



## SAMPLE WEDDING MENU

Our menus are 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 only serve 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.

You are welcome to include traditional speeches however out of courtesy to our staff, we ask that this is done at the end of the meal over coffee.

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

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)



*THE FOLLOWING DISHES ARE AN EXAMPLE OF THE WEDDING MENU AND MAY NOT BE INCLUDED ON THE FINAL MENUS WHICH ARE CREATED ANNUALLY AT THE BEGINNING OF EACH SEASON*

## HANDMADE GOURMET CANAPÉS

Served during the drinks reception. Choice of 4 Canapés per person included in wedding package.

*Additional 4 Canapés supplement of £8 + VAT per person*

### **Cold Canapés**

Gin & Tonic Cured Salmon Blini with Lime Cream Cheese, Dill & Caviar  
Thai-Spiced Devon Crab Tart with Puffed Rice  
Sesame-Topped Savoury Choux Bun filled with Lemon & Dill Devon Crab

Shredded Duck with Plum Ketchup and Spring Onions  
Smoked Chicken with Pesto, Toasted Pine Nuts and Crispy Basil  
Feta Cheese Mousse with Chorizo & Black Olive  
Sweet Chilli Chicken with Mango & Lime on a Thai Cracker  
Slow-Cooked Short Rib of Beef with Horseradish Crème Fraîche  
Chicken Tikka with Minted Yoghurt on Mini Naan

Mini Haloumi Skewers with Watermelon and Mint Dressing (V)  
Mediterranean Vegetable Frittata with Red Pepper Hummus (V)  
Herb & Garlic Crostini with Aubergine Caponata and Smoked Mozzarella (V\*)  
Rosemary Polenta Cake with Cherry Tomato Fondue (V\*)

### **Hot Canapés**

Haggis Bon Bon, Apple and Thyme Mayonnaise  
Panko Crumbed Smoked Haddock Croquette with Wasabi Purée  
Buttermilk Fried Chicken with Chipotle Mayonnaise  
Cauliflower & Sage Bhaji with Sweet Chilli Sauce (V\*)  
Sweet Potato & Parmesan Fritter with Caramelised Red Onion Jam (V\*)  
Sesame-Coated Jack Fruit Falafel with Tahini Yoghurt (V\*)

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



TRINITY HALL  
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## THREE COURSE WEDDING BREAKFAST

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 with advance notice.

*Choose one meat or fish and one vegetarian/vegan starter, one meat or fish and one vegetarian/vegan main and one dessert.*

### STARTERS

#### MEAT

Coronation Chicken Terrine with Mango & Sultana Salsa, Garlic & Coriander Naan

Locally Smoked Duck with Carrot, Orange & Ginger Purée and Crispy Pork Scratchings

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

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

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\*

Norfolk Mardler Tart with Onion Relish, Summer Leaf Salad and Rocket Pesto

Pea Panna Cotta with Beetroot Gel, Cucumber and Radish\*

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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

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

*Supplement of £5.50 + VAT per person:*

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,  
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



### 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\*

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 Pimm's Gel
- 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



## ADDITIONAL ITEMS

You are welcome to upgrade your menu with one of the following *supplement of £2.50 + VAT per person*

## AMUSE BOUCHE

- 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 Arrabiata Sauce\*
- Chilled Tomato Gazpacho with a Black Olive & Parmesan Biscotto\*
- Goat's Curd Tortello with Spinach Purée and Truffle-Infused Foam



## SORBET

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

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## SAMPLE CHILDREN'S MENU

For children under the age of 12 Years

Select one dish from each of the following categories. Dietary requirements will be catered for with advance notice.

Crudités and Hummus  
Fish Cakes and Mayonnaise



Sausages, Mash and Seasonal Vegetables  
Chicken Goujons, Potato Wedges and Salad  
Vegetable Kebabs and Cous Cous  
Vegetable Lasagne and Potato Wedges



Selection of Trinity Hall Homemade Ice Creams  
Chocolate Brownie  
Summer Berry Terrine



Orange or Apple Juice



## WINE

The wedding package includes a half bottle of College wine per guest.

### **Pasquiers Sauvignon Blanc Vermentino, 2018, France - INCLUDED IN WEDDING PACKAGE**

A refreshing change from straight Sauvignon Blanc, this wine blends aromatic Sauvignon with Vermentino giving a tangy, more complete flavour. The luscious exotic fruit aromas from the Vermentino are balanced by the clean, zingy fruit of Sauvignon, resulting in an aromatic smooth dry white. Excellent with light meats, fish, goat's cheese and vegetarian dishes.

### **Tierra Alta Pinot Noir, 2017, Chile - INCLUDED IN WEDDING PACKAGE**

This wine is a delicate and elegant Pinot Noir offering ripe fruit flavours of plum and wild strawberries, balanced with subtle smoky notes and a deliciously lingering finish. Great by itself but also goes really well with duck, lamb and mushroom-based dishes.

### **Ca Vit Prosecco, Italy – INCLUDED IN WEDDING PACKAGE - 2 glasses for reception and 1 glass for toasts per guest**

Deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate.

## OPTIONAL WINE UPGRADES

Pricing is Per Bottle

### DRY AND DELICATE WHITE WINES

#### **Muscadet de Sèvre-et-Maine Sur Lie, Château de L'Oiselinière de la Ramée, 2018, France** £3

A light-bodied wine with delicate aromas of pears and white flowers. The palate is rich with mineral, citrus fruit and green apple flavours and beautiful texture. This bone-dry wine is ideal with scallops and other shellfish and seafood.

