



WINTER DINING MENU

Our Winter 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 only to 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

PRE-DINNER



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

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

Shellfish Bisque with Herb Oil, Rye Bread Crouton, Crème Fraiche and Avruga Caviar

Spiced Onion Soup with Yoghurt Foam and Cheese Tuile (V) *

Ham Hock Fritters with Homemade Piccalilli and Apple Sauce

Pulled Beef Rendang with Vegetable Salad and Lime dressing

Thai-Spiced Crab Cake with Wasabi Slaw

Walnut-Crumbed Haggis Croquette with Neeps & Tatties Purée

Ricotta & Fontina-Filled Saffron Arancini with Spiced Tomato Sauce (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

Pan-Seared Breast of Pigeon with Blackberry Purée, Forest Mushrooms and Sorrel
Duck Liver Parfait with Spiced Orange Gel, Berry Compote and Ciabatta Crouton
Locally Smoked Duck Breast with Pickled Pumpkin Purée, Raisin Gel and Pearl Barley Crisp
Pulled Pork Croquette with Pea Purée, Apple Gel and Salt & Pepper-Baked Crackling
Baked Figs with Goat's Cheese, Cured Ham, Onion Marmalade and Rocket Emulsion
Herb-Stuffed Ballotine of Rabbit with Plum Chutney, Pickled Baby Beetroot and Candied Walnuts
Slow-Cooked Ham Hock with Baked Pineapple, Truffle-Infused Pea Purée and Crispy Coated Quails Egg

FISH

Beetroot-Cured Salmon with Granny Smith Apple Purée and Shaved Fennel & Apple Salad
Tian of Smoked Salmon & Trout with Beetroot Purée & Apple Gel
Seared Scallops with Artichoke Purée, Pea & Broad Bean Salad and Crispy Pancetta Crumb
Tandoori Scallops with Cauliflower Purée, Onion Bhajis and Raisin & Mango Salsa
Lemon & Crab Squid Ink Tortello with Shellfish Bisque, Coriander Tuile and Coriander Foam
Devon Crab Mousse with Pickled Cucumber, Salmon Caviar & Spring Onion and Yuzu & Tarragon Dressing
Lemongrass & Coriander-Marinaded Crayfish Salad with Roasted Shellfish & Saffron Emulsion
Panko-Crumbed Hake with Coriander Pesto and Marinated Cucumber Salad

VEGETARIAN

Winter Vegetable Salad with Gin-Infused Halloumi and Romesco Sauce
Smoked Paprika & Jack Fruit Croquette with Salt & Pepper Tuile and Bramley Apple Purée*
Roasted Winter Vegetable Terrine with Spiced Parsnip Purée and Parsnip Crisps *
Spiced Butternut Squash Soup with Toasted Pumpkin Seeds and Homemade Spinach & Feta Loaf
Beetroot and Goat's Cheese Tartlet with Rocket Salad and Balsamic Dressing
Celeriac and Apple Soup with Sweet Potato Beignet and Sage Oil *
Chicory Marmalade Tart with Pear & Walnut Salad and Cambridge Blue Cheese Crumble



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MAIN COURSES

MEAT

Pan-Roasted Breast of Gressingham Duck with Confit Duck Leg Pie, Spiced Red Cabbage,
Roasted Baby Carrots and Blackberry & Merlot Jus

Herb-Crusted Lamb Rump with Braised Shoulder Croquette, Cauliflower Cheese Purée,
Red Cabbage and Seasonal Baby Vegetables

Guinea Fowl & Wild Mushroom Roulade with Cauliflower Purée, Red Wine-Braised Shallot, Wilted Greens,
Fondant Potato and Golden Raisin Jus

Spiced Slow-Cooked Pork Fillet, Potato Purée, Butternut Squash Fondant, Pickled Apple, Roasted Baby Carrots
and Seasonal Greens

English Lamb Rump with Shepherd's Pie Roulade, Minted-Pea Purée, Carrot Fondants & Black Kale
Butter-Poached Breast of Gressingham Duck with Duck Leg Pastilla, Potato Croquettes, Butternut Squash Purée,
Cavolo Nero and Chocolate-Infused Jus

Slow-Cooked Chicken & Tarragon Ballotine with Leek & Potato Terrine, Mustard Greens
and Stock-Braised Rainbow Carrots

