Christmas
at
Trinity Hall
Menu 2019

Starters

Gin & Tonic-Cured Salmon with Cucumber and Wasabi Emulsion
Chapel & Swan Smoked Duck with Carrot & Orange Purée and Plum & Mulled Wine Gel
Butternut Squash & Chestnut Terrine with Herb Crème Fraîche and Rye Bread Cracker V *
Spiced Parsnip & Apple Soup with Yoghurt and Chive Oil V *
Ham Hock & Chicken Presse with Salt-Baked Crackling and Piccalilli
Beetroot & Goat’s Cheese Salad, Caramelised Walnuts and Aged Balsamic Dressing V
Chicken Liver Parfait with Pear Chutney, Port Gel and Brioche Toast

Main Courses

Butter-Basted Traditional Roast Turkey
Rosemary & Garlic-Roasted Leg of English Lamb
Roasted Suffolk Free-Range Loin of Pork
Winter Spiced Quinoa & Cranberry Croquette with Cauliflower Purée V *
Roasted Winter Baby Vegetable, Spinach & Feta Tart with Hollandaise Foam V
Pumpkin & Sage Tortellini with Kale Compote and Toasted Pine Nuts V

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

Salted Caramel Tart, Praline Crémeux and Chocolate Soil
Baileys Cheesecake with Vanilla Ice Cream and Espresso Cream
Chocolate Pavé with Caramelised Oranges and Cinnamon Ice Cream*
Brandy Snap Basket with Mascarpone & Kirsch Cream and Winter Berry Compote
Cardamom Panna Cotta with Cranberry Sorbet and Winter Spiced Tuile*
Traditional Christmas Pudding and Brandy Sauce

Coffee

Fairtrade Coffee & Mince Pies

Please find our pricing and FAQs below:
Choice of 2 starters, mains, one to be vegetarian and 1 dessert £44.00 + VAT
Choice of 3 starters, mains, one to be vegetarian and 2 desserts £46.00 + VAT
* These dishes can be adapted for those following a vegan diet
**Menu**

When selecting the £44.00 + 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 £46.00 + VAT menu we will require the names of the guests and their choices as well as dietary requirements.

**Drinks**

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.

**Allergens**

Our food is prepared in a kitchen where all allergens are present.

Full allergen information is available on request.

Please note that our menu descriptions do not include all ingredients.

**Seating Plan and Place Cards**

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 which are included in the cost of your menu price.

**Decorations**

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.

**Timings**

Dinners start between 7.00pm and 8.00pm. If you would like a later start time there is a 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 at the end of the meal.

**Payment**

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.