Christmas

at

Trinity Hall

Menu 2021

Starters

Roasted Butternut Squash Soup with Lemongrass, Ginger and Coconut V *
Tempura-Battered Tempeh with Tomato & Coriander Salsa, Sesame & Soy Dressing V *
Thyme & Goats’ Cheese Mousse with Beetroot Salad and Kale Pesto V
Chapel & Swan Smoked Duck with Spiced Red Cabbage Gel and Puffed Rice
Beetroot-Cured Salmon with Kohlrabi Remoulade and Horseradish Dust
Chicken Liver Parfait with Red Onion Gel, Sourdough Crisp and Pumpkin Seed Granola
Pressed Ham Hock & Chicken Terrine with Burnt Sweetcorn Purée, Spiced Apple Ketchup and Rocket

Main Courses

Traditional Butter-Basted Roast Turkey
Rosemary & Garlic-Roast Leg of English Lamb
Roast Suffolk Free-Range Loin of Pork with Caramelised Apples
Caramelised Parsnip Tarte Tatin with Apple Purée, Wilted Chard and Vine Tomatoes V *
Roasted Spinach & Wild Mushroom Pastilla with Creamed Artichoke, Smoked Leeks and Toasted Almonds V *
Sweet Potato Gnocchi with Blue Cheese Cream Sauce, Sautéed Winter Greens and Toasted Pumpkin Seeds 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

Dark Chocolate Pavé with Baileys Cream and Vanilla Bean Ice Cream*
Treacle Tart with Mascarpone Cream and Almond Tuile
Sticky Toffee Pudding with Caramel Sauce and Clotted Cream Ice Cream
Hazelnut Parfait with Caramelised Banana Purée and Toffee Sauce
Coffee Panna Cotta with Espresso Ice Cream and Amaretto Biscotto*
Traditional Christmas Pudding with 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
When selecting the £4.00 + 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 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.

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.

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.

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.

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.

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.