



SPRING & SUMMER PRIVATE DINING MENU

(1st April 2023 – 30th September 2023)

Our Spring & Summer Private Dining 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.

Drinks receptions 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 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 £50.00

Four Courses to include a Cheeseboard with Fairtrade Coffee and Chocolates £58.50

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

Marinated Olives* £1.60

Cajun Spiced Homemade Root Vegetable Crisps* £1.60

Kettle Chips* £1.60

Chef's Choice of Handmade Savoury Pinwheels (2 Per Guest) with a Selection of Dips* £4.50



AMUSE BOUCHE

Supplement of £3.60:

Pea & Mint Velouté with Truffle Oil and Crispy Bacon Dust*

Smoked Salmon Crostini with Dill Crème Fraîche and Endive

Red Pepper & Smoked Cheddar Arancini with Romesco Sauce, Pesto Dressing and Toasted Pine Nuts*

Pulled Pork Terrine with Black Garlic Mayonnaise and Crackling Crumb



SORBETS

Supplement of £3.60:

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

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



STARTERS

VEGETARIAN AND VEGAN

- Panko-Crumbed Tofu with Kimchi Mayonnaise, Pickled Daikon Salad and Gochujang Reduction*
- Goat's Cheese Fritter with Beetroot & Port Gel, Tomato Salsa and Lemon & Thyme Oil
- Heritage Tomato Salad with Feta Mousse, Basil Oil and Rosemary Sourdough*
- Potato & Sweet Pea Pakora with Coconut Curry Sauce, Spring Onion & Mango Salsa and Sweet Mint Yoghurt*
- Tomato & Pesto Tart with Balsamic Glaze, Toasted Pine Nuts, Rocket Oil and Micro Summer Leaf Salad
- Pea Mousse with Torn Burrata, Pea Salad, Pea Shoots and Balsamic Dressing*
- Tomato Gazpacho with Chargrilled Garlic Ciabatta topped with Olive Tapenade, Confit Tomato and Basil*
- English Asparagus with Twice Cooked Quail's Egg, Wholegrain Mustard Butter Sauce, Parmesan and Watercress
(Available between May and June)



FISH

- Gin & Tonic Cured Salmon with Toasted Brioche, Lime & Avocado Purée, Chive Oil and Caviar
- Smoked Haddock & Leek Tart with Pea & Mint Purée, Poached Quail's Egg and Béarnaise Foam
- Smoked Salmon with Pickled Pink Ginger, Cucumber, Sesame Seeds, Coriander and Soy Dressing
- Crab & Sweetcorn Fritter with Pickled Kohlrabi, Saffron Mayonnaise and Lemon Verbena Gel
- Smoked Trout Mousse with Prosciutto Crisp, Horseradish Crème Fraîche, Watercress Salad and Lemon Dressing



MEAT

- Pulled Pork & Mozzarella Croquette with Chipotle Mayonnaise and Tomato & Red Pepper Salsa
- Chicken Tikka Salad with Yogurt Dressing, Mango & Chilli Jam, Nigella Seeds and Coriander Oil
- Seared Breast of Pigeon with Mini Pork Sausage Roll, Cauliflower Purée, Bacon Dust and Herb Jus
- Chicken & Ham Hock Terrine with Quail's Egg, Baby Gem, Caesar Mayonnaise,
Parmesan Shavings, Toasted Sourdough and Chive Oil
- Smoked Duck Breast with Prawn & Sesame Brioche, Hoisin Ketchup, Pickled Daikon & Spring Onion Salad

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



MAIN COURSES

VEGETARIAN AND VEGAN

Potato & Herb Gnocchi with Romesco Sauce, Sautéed Seasonal Greens, Charred Tenderstem Broccoli and Carrot Top & Walnut Pesto*

Asparagus, Pea & Broad Bean Risotto with Crumbled Feta and Herb Gremolata*
(Available between the start of May and end of June)

Sriracha-Spiced Cauliflower Steak, Pasanda Sauce, Lime & Coriander Yoghurt, Chilli & Mango Salsa, Toasted Almonds and Crispy Tandoori Onions*

Spinach, Ricotta & Lemon Tortellini with Creamed Cauliflower Purée, Sautéed Chard, Baby Spring Vegetables and Sundried Tomato Pesto

Courgette, Pesto & Mozzarella Mille-Feuille with Sautéed Chard, Sprouting Broccoli, Toasted Pine Nuts and Tomato & Caper Salsa

Roasted Fennel & Parmesan Arancini with Tomato & Basil Sauce, Sautéed Spinach & Rocket, Roasted Cherry Tomatoes, Watercress and Black Garlic Dressing*



FISH

Butter-Poached Cod with Chorizo, Pea & Clam Risotto, Sauce Vierge, Chorizo Oil and Baby Watercress

Pan-Roasted Fillet of Bass with Potato Rosti, Tenderstem Broccoli, Ratatouille, Gremolata and Rocket Pesto

Fillet of Salmon with Spinach, Pea & Broad Bean Fricassee with Spelt and Lemon Butter Sauce

Roasted Fillet of Hake with 'Nduja, Borlotti Bean & Tiger Prawn Cassoulet with Baby Vegetables and Parsley Crumb

Supplement of £10.50:

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



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MAIN COURSES

MEAT

Honey-Glazed Duck Breast with Pistachio Crumb, Duck Leg Bon Bon, Cherry & Port Gel, Artichoke Purée,
Torched Roscoff Onion, Sautéed Greens and Duck Jus

Supreme of Guinea Fowl, Potato & Pancetta Terrine, Chargrilled Little Gem, Pea Purée, Peas and Broad Beans

Honey & Thyme Breast of Chicken with Dauphinoise Potato Terrine, Cauliflower Purée, Sautéed Fennel,
Baby Carrot, Nettle Pesto and Red Wine Jus

Lemon, Garlic & Herb-Filled Ballotine of Pork with Chorizo Mash, Smoked Aubergine Purée,
Chargrilled Baby Courgette, Baked Shallot and Chorizo Oil

English Lamb Rump with Lamb Shoulder Croquette, Artichoke & Potato Galette, Minted Pea Purée,
Summer Greens, Baby Carrots and Lamb Jus

Supplement of £10.50:

Fillet of Beef with Stilton & Truffle-Scented Potato Gratin, Sprouting Broccoli, Broccoli Purée,
Horseradish Cream, Baby Carrot and Red Wine Jus.





DESSERTS

- Lemon & Lime Panna Cotta with Vanilla Tuile and Mango Ice Cream*
- Vanilla Crème Brûlée with Summer Berry Compote and Hazelnut Biscotti
- Milk Chocolate Crèmeux with Pistachio Crumb and Trio of Orange
- Lemon Tart with Textures of Raspberry and Toasted Meringue
- Summer Berry Delice with Clotted Cream Ice Cream and Berry Coulis*
- Raspberry & White Chocolate Cheesecake with White Chocolate Crumb and Raspberry Sorbet*
- Chocolate Pavé with Passion Fruit Sorbet, Passion Fruit Gel and Chocolate Soil*
- Strawberry Mousse with Lemon Macaron, Lemon Gel and Basil
- Orange & Almond Torte with Chantilly Cream, Toasted Almonds and Orange Gel



ADDITIONAL ITEMS

- Cheeseboard with Crackers, Chutney, Grapes and Celery £8.50
- Trinity Hall Handmade Petits Fours £4.00
- Fresh Fruit Plate £2.50*



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