



# AUTUMN 2022

## DINING MENU

Our Autumn 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 for when given advance notice.

Evening events may start from 7.00pm. Dinners must start by 8.00pm.  
If your dinner starts later than 8.00pm there will be a £10.00 +VAT per person surcharge applied.

You are welcome to include post dinner speeches, however, out of respect to our Chefs and staff speeches must be held over coffee. Regrettably we cannot accommodate speeches 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 £48.00**

**Four Courses to include a Cheeseboard with Fairtrade Coffee and Chocolates £56.50**

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 £3.75

Gruyère, Parmesan and Rosemary Twists £1.60

Vegan Mozzarella and Cracked Black Pepper Twists\* £1.60

Marinated Olives\* £1.60

Homemade Root Vegetable Crisps\* £1.60

Nibbles (Kettle Chips and Paprika Nuts)\* £2.00



## AMUSE BOUCHE

*Supplement of £3.60:*

Curried Lamb Shoulder Kachori with Curried Mayonnaise and Sweet Mint Yoghurt

Goat's Cheese Tortello with Truffle-Scented Foam and Leek Ash (V)\*

Wild Mushroom Velouté with Parmesan Foam (V)\*

Beetroot Carpaccio with Whipped Goat's Cheese and Red Pepper Gel (V)



## SORBETS

*Supplement of £3.60:*

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

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



## STARTERS

### VEGETARIAN AND VEGAN

Gorgonzola & Broccoli Tart with Caramelised Pears, Balsamic Glaze, Toasted Walnuts and a Winter Leaf Salad  
Butternut Squash & Parmesan Arancini with Goat's Cheese Purée, Chargrilled Chicory, Rocket Oil and Balsamic Gel\*  
Cauliflower Bhaji with a Coconut Curry Sauce, Mango & Sriracha Gel, Sweet Mint Yoghurt and Coriander Oil\*  
Feta & Red Onion Pastilla with Honey & Cinnamon Glaze, Almond Crumb, Beetroot Gel and a Watercress Salad  
Wild Mushroom and Truffle Risotto with Pesto Dressing, Toasted Pine Nuts and Basil Cress Salad\*  
Chargrilled Honey & Sichuan Pepper Plums, Goat's Curd Mousse, Pea & Mint Gel\*  
Celeriac, Parsnip & Ginger Parfait with Beetroot Gel, Artichoke Purée and Blackberry Compôte\*  
Leek Cannelloni with Mushroom Duxelles, Mozzarella Cheese, Leek Purée and Leek Ash

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### FISH

Smoked Haddock Hash Brown with Pea Purée, Bacon Dust, Quail's Egg and Chive Oil  
Spicy Crumbed Cod with Katsu Curry Sauce, Charred Lime, Coriander Yoghurt, Sesame Seeds and Spring Onions  
Smoked Trout Terrine with Garlic & Herb Ciabatta, Pickled Shallot and Caper Salad  
Tempura-Battered Haddock with a Peanut & Miso Sauce, Sticky Gochujang Glaze and Toasted Pistachio Crumb  
Smoked Salmon with Apple & Beetroot Salad, Lemon Gel and Squid Ink Cracker



### MEAT

Venison & Pork Sausage Roll with Wholegrain Mustard Mayonnaise, Winter Leaf Salad and a Mulled Wine & Beetroot Gel  
Honey & Seven Spice-Marinaded Smoked Duck Breast with Kohlrabi Slaw and Yuzu Gel  
Smoked Chicken & Ham Hock Terrine, Trinity Hall Real Ale Chutney, Toasted Brioche and a Winter Leaf Salad  
'Nduja & Mozzarella Arancini with a Smoky Vine Tomato Sauce, Toasted Pine Nuts and Basil Oil  
Pan-Roasted Pigeon Breast with Caramelised Cauliflower Purée and Apple & Blackberry Salad



## MAIN COURSES

### VEGETARIAN AND VEGAN

Wild Mushroom & Shallot Jam Wellington, Roasted Cauliflower Purée, Chargrilled Roscoff Onion,  
Baby Vegetables and Parmesan Foam

Beetroot, Spinach & Gruyère Gnudi with Smoked Arrabbiata Sauce, Winter Greens, Pumpkin Seed Granola and Herb Oil

