



## SPRING & SUMMER 2019 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 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.

Dinners start between 7.00pm and 8.00pm. If you would like a later start time there is surcharge of £5.00 per person. You are welcome to include speeches in your evening however out of courtesy to our staff we ask that this is done over coffee.

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

### **Three Courses with Fairtrade Coffee and Chocolates £44.00**

### **Four Courses with Fairtrade Coffee and Chocolates £51.50**

(to include a Fish or Cheese Course)

All prices are exclusive of VAT.

All dishes are subject to availability of ingredients. Should we need to substitute the main ingredients we will inform you in advance.



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## 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*

Nettle Vichyssoise with Crème Fraîche and Chives\*

Spiced Devon Crab Cake with Dill, Pickled Ginger Mayonnaise and Summer Vegetable Slaw

Courgette & Mango Pakora with Tamarind Gel and Yoghurt Foam\*

Smoked Haddock & Spring Onion Bonbon with Romesco Sauce

Slow-Cooked Pork Shoulder Croquette with Caramelised Apple Purée and Chipotle Mayonnaise



## 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 Blood Orange Gel and Apple & Radish Remoulade  
Tian of Smoked Chicken with Grape & Elderflower Chutney, Prosciutto Crisp and Summer Leaf Salad  
Ballotine of Rabbit with Radish & Apple Salad, English Quinoa and a Watercress & Mustard Purée  
Soy & Sesame-Marinaded Duck with Pickled Cucumber, Spring Onion, Radish & Noodle Salad and Soy Glaze  
Suffolk Ham Hock Terrine with Real Ale Chutney, Warm Cheese & Pickle Croquette,  
Mustard Mayonnaise and a Celery & Apple Remoulade

### FISH

Pan-Fried Scallops with Fennel & Apple Remoulade, Nettle Emulsion and Lemon Oil  
Crayfish Verrine with Avocado Mousse and Bloody Mary Gel  
Devon Crab & Lemon Tortellini with Grilled Artichokes, Sweet Peas and Lemon Butter Sauce  
Cajun-Spiced Hake with an Avocado, Mango & Coriander Salsa and Ginger & Lime Dressing  
Severn & Wye Smoked Salmon with Yuzu Mayonnaise, Caper Berries and Squid Ink Cracker  
Seared Scallops with Twice-Cooked Pork Belly, Burnt Sweetcorn Purée and Chorizo Oil  
Pickled Herrings with Beetroot Relish, Dill Sour Cream and Grated Horseradish  
Tian of Smoked Trout with Wasabi Emulsion, Crispy Crumbed Oyster and Beetroot Salad  
Beetroot-Cured Salmon with Fennel & Orange Salad and Wasabi Goat's Curd

### VEGETARIAN AND VEGAN

Heritage Beetroot & Radish Salad with Sheep's Curd, Balsamic Vinegar Gel and Herb Oil  
Cauliflower Panna Cotta with Caramelised Cauliflower Purée, Cheese Tuile, Tea-Soaked Raisins and Crispy Capers\*  
Mediterranean Vegetable Terrine with Pesto-Infused Mascarpone, Roasted Pimento Dressing and Rocket Salad  
Goat's Cheese Mousse with Heirloom Tomato & Kalamata Olive Salad and Basil Oil  
Chilled Pea Soup with Pea & Broad Bean Salad, Truffle Oil and Bee Pollen\*  
Slow-Cooked Summer Vegetable Salad with Smoked Goat's Curd, Candied Walnuts and Leek Ash\*  
Basil-Infused Tofu Croquette with Summer Vegetable Salsa and Basil Oil\*  
Roasted English Asparagus with Asparagus Velouté, Crispy Quail's Egg and Mustard Hollandaise  
(Available between the start of May and end of June)



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



## MAIN COURSES

### MEAT

Pan-Roasted Breast of Duck with Rosemary Fondant, Carrot Cream, Mustard Greens, Tender Stem Broccoli and Walnut Jus

English Lamb Rump with Slow-Cooked Shoulder Dumpling, Sautéed Swiss Chard,  
Rainbow Carrots and a Watercress & Potato Purée