#### **Baron de Badassière Picpoul de Pinet, 2018, France** £3

This is typically bright and fresh with apple, grape and melon aromas and some lime citrus too. Full of grape, ripe apple and citrus on the palate. A perfect aperitif and great with delicate fish dishes, salads and even delicately spiced foods.

### MEDIUM BODIED AND AROMATIC WHITE WINES

#### **Yealands Babydoll Sauvignon Blanc, 2018, New Zealand** £7

Full of varietal character, balance and elegance. With notes of green pepper, basil, passion fruit and citrus on the nose. Ripe green citrus fruit on the palate and fresh acidity combine to create an expressive and classy wine. This will complement richer seafood, shellfish and vegetarian dishes with Mediterranean influences.

#### **Arousana Luzada Albariño, 2018, Spain** £4

Crisp and zesty this wine has a lovely fresh clean style. Stone fruits and lime zest make this a classic Albariño that is equally happy as an aperitif or with food. The perfect pairing with seafood, especially shellfish.

### REFINED AND ELEGANT WHITE WINES

#### **Domaine Fournillon Chablis, 2016, France** £11

Crisp and fresh with plenty of citrus fruit and lovely limey acidity running through it. A wonderfully well balanced and rounded Chablis with crisp notes of green apple and slatey minerals. A perfect pairing with seafood of all types.

#### **Domaine du Pré Semelé Sancerre, 2018, France** £12

This classic Sancerre is crisp, clean and zesty on the palate with hints of citrus, apple and kiwi together with classic stony minerality and some herbaceous notes. The style is full and round yet fresh and well-balanced. An excellent match for shellfish, goat's cheese, pork and poultry dishes.





## ROSÉ WINE

**Jules Côtes de Provence Rosé, 2016, France**

£4

Classic Provençal style. The nose is refined and aromatic, with aromas of white peach, citrus fruits and a touch of minerality. This crisp and dry rosé is delicious with light meats, goat's cheese and shellfish.

## MID - FULL BODIED AND FRUITY RED WINES

**Bellefontaine Malbec, 2018, France**

£2

Bright red and black berry fruits on an attractive nose with hints of parma violets. Fine red fruits fill the palate; with raspberries and a touch of dark chocolate on the finish. A classic accompaniment to beef and goes equally as well with lamb and venison.

**The Black Craft Shiraz, 2018, Australia**

£6

Classic Barossa Shiraz with intense savoury flavours of thick blackberry compote, black pepper and typical iron-rich beefy flavours. This is serious Shiraz with balanced acidity, fine velvety tannins and tremendous length. An ideal choice alongside richer vegetarian dishes and beef and lamb.

**Domaine Chantepierre Côtes-du-Rhône, 2018, France**

£4

A lush and rich Côtes-du-Rhône with sweet, spicy aromas packed with ripe red cherry and blackberry leading to a smooth finish. This food friendly wine pairs well with duck, game and other meat dishes as well as hard and soft cheese.

## REFINED AND ELEGANT RED WINES

**Château Roudier Montagne-Saint-Emilion, 2014, France**

£11

Rich, ripe and luscious with red berry and plum fruit on the nose. The palate is soft with raspberry, blackberry, plum and fig. Savoury spice and vanilla linger on the palate. A classic pairing with hard cheeses, also matches well with game, poultry and lamb dishes.

**Châteauneuf du Pape, Vieux Chemin, Château Fargueirol, 2017, France**

£19

Ruby-coloured, the nose is spicy and full of sweet dried fruits. The palate is medium to full bodied with spicy, gamey flavours allied to prune, raspberry and leathery notes. The finish is warm and ripe and framed with elegant tannins. Excellent with beef, lamb and venison.

## CHAMPAGNES AND SPARKLING WINES

**Furleigh Estate Brut, 2014, England**

£17

A classic dry and delicious English sparkling wine with a refined elegance. It has appealing floral aromas of apple blossom with ripe melon and citrus leading to a fresh and lemony palate that is toasty and well rounded. Perfect for celebrations as an aperitif or alongside smoked salmon and seafood.

**Pol Roger Brut Reserve NV, Champagne**

£37

This is the perfect aperitif Champagne: pale gold, delicately toasty aroma with fruit and complexity; creamy and beautifully balanced with a dry, harmonious finish.



## Available as an Addition

### APERITIFS

<b>The Cambridge Distillery Dry Gin &amp; Tonic (per glass)</b>	£8
<b>Pimm's Cocktail – served in 1 Litre jugs with garnish. Approximately 5 glasses per jug</b>	£25
<b>Bottled Beer – Corona or Peroni (330 ml)</b>	£3.50
<b>Bottled Beer – Trinity Hall Ale (330 ml)</b>	£4.50

### DESSERT WINES AND PORT

<b>Alasia Moscato D'asti, Italy</b>	£19
Sweet and gently sparkling with delicate aromas of honey, flowers and fresh grapes. On the palate the wine reveals further aromatic apricot, stone fruit, grape notes and a soft mousse. Delightful refreshing acidity on the finish to balance the sweetness.	
<b>Trinity Hall own label Special Reserve Port</b>	£28



Prices include VAT

If there is a wine, Champagne or Port that is not featured on our list please let us know and we will endeavor to source it for you.

The vintages are correct at the time of going to print. All bottles are 75cl, unless otherwise stated.