Pan-Fried Cauliflower Steak, Sweet Potato & Goat's Cheese Terrine, Port & Beetroot Gel,  
Sweet Potato Purée, Rocket and Sage Oil\*

Butternut Squash, Walnut & Cranberry Tart, Gruyère Foam, Cinnamon & Orange-Sautéed Sprouts,  
Beetroot Purée and Baby Rainbow Carrots

Truffle-Scented Spinach Gnocchi with Roasted Red Pepper & Vine Tomato Sauce, Chargrilled Artichoke,  
Crispy Sage Leaf and Basil Oil\*

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

Winter Vegetable & Potato Gratin with Butternut Squash Steak, Butternut Squash Purée,  
Braised Red Cabbage and Creamy Sage Sauce\*



### FISH

Pan-Fried Fillet of Hake with an 'Nduja, Sundried Tomato & Aubergine Risotto, Pesto Dressing and Cherry Tomato Salsa

Spiced Cod Fillet with Tarka Dal, Nigella Seed & Tandoori-Spiced Fried Onions,  
Chargrilled Courgettes, Lime, Garlic & Yoghurt Dressing

Salmon with Roasted Pink Fir Potatoes, Broad Bean & Vegetable Fricassee, Sautéed Spinach,  
Charred Baby Fennel and Citrus Beurre Blanc

Fillet of Bass with Thai-Spiced Crab Risotto and Pickled Carrot, Radish & Coriander Salad



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## MAIN COURSES

### MEAT

Herb-Crusted Lamb Rump with Artichoke, Truffle-Scented Anna Potato, Maple & Carrot Purée, Black Kale, Roasted Baby Parsnips, Black Garlic & Mushroom Ketchup and Lamb Jus

Spiced Duck Breast, Duck Leg Spring Roll, Sautéed Asian Greens and Miso & Gochujang Reduction

Breast of Chicken with Charred Leek, Onion Puree, Buttered Kale,  
Truffle Scented Potato Terrine and Wild Mushroom Sauce

Pork Fillet with Sage & Parmesan-Infused Mash, Caramelised Apple Slices, Apple Gel, Mustard-Fried Greens, Crispy Crackling and Cider Cream Sauce

Lamb Rump with Leek & Gruyère Dauphinoise, Sautéed Wild Mushroom & Broad Bean Fricassee, Pea & Mint Purée and Lamb Jus

Honey, Soy & Ginger Slow-Cooked Duck Leg, Hoisin & Beanshoot Fried Noodles,  
Charred Bok Choy and Miso Sauce

Thyme-Stuffed Breast of Guinea Fowl with Apple, Spiced Red Cabbage, Curly Kale,  
Potato Terrine and Sherry Jus

Pan-Roasted Pheasant Breast with Potato Dauphinoise, Creamed Artichoke, Curly Kale,  
Roasted Baby Carrot and Crispy Bacon Lardons  
*(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)*

*Supplement of £10.50:*

Smoked Beef Fillet with Horseradish, Celeriac & Potato Gratin, Cauliflower Cheese Purée,  
Port-Soaked Shallot, Winter Greens, Baby Carrot and Red Wine Jus





## DESSERTS

Chocolate & Salted Caramel Tart with Chantilly Cream and Hazelnut Macaron

Maple Panna Cotta with Caramelised Pecans and Homemade Vanilla Ice Cream\*

Gingerbread Cake with Spiced Plum Gel and Crème Anglaise with Toasted Almonds

Blackcurrant Cheesecake with Mini Meringue and Spiced Rum Ice Cream\*

White Chocolate & Caramel Mousse with Apple Compote and Dark Chocolate Sorbet

Black Forest Torte with Vanilla & Chocolate Tuile and Cherry Ripple Ice Cream\*

Spiced Pear Cheesecake with Mulled Wine-Poached Pear and Ginger Ice Cream\*

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream

Apple and Sultana Crumble Tart with Apple Crisp and Cinnamon Ice Cream



## ADDITIONAL ITEMS

Cheese Board with Crackers, Chutney, Grapes and Celery £8.50

Trinity Hall Handmade Petits Fours £4.00

Fresh Fruit Plate £2.50\*



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