Twice-Cooked Honey & Maple Spiced Duck Leg, Sweet Potato Hash, Curly Kale and Balsamic Jus
Fillet of Suffolk Pork with Black Pudding Boulangère Potatoes, Roasted Parsnip Purée, Winter Greens,
Baby Carrots and Sherry Jus

Thyme-Poached Partridge Breast, Partridge Leg Croquette, Spiced Apple Purée, Sautéed Wild Mushrooms,
Celeriac Fondant and Partridge Jus (Limited Season: October – end of February)

Roasted Pheasant Breast, Bubble & Squeak Pomme Purée, Roasted Baby Carrots, Sprouts
with Pancetta and Port Jus (Limited Season: mid-November – end of February)

Breast of Locally Reared Pheasant, Haggis Bon-Bon, Thyme-Infused Cabbage, Tatties
and Red Wine-Braised Baby Turnips (Limited Season: mid-November – end of February)

Supplement of £5.50

Fillet of English Beef with Smoked Short Rib Croquette, Winter Greens, Roasted Carrots,
Marbled Potatoes and Black Garlic Purée

Venison with Wild Mushroom & Potato Purée, Blackberry Gel, Black Kale, Seasonal Baby Vegetables
and Chocolate-Infused Jus

Rack of Lamb with Confit Shoulder Croquette, Chargrilled Leeks, Parsnip Purée, Candied Carrots
and Burnt Onion Powder

Leek Ash-Crusted Fillet of Venison with Textures of Beetroot, Cranberry Granola,
Black Pudding Crumble and Potato Foam



FISH

Pan-Roasted Fillet of Hake with Saffron Couscous, Roasted Seasonal Squash and Tomato Vinaigrette

Fillet of Stone Bass with Parsley-Crushed Pink Fir Potatoes, Pea & Bacon Fricassée
and Lemon Beurre Blanc

Pan-Roasted Fillet of Salmon with Dill-Crushed Heritage Potatoes, Shaved Fennel,
Charred Leek and Bacon Butter Sauce

Prosecco-Marinated Fillet of Salmon with Potato, Chorizo and Mediterranean Vegetable Fricassée

Pan-Fried Fillet of Bass with Mustard-Braised Lentils, Crispy Potatoes,
Roasted Cherry Tomatoes and Salsa Verde

Fillet of Bream with Garlic-Sautéed Potatoes, Tomato, Black Olive & White Bean Caponata and Kale Pesto

VEGETARIAN

Butternut Squash Tortellini with Sage-Infused Greens, Buttered Chestnuts and Toasted Pumpkin Seeds

Slow-Roasted Cherry Tomato Tart with Caramelised Red Onions, Spinach, Vine Tomatoes
and Toasted Pine Nut Dressing

Celeriac & Chestnut Gnocchi with Broccoli Purée, Glazed Heritage Carrots, Crispy Shallots and Apple Gel

Tofu & Seitan Croquette with Celeriac & Apple Purée, Dressed Winter Greens and Ale-Braised Baby Vegetables *

Beetroot, Spinach & Goat's Cheese Risotto with Cauliflower Beignets

Vitelotte Potato and Root Vegetable Timbale, Braised Savoy Cabbage, Brûléed Shallot,
Baby Turnip and Madeira Cream Sauce *



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DESSERTS

Chocolate & Amaretto Mousse with Blood Orange Sorbet, Orange & Almond Biscotti, Honeycomb and Caramelised Oranges *

Fig & Custard Tart with Burnt Honey Ice Cream, Raisin Purée, Almond Granola and Seasonal Berries

Pear & Almond Tart with Mulled Wine-Poached Pears and Ginger Ice Cream

Carrot Cake with Coriander Cream, Carrot Gel, Banana Tuile and Walnut Crumb

Sticky Toffee Pudding with Hazelnut Meringues, Hazelnut Brittle, Vanilla Ice Cream and Salted Caramel Sauce

Spiced Apple Charlotte with Textures of Apple and Crème Anglaise

Pecan & Treacle Tart with Caramelised Oranges, Orange Gel and Marmalade Ice Cream

Plum Brûlée with Plum & Cinnamon Beignets and Spiced Crème Anglaise

Chocolate Pavé with Caramelised Banana Purée, Malt Ice Cream, Brûléed Bananas and Peanut Brittle

Lemon & Cashew Nut "Cheese-Cake" with Winter Berries *

White Chocolate and Baileys Cheesecake with Hazelnut Ice Cream and Raspberry Gel



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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