



WINTER DINING MENU (JANUARY - MARCH 2022)

Our Autumn & Winter Menu has been created by our talented chefs to showcase the best of the season's produce with a focus on the 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 our 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 £52.00

(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).



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

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

Kettle Chips £1.20



AMUSE BOUCHE

Supplement of £2.85:

Confit Pork Belly with Pea Velouté and Apple Crisp

Smoked Cheddar & Spring Onion Arancini with Celeriac Purée

Butternut Squash Velouté with Cinnamon & Maple Foam*

Goat's Cheese Bon-Bon with Roasted Red Onion Soup

Slow-Cooked Beef Croquette with Horseradish Mayonnaise

Tempura-Battered Cod with Wasabi Dressing and Lemon Pearls



SORBETS

Supplement of £2.85:

Apple & Calvados

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

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



STARTERS

MEAT

Locally Smoked Duck with Celeriac Mousse, Carrot & Orange Purée, Mulled Wine & Plum Gel

Spiced-Parsnip Soup with Roasted Quail Breast and Parsnip Crisps

Suffolk Ham Hock Terrine with Pea & Broad Bean Salad, Salt & Pepper-Baked Crackling, Apple & Sultana Chutney

Seared Breast of Pigeon with Pear Purée, Black Pudding Crumb, Leek Ash and Bramble Reduction

Confit Guinea Fowl & Woodland Mushroom Pressé with Celeriac Remoulade, Fig Jam and Brioche Wafers

Tian of Smoked Chicken with Anchovies, Baby Gem Lettuce, Parmesan Crisp and Quail's Egg

FISH

Gin & Tonic-Cured Salmon with Winter Vegetable Salad and Citrus Gel

Pan-Fried Scallop and Slow-Cooked Pork Belly with Caramelised Cauliflower Purée and Chorizo Oil

Warm Smoked Haddock Tartlet with Poached Quail's Egg, Hollandaise Foam and Winter Salad

Seared Scallops with Artichoke Purée and 'Nduja Butter Foam

Chapel & Swan Smoked Salmon with Fennel & Orange Salad, Roasted Baby Beetroot, Sour Cream and Fennel Pollen

Crab Tian with Fennel Cream, Apple Remoulade and Rye Bread Cracker

Prosecco-Battered Sole Goujons with Pea Purée, Lemon Gel and Scraps

Smoked Salmon & Trout Rilletes with Horseradish Cream, Lemon Essence and Sourdough Crisp

VEGETARIAN AND VEGAN

Beetroot & Goat's Cheese Cannelloni with Pickled Beetroot and Caper Berries

Tian of Blue Cheese with Poached Pear, Fig & Walnut Salad, Rocket Leaves and Walnut Oil

Butternut Squash & Cumin Soup with Leek Bhaji and Yoghurt Dressing*

Chickpea & Squash Falafel with Tomato & Chilli Salsa and Yoghurt Dressing*

Mozzarella & Woodland Mushroom Arancini with Chicory Salad*

Roasted Winter Vegetable Terrine with Smoked Aubergine Purée and Balsamic Dressing*

Spiced Lentil Parfait with Hummus, Crispy Couscous & Chickpeas and Red Pepper Dressing

Sesame-Coated Jack Fruit Croquette with Plum Sauce and Spiced Red Onion Relish*

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MAIN COURSES

MEAT

English Lamb Rump with Black Garlic & Rosemary Potato Purée, Sautéed Winter Greens, Caramelised Shallot, Baby Carrots and Nasturtium Oil

Pan-Roasted Breast of Gressingham Duck with Celeriac & Smoked Bacon Hash, Cavolo Nero and a Cherry & Port Sauce

Mushroom & Truffle-Scented Chicken Ballotine with Potato & Parsnip Mash, Black Kale, Herb-Roasted Carrots and Madeira Jus

Slow-Cooked Fillet of Pork with Minted Pea Mousse, Vegetable & Quinoa Risotto, Crispy Leeks and Pancetta Dust

Herb-Crusted Lamb Rump with Slow-Cooked Shoulder Croquette, Cauliflower Cheese Purée, Black Kale, Maple Glazed Carrots and Port Jus

Slow-Cooked Short Rib of Beef Wellington with Mushroom Velouté, Parsnip Cream, Roasted Baby Vegetables, Pancetta Crisp and Horseradish Foam

Honey & Five-Spice Duck Breast with Mandarin Gel, Torched Fennel, Green Beans, Pine Nuts and Dauphinoise Potatoes

