SUMMER 2021
DINING MENU

Our Summer Menu has been created by our talented chefs to showcase the best of the season’s produce with a focus on provenance and sustainability of ingredients.

In line with our sustainability policy, we only serve 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.

At Trinity Hall, 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 when given advance notice.

Dinners start between 7.00pm and 8.00pm.

If you would like to discuss a later start time there is a minimum 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 offer a wine matching service to complement 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 either a Fish dish from the starters or Cheese)

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.

Full allergen information is available on request (please note that our menu descriptions do not include all ingredients)

PRE-DINNER
Gourmet Canapés £8.50 (4 Canapés per guest)
Smoked Salmon & Caviar Blini £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

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**AMUSE BOUCHE**

*Supplement of £2.50:*

Sweetcorn Velouté with Chorizo Foam
Langoustine Bisque with Vanilla Foam and Puffed Rice
Slow-Cooked Ham Hock & Mustard Bon Bon with Lovage Velouté
Sundried Tomato & Mozzarella Arancini with Arrabbiata Sauce*
Chilled Tomato Gazpacho with a Black Olive & Parmesan Biscotto*
Goat’s Curd Tortello with Spinach Purée and Truffle-Infused Foam

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**SORBETS**

*Supplement of £2.50:*

Green Apple & Calvados
Prosecco & Pink Grapefruit
Gin & Tonic
Blood Orange & Cointreau
Lime & Ginger

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

MEAT

Coronation Chicken Terrine with Mango & Sultana Salsa, Garlic & Coriander Naan
Locally Smoked Duck with Carrot, Orange & Ginger Purée and Crispy Pork Scratchings
Confit Duck & Pink Peppercorn Terrine with Fennel Remoulade and Mango Gel
Twenty-Four Hour Pulled Pork Terrine with Sweet Pea Purée, Green Apple Chutney and Ciabatta Toast
Compressed Melon and Cucumber Salad with Serrano Ham
Herb-Stuffed Ballotine of Quail with Watercress Purée, Smoked Bacon Dust, Raspberry Vinegar and Watercress Salad

FISH

Sweet Pea Panna Cotta with Devon Crab Salad, Radish and Lemon Gel
Smoked Trout with Textures of Beetroot, Rye Bread Toast and Horseradish Dust
Smoked Haddock Bon Bons with Cauliflower Cheese Purée and Curry Oil
Salmon Mousse with Smoked Salmon, Lemon Crème Fraîche, Compressed Cucumber, Lemon and Dill Gel
Tian of Gin & Tonic-Cured Salmon with Yuzu Gel, Radish & Cucumber Salad
Seared Scallops with Artichoke Velouté, Pancetta Crumb and Nettle Oil
Pan-Fried Scallops with Fennel Emulsion, Apple & Coriander Salad and Lemon Dressing

VEGETARIAN AND VEGAN

Cambridge Blue Cheese Beignets with Broccoli Velouté, Rosemary-Roasted Pineapple and Garlic Croutons
Heirloom Tomato Salad with Goat’s Curd, Dehydrated Black Olives, Tomato Gel and Balsamic Dressing
Spiced Jack Fruit Croquettes with Sundried Tomato Dressing, Toasted Pine Nuts and Basil Oil*
Trio of Beetroot Salad with Roasted Pecan Nuts and Sherry Vinegar Dressing*
Velvet Goat’s Cheese Salad with Pumpkin Seed Granola, Pickled Golden Beetroot and Spiced Beetroot Gel
Norfolk Mardler Tart with Onion Relish, Summer Leaf Salad and Rocket Pesto
Pea Panna Cotta with Beetroot Gel, Cucumber and Radish*
Hedgerow Nettle Soup with Garlic Croutons, Crème Fraîche and Parsley Oil* (Can be served warm or chilled)

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MAIN COURSES

MEAT

Herb-Crusted Lamb Rump with Mustard Greens, Caramelised Onion Soubise, Baby Carrots, Fondant Potato and Rosemary-Scented Jus

Marinated Lamb Rump with Smoked Cheddar & Shoulder Croquette, Pressed Truffle-Infused Potato, Minted Pea Purée, Rocket & Pine Nut-Crusted Carrot and Seasonal Greens

