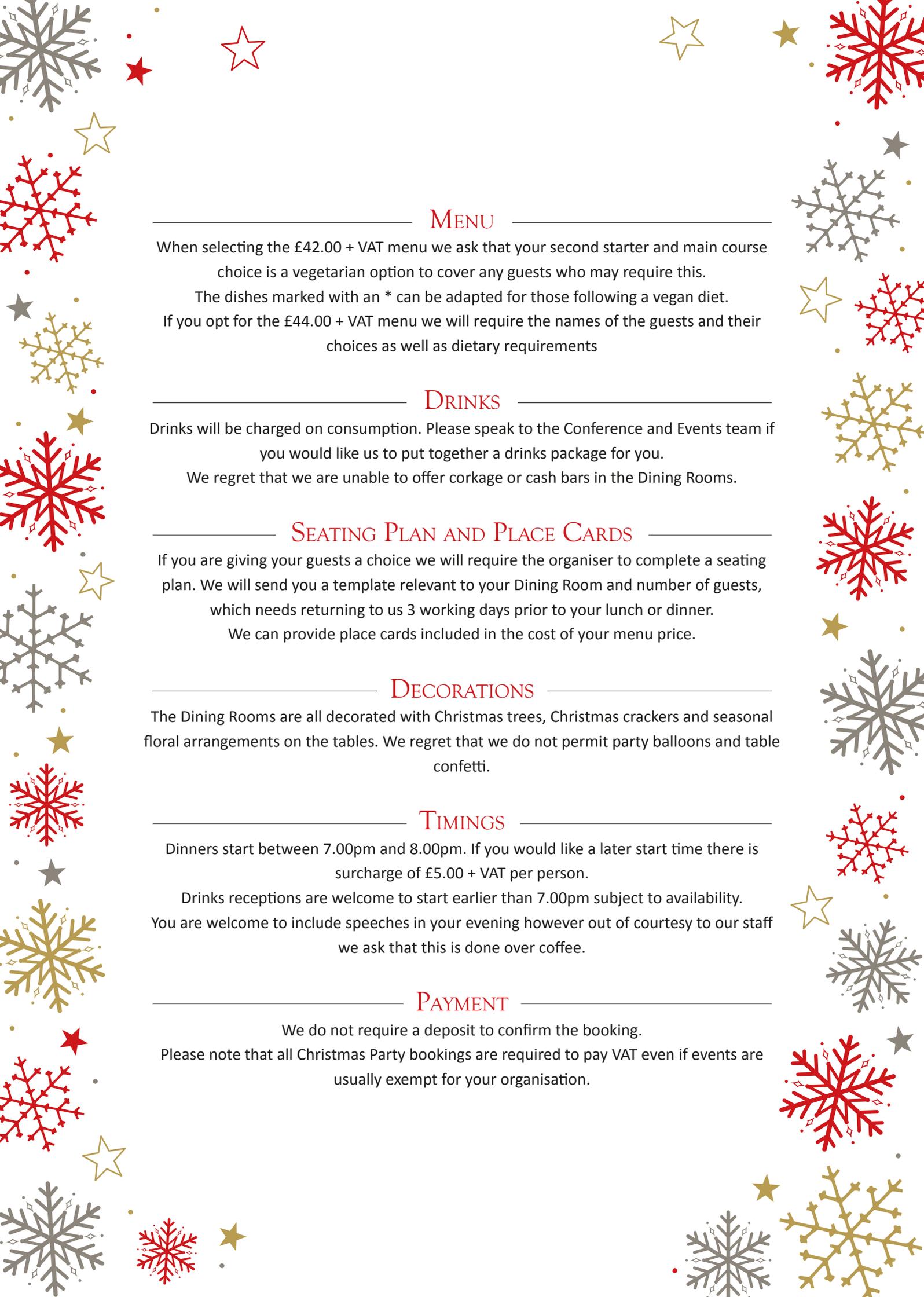
- Orange Tart with Poached Cranberries and Cinnamon Ice Cream
- Salted Caramel Panna Cotta with Gingerbread Ice Cream, Gingerbread Tuile and Caramelised Oranges
- Chocolate Pavé with Poached Pears and Vanilla Ice Cream \*
- Traditional Christmas Pudding with Brandy Sauce
- Vanilla Cheesecake with Mulled Winter Fruits and Blackberry Sorbet \*
- Cherry Mousse, Chocolate Chantilly and Cherry Ripple Ice Cream

## COFFEE

Fairtrade Coffee & Mince Pies

*Please find our pricing and FAQs below:*

- Choice of 2 options per course, one to be vegetarian £42.00 + VAT*
- Choice of 3 starters, mains, one to be vegetarian and 2 desserts £44.00 + VAT*
- \* These dishes can be adapted for those following a vegan diet*



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## MENU

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When selecting the £42.00 + VAT menu we ask that your second starter and main course choice is a vegetarian option to cover any guests who may require this.

The dishes marked with an \* can be adapted for those following a vegan diet.

If you opt for the £44.00 + VAT menu we will require the names of the guests and their choices as well as dietary requirements

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## DRINKS

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Drinks will be charged on consumption. Please speak to the Conference and Events team if you would like us to put together a drinks package for you.

We regret that we are unable to offer corkage or cash bars in the Dining Rooms.

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## SEATING PLAN AND PLACE CARDS

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If you are giving your guests a choice we will require the organiser to complete a seating plan. We will send you a template relevant to your Dining Room and number of guests, which needs returning to us 3 working days prior to your lunch or dinner.

We can provide place cards included in the cost of your menu price.

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## DECORATIONS

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The Dining Rooms are all decorated with Christmas trees, Christmas crackers and seasonal floral arrangements on the tables. We regret that we do not permit party balloons and table confetti.

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## TIMINGS

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Dinners start between 7.00pm and 8.00pm. If you would like a later start time there is surcharge of £5.00 + VAT per person.

Drinks receptions are welcome to start earlier than 7.00pm subject to availability. You are welcome to include speeches in your evening however out of courtesy to our staff we ask that this is done over coffee.

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## PAYMENT

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We do not require a deposit to confirm the booking.

Please note that all Christmas Party bookings are required to pay VAT even if events are usually exempt for your organisation.