Thyme-Stuffed Breast of Guinea Fowl with Cauliflower Purée, Red Wine Shallot, Wilted Greens and Garlic Fondant Potato

Herb-Crusted Fillet of Pork with Carrot Cream, Mustard Greens, Onion Mousseline and Apple Chutney

Pan-Roasted Pheasant Breast with Black Pudding & Potato Galette, Parsnip Purée, Shredded Greens, Roasted Carrots and Blackberry Jus (*Limited Season: mid-November – end of February*)

Thyme-Poached Partridge Breast with Crispy Haggis Croquette, Spiced Red Cabbage, Turnip Purée, Roasted Carrots and Partridge Jus (*Limited Season: October – end of February*)

Breast of Local Pheasant with Slow-Cooked Pheasant Leg Pie, Creamed Curly Kale, Artichoke Purée, Roasted Baby Carrots and Port Jus (*Limited Season: mid-November – end of February*)

Supplement of £7.50:

Fillet of English Beef with Garlic Fondant Potatoes, Cauliflower Cheese Purée, Winter Greens and Charred Onion Gel

Fillet of Venison with Slow-Cooked Haunch Cottage Pie, Parsnip Purée, Curly Kale and Roasted Baby Carrots

Pancetta-Wrapped Loin of Rabbit with Slow-Braised Leg Croquette, Celeriac Purée, Winter Greens, Roasted Carrots and Herb Jus



MAIN COURSES

FISH

Fillet of Bream with Parmesan Potato Purée, Sherry-Dressed Winter Vegetables, Olive Gel and Salted Coral Cracker

Fillet of Hake with Parsley Purée, Crab Bon-Bon, Roasted Baby Vegetables, Crispy Kale and Hollandaise Foam

Pan-Fried Fillet of Bass with Basil Mash, Sautéed Spinach & Chard, Poached Mussels and Riesling Butter Sauce

Fillet of Sea Bream with Braised Oxtail Croquette, Buttered Leeks, Chargrilled Baby Vegetables and Red Wine Jus

Oven-Roasted Loin of Salmon with Heritage Potatoes, Shaved Fennel and Aromatic Fish Broth

Supplement of £7.50:

Pan-Seared Fillet of Stone Bass with Fennel, Spinach & White Bean Ragout, Sautéed Pink Fir Potatoes and Sauce Vierge



VEGETARIAN AND VEGAN

Truffle-Scented Gnocchi with Wilted Greens, Wild Mushrooms, Beetroot Cream and Chargrilled Courgette Ribbons*

Pearl Barley, Butternut Squash & Sage Risotto with Cauliflower Fritter, Kale Pesto and Shaved Parmesan*

Celeriac & Nutmeg Tarte Tatin with Potato Mouseline, Roasted Vegetable Ratatouille, Black Kale & Vine Tomatoes

Spiced Lentil and Crushed Winter Vegetable Croquette with Red Cabbage, Roasted Carrots,
Creamed Brussels Sprouts and Chestnuts*

Wild Mushroom, Spinach & English Quinoa Risotto with Mushroom Ketchup, Roasted Peppers and Rocket Salad*

Butternut Squash & Feta Pithivier with Sautéed Spinach, Roasted Baby Vegetables and Pimento Dressing

Truffle Scented-Pumpkin Tortellini with Spiced Pumpkin Velouté, Sautéed Rocket & Kale, Sage Foam and Toasted Pine Nuts



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DESSERTS

Treacle Tart with Date & Vanilla Purée and Whisky Ice Cream

Walnut Torte with Honey Roasted Figs and Yoghurt Ice Cream

Spiced Winter Berry Mousse with Blackberry Macaron and Chambord Liqueur-Infused Chantilly Cream

Chocolate Jaffa Bretton with Confit Orange and Cointreau Ice Cream

Frangipane & Spiced Pear Tart with Cinnamon Ice Cream and Vanilla Custard

Tonka Bean Crème Brûlée with Cashew Nut Praline and Raspberry Sorbet

Chocolate Torte with Hazelnut Praline and Blackberry Sorbet

Coffee & White Chocolate Panna Cotta with Homemade Granola, Caramelised Banana Purée and Plum Gel

Toffee Apple Cheesecake with Gingerbread Marshmallow & Calvados Ice Cream



ADDITIONAL ITEMS

Cheeseboard with Crackers, Chutney, Grapes and Celery £8.00

Trinity Hall Handmade Petits Fours £4.00

Fresh Fruit Plate £2.50*



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