



SPRING & SUMMER DINING MENU

AVAILABLE 1ST APRIL – 30TH SEPTEMBER 2022

Our Spring & Summer Menu has been created by our talented chefs to showcase the best of the season's produce with a focus on supporting local businesses 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 can start between 7.00pm and 8.00pm.
If your dinner starts later than 8.00pm there will be a £5.00 + vat per person surcharge applied.

You are welcome to include post dinner speeches, however, out of courtesy to our staff speeches must be held over coffee. Regrettably we cannot offer these between or during courses.

We offer a wine matching service to complement your choice of menu and enhance the flavours of your meal. Please do speak to a member of our friendly team about this or any other questions which you may have.

Three Courses with Fairtrade Coffee and Chocolates £46.00

Four Courses to include a Cheeseboard with Fairtrade Coffee and Chocolates £54.00

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:

Pea & Wild Garlic Soup with Goat's Curd Foam *

Spiced Devon Crab Cake with Dill, Pickled Ginger Mayonnaise and Summer Vegetable Slaw

Courgette & Mango Pakora with Tamarind Gel and Yoghurt Foam*

Slow-Cooked Pork Shoulder Croquette with Caramelised Apple Purée and Chipotle Mayonnaise



SORBETS

Supplement of £2.85:

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

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



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STARTERS

VEGETARIAN AND VEGAN

Garden Pea & Mint Tart with Parmesan Foam and Parmesan Crisp

Sweetcorn Parfait with Toasted Corn, Kimchi and Gochujang Gel*

Beetroot Gnocchi with Blue Cheese & Almond Velouté and Parsley Crumb

Heritage Tomato Salad with Goat's Cheese Mousse, Black Olive Crumb and Pesto Gel

Jackfruit Bhajis with Mango Salsa, Pickled Cucumber, Spiced Mango Gel and Yoghurt Dressing*

English Asparagus with Caper Butter, Hazelnut Crumb, Shaved Parmesan and Poached Quail's Egg
(Available between the start of May and end of June)



FISH

Pan-Seared Scallops with Romesco Sauce, Heritage Tomato Salad, Basil Leaves and Toasted Pine Nuts

Smoked Haddock Croquettes with Roasted Red Pepper Purée, Red Onion Marmalade, Black Garlic Aioli and Parsley Oil

Smoked Salmon with Pickled Cucumbers, Baby Beetroot, Apple Gel and Caviar

Pan-Seared Scallops Fennel Emulsion, Fregola Salad and Chorizo Oil

Smoked Trout Mousse with Fennel Slaw, Buttermilk Foam, Horseradish Dust and Watercress Salad

Poached Salmon & Black Olive Roulade with Summer Vegetable Salad, Tapioca Cracker and Wasabi



MEAT

Mozzarella & 'Nduja Arancini with Saffron Mayonnaise, Heirloom Tomato Salsa and Rocket Oil

Compressed Melon and Cucumber Salad with Air-Dried Ham and Basil Leaves

Caesar-Dressed Smoked Chicken Tian with Quail's Egg, Baby Gem Lettuce, Garlic Croutons and Bacon Dust

Smoked Duck Breast with Beetroot Relish, Apple Remoulade and Orange Gel

Crispy Ham Hock Fritter with Minted Pea Purée, Pea Salad and Pickled Red Onion

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MAIN COURSES

VEGETARIAN AND VEGAN

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

Goat's Cheese and Roasted Red Pepper Tortellini with Feta and Pumpkin Seed Crumble,
Tomato, Basil & Olive Salsa and Hazelnut & Rocket Pesto

Caramelised Red Onion Tarte Tatin with Crushed Potato, Shaved Fennel, Sprouting Broccoli,
Vine Tomatoes and Basil Oil*

Fresh Herb Gnocchi with Artichoke Purée, Charred & Powdered Leeks,
Broad Beans and Sundried Tomato Pesto*

Pine Nut-Crusted Spinach & Quinoa Croquette with Baba Ghanoush,
Roasted Summer Baby Vegetables and Basil Dressing

Summer Pea Risotto with Broad Beans, Spiced Cauliflower Fritter, Pomegranate and Confit Lemon Dressing



FISH

Blackened Fillet of Salmon with Spinach Risotto, Crispy Salt & Vinegar Onions and Tomato & Chilli Salsa

Pan-Fried Fillet of Sea Bass with Crispy Crab Cake, Shaved Fennel, Samphire, Langoustine Bisque and Rocket Oil

Roasted Fillet of Cod with Chorizo & White Bean Cassoulet, Roasted Leeks, Burnt Leek Ash, Chive & Caviar Butter Sauce

Pan-Seared Fillet of Bream with Bubble & Squeak Potato Cake, Charred Sprouting Broccoli,
Smoked Aubergine Purée, Tomato, Chilli & Caper Salsa

Supplement of £7.50:

Pesto Filled Hake Kiev with Citrus Beurre Blanc, Crushed Pink Fir Potatoes, Chargrilled Courgettes,
Breakfast Radish and Watercress Salad



MAIN COURSES

MEAT

English Lamb Rump with Pea & Rocket Risotto, Vine Tomatoes, Fresh Rocket and Sauce Vierge

Pancetta-Stuffed Ballotine of Guinea Fowl with Crispy Skin, Chive-Crusted Roscoff Onions,
Mustard Greens, Potato Purée and Herb Jus

Spiced Duck Breast with Duck Leg Spring Roll, Soy-Braised Bok Choy, Carrot & Ginger Purée and Orange Glazed Carrots

Butter-Poached Chicken Roulade with Honey & Pine Nut-Crusted Potato Terrine, Creamed Cauliflower,
Sautéed Seasonal Greens and Tarragon Jus

Marinated Fillet of Suffolk Pork with Sweet Potato Fondant, Charred Corn, Sweetcorn Purée,
Prosciutto Crisp and Chimichurri Dressing

Lemon & Thyme Stuffed Breast of Guinea Fowl with Pancetta & Potato Terrine, Crushed Garden Peas,
Sautéed Greens, Baby Onion and Herb Jus

Lovage-Crusted Lamb Rump with Thyme-Baked Anna Potatoes, Spinach & Parmesan Purée, Sautéed Spinach,
Baby Carrots and Black Garlic Gel

Supplement of £7.50:

Steak Diane with Anna Potato Chips, Chargrilled King Oyster Mushroom, Summer Greens and Real Ale Crispy Onions

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DESSERTS

Lemon Meringue Pie with Raspberry Sorbet and Raspberry Gel

White Chocolate Pavé, Poached Rhubarb and Chantilly Cream

Coconut Verrine with Pineapple & Mango Salsa and Passionfruit Sorbet*

Strawberry Delice with Prosecco Sorbet and White Chocolate Crumb

Blueberry, Almond & Lemon Torte with Clotted Cream Ice Cream*

Pistachio Pavé with Salted Dark Chocolate Sorbet and Raspberry Crumb

Vanilla Panna Cotta with Berry Compote and Hazelnut Biscotti*

Summer Berry Custard Tart with Strawberry & Pimm's 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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