Ballotine of Guinea Fowl filled with Nettle Pesto, Thyme-Baked Anna Potatoes, Tender Stem Broccoli,  
Sautéed Mushrooms and Madeira Sauce

Slow-Cooked Suffolk Pork Tenderloin with Burnt Cauliflower Cream, Mustard Greens, Baby Carrots and Fondant Potato

Herb-Crusted Lamb Rump with Leek & Potato Mille-Feuille, Carrot Purée, Summer Greens,  
Red Wine-Braised Shallot and Garlic Pesto

Herb-Stuffed Supreme of Chicken with Pea & Smoked Bacon Hash, Herb-Scented Carrots, Wild Mushrooms,  
Fondant Potatoes and Black Pudding Crumb

Seared Gressingham Duck Breast with Dukkah-Coated Leg Croquette, Puy Lentil, Spinach & Vegetable Salad and Cherry Jus

Marinated English Lamb Rump with Smoked Aubergine & Chickpea Risotto, Coriander Hummus and Greek Yoghurt

*Supplement of £5.50*

Smoked Fillet of English Beef with 48-Hour-Braised Oxtail Croquette, Summer Greens, Onion Brûlée,  
Baby Carrots, Rosemary-Infused Potato Terrine and Port Jus





## FISH

Fillet of Cod with Sautéed Pink Fir Potatoes, Sesame Greens, Chargrilled Baby Vegetables and Lemongrass Butter Sauce

Pan-Fried Fillet of Hake with Puy Lentil Risotto and Goan Vegetable Curry

Fillet of Bream with Roasted Heritage Potatoes, Samphire, Buttered Leeks, Brown Shrimp, Tomato & Sweet Pea Beurre Blanc

Pan-Fried Fillet of Salmon with Pea, Broad Bean & Spelt Risotto, Sea Vegetables and Lemon Butter Sauce

Fillet of Chalk Stream Trout with Mustard Roast Potatoes, Niçoise Vegetables and Vine Tomato Sauce

Pan-Fried Fillet of Stone Bass with Sauce Vierge and a Butter Bean, Fennel & Chorizo Ragout



## VEGETARIAN AND VEGAN

Herb & Goat's Cheese Tortellini with Beetroot Velouté, Sautéed Spinach, Parsley Foam and Parmesan Tuile

Pea & Broad Bean Risotto with Spiced Cauliflower Fritter and Roasted Baby Gem Lettuce\*

Beetroot Gnocchi with Sautéed Field Mushrooms, Swiss Chard, Poached Duck's Egg and Roasted English Fava Beans

Roasted Summer Vegetable & Polenta Terrine with Broccoli Purée, Chargrilled Artichoke & Peppers and Toasted Walnuts\*

Smoked English Quinoa Croquette with Roasted Cauliflower Purée, Summer Greens, Baby Vegetables and Nettle Pesto\*

Wild Mushroom & Spinach Risotto with Confit Peppers, Balsamic Vinegar Reduction, Rocket & Pine Nut Salad\*

Roasted Cherry Tomato Tart with Artichoke Purée and a Pea, Broad Bean and Rocket Salad



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## DESSERTS

Passion Fruit Cheesecake with Mango Gel and Hazelnut Granola  
Vanilla Panna Cotta with Poached Rhubarb and Ginger Ice Cream\*  
Lemon Tart with Textures of Meringue, and Vodka & Lemon Verbena Sorbet  
Chocolate Pavé with Black Forest Fruits and Cherry Ice Cream\*  
Summer Berry Terrine with Strawberry Ripple Ice Cream and Raspberry Gel\*  
Honey Crème Brûlée with Summer Fruits, Drambuie Ice Cream and Toasted Oats  
Cherry & Almond Cake with Almond Granola, Vanilla Cream, and Cherry Sorbet  
Dark Chocolate & Raspberry Tart with Pistachio Macaron and Raspberry Sorbet  
Coconut Mousse with Rum-Poached Pineapple, Lime Granita and Coconut Wafer\*



## ADDITIONAL ITEMS

Cheese Board with Crackers, Chutney, Grapes and Celery £7.50  
Trinity Hall Handmade Petits Fours £4.00  
Selection of Fresh Finger Fruits £2.95\*  
Fresh Fruit Plate £2.50\*  
Chocolate Truffles £2.50



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