Fillet of Pork with Broccoli Velouté, Sweet Pea, Pearl Barley & Nettle Risotto, Burnt Apple Purée, and Crispy Onions

Prosciutto-Wrapped Lemon & Herb Fillet of Pork with Parmesan Potato Purée, Mustard Greens, Honey-Roasted Carrots and Rosemary & Apple Gel

Slow-Cooked Pork Belly with Pork Shoulder Croquette, Wilted Bok Choy, Baby Carrots, Charred Leek, and Pineapple Purée

Feta-Filled Ballotine of Chicken with Crispy Chicken Skin, Sundried Tomato, Spinach & Pine Nut Orzo

Thyme-Roasted Roulade of Guinea Fowl with Spring Pea & Broad Bean Risotto, Roasted Baby Carrots and Preserved Lemon Jus

Prosciutto-Wrapped Supreme of Guinea Fowl with Thyme Baked Anna Potatoes, Cauliflower Purée, Wilted Greens, Caramelised Shallot and Madeira Sauce

Five Spiced Smoked Gressingham Duck Breast with Confit Sweet Potato Purée, Sautéed Spinach, Chargrilled Vegetables and Sherry Jus

Supplement of £5.50:

Maple-Smoked Fillet of Beef with Onion Marmalade, Horseradish Potato Terrine, Carrot Purée, Summer Greens and Port Wine Jus
MAIN COURSES

FISH

Pan-Roasted Fillet of Salmon with Saffron-Crushed Potatoes, Samphire, Smoked Aubergine Purée with Chipotle Chilli, Tomato & Caper Salsa

Fillet of Cod with Slow-Cooked Pork Belly, Caramelised Cauliflower Purée, Pea Fricassée and Cheesy Potato Croquette

Fillet of Bass with Truffle-Scented Potato Purée, Roasted Baby Vegetables and Chorizo Butter Foam

Crusted-Fillet of Hake with Herb-Roasted Pink Fir Potatoes, Wilted Spinach and Peperonata

Seared-Fillet of Chalk Stream Trout with Horseradish Potato Purée, Sea Vegetables, Tomato & Sweet Pea Beurre Blanc

VEGETARIAN AND VEGAN

Tomato-Topped Artichoke Tarte Tatin with Broccoli Purée, Thyme-Roasted Baby Carrots and Caramelised Cauliflower Florets*

Chargrilled Polenta Cake with Straw Potatoes, Ratatouille Dressing, Olive Tapenade and Tempura Sage Leaves*

Courgette, Lemon and Chilli Risotto with Confit Peppers, Balsamic-Dressed Rocket & Pine Nut Salad*

Pea & Shallot Tortellini with Lovage Cream, Sautéed Summer Greens, Parmesan & Buttermilk Foam

Wilted Spinach & Quinoa Cake with Roasted Tomato & Red Pepper Ragu, Summer Bean Fricassée*

Roasted Cauliflower Steak with Rainbow Vegetable Dauphinoise, Roasted Vine Tomatoes, Rocket Pesto and Lemon & Caper Dressing

Handmade Spinach & Smoked Cheese Gnocchi with Artichoke Purée, Wilted Spinach & Chard and Sundried Tomato Pesto

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DESSERTS

Amaretto Torte with Chantilly Cream and Coffee Bean Crisp*
Tonka Bean Crème Brûlée with Coconut Ice Cream and Rum Gel
Strawberry Custard Tart with Lemon Sorbet, Shortbread Crumb and Pimms Gel
Passionfruit Cheesecake with Mango Sorbet and Pineapple & Lime Salad
Elderflower Panna Cotta with Poached Rhubarb and Prosecco Sorbet*
White Chocolate Torte with Blood Orange Gel and Almond Tuile*
Summer Berry Terrine with Blackberry Gel and Elderflower Sorbet*
Classic Lemon Tart with Raspberry Sorbet, Vanilla Mascarpone Cream and Fresh Raspberries
Lime Posset with Vanilla Biscotti and Strawberry Ice Cream

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*

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