



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

SPRING & SUMMER PRIVATE DINING MENU

(1st April 2024 – 30th June 2024)

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.

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.

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.

Three Courses with Fairtrade Coffee and Chocolates £52.00

Four Courses to include a Cheeseboard with Fairtrade Coffee and Chocolates £60.50

Please ask the team for Pre-dinner Canapes, Nibbles, Amuse Bouche or Sorbet options.

All prices are exclusive of VAT.

Items marked with * are suitable, or can be adapted, for those following a Vegan diet

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 TRINITY LANE CAMBRIDGE CB2 1TJ

events@trinhall.cam.ac.uk 01223 764444



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STARTERS

VEGETARIAN & VEGAN

Cashel Blue Tart with Honey-Glazed Figs, Toasted Pine Nuts, Rocket Cress and Black Garlic & Balsamic Dressing

Gochujang-Spiced Jackfruit & Summer Vegetable Spring Roll with Pineapple Salsa, Coconut & Miso Sauce and Toasted Black Sesame*

Goat's Cheese Mousse with Raspberry & Port Gel, Glazed Baby Beetroot Salad and Pistachio Crumb

Grilled Halloumi with Honey & Za'atar, Ras El Hanout-Roasted Chickpeas, Heritage Tomato & Pomegranate Salsa and Mint & Coriander Yoghurt*

Sweet Potato & Carrot Bhaji with Mango & Black Garlic Chilli Gel, Sweet Coriander Yoghurt and Tomato Salsa*

Heritage Beetroot Salad with Avocado Cream, Balsamic Gel and Watercress Pesto*

Burrata Mousse with Heritage Tomato Salad, Lovage Gel and Black Olive Crumb

English Asparagus with Twice Cooked Quails Egg, Baby Caper Dressing and Brioche Crumb
(Available May - June)



FISH

Trinity Hall Real Ale-Battered Sole with Pea Purée, Straw Potatoes and Lemon & Caper Crème Fraîche

Smoked Salmon on Dill-Infused Crêpe with Horseradish Crème Fraîche, Caviar, Baby Watercress Salad and Fennel Pollen

Beetroot-Cured Salmon with Goat's Curd, Charred Brioche, Beetroot & Port Gel and Pickled Rainbow Beetroot Salad

Smoked Haddock & Asparagus Tart with Poached Hens' Egg, Black Garlic & Balsamic Gel and Parmesan Crumb

Crab Salad with Chargrilled Brioche, Bloody Mary Gel and Lovage Oil

Smoked Trout Mousse with Wasabi Crème Fraîche, Toasted Rye Bread, Pickled Fennel & Kohlrabi Slaw, Trout Keta and Sorrel



MEAT

Chicken Terrine with Mandarin Gel, Fennel Slaw, Flamed Orange and Fennel Pollen

Pork & Apple Sausage Roll with Black Onion Seeds, Pear Chutney and Wholegrain Mustard Mayonnaise

Pan-Seared Breast of Pigeon with 'Nduja & Onion Jam, Sweetcorn Purée, Toasted Corn and Red Wine Jus

Smoked Duck with Carrot & Buckthorn Gel, Charred Little Gem and Toasted Pine Nuts

Pulled Ham Hock Croquette with Pea Soup, Crispy Pancetta, Pea Shoots and Mint Oil

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MAIN COURSES

VEGETARIAN & VEGAN

Harissa-Spiced Cauliflower Steak with Lemon & Coriander Couscous, Roasted Cauliflower Hummus,
Crumbled Feta, Tzatziki and Pomegranate Molasses Dressing*

BBQ Cajun Aubergine Steak with Heritage Tomato, Orzo Salad, Watercress and Chimichurri Emulsion*

Butternut Squash Pakora with Potato, Spinach & Lentil Dhal, Mango Gel, Mint Yogurt Dressing and Coriander*

English Asparagus & Broad Bean Risotto with Shaved Parmesan and Crispy Crumbed Tunworth
(Available May - June)

Fresh Herb Gnocchi with Summer Vegetable Fricassee, Basil Pesto and Rocket

Dukka-Spiced Summer Vegetable & Quinoa Arancini with Baba Ghanoush,
Roasted Summer Vegetables and Basil Gremolata*

Chargrilled Mediterranean Vegetable Tarte Tatin with Crushed Potatoes, Sprouting Broccoli,
Vine Tomatoes, Rocket and Balsamic Glaze*



FISH

Pan-Fried Cod with Seafood & Samphire Risotto, Watercress and Sauce Vierge

Chalk Stream Trout with Pink Fir Potato, Broad Bean & Wild Mushroom Fricassee, Sprouting Broccoli,
Baby Carrot and Lemon & Dill Hollandaise

Almond & Herb-Crusted Fillet of Hake with Chive Potato Cake, Cauliflower Purée,
Garlic & Herb Summer Greens and Caper Butter Sauce

Roasted Fillet of Bass with Confit New Potatoes, Anchovies, Roasted Sweet Peppers,
Fennel & Olive Tapenade, Courgette & Basil Purée and Nasturtium Leaves

Herb-Crusted Fillet of Salmon with Herb Gnocchi, Smoked Pancetta Lardons,
Roasted Mediterranean Vegetables and Sage Butter Sauce





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MAIN COURSES

MEAT

Tandoori Chicken Supreme with Spiced Shallot Rings, Crispy Masala Potatoes, Coconut Curry Sauce,
Tamarind & Mango Gel, Yoghurt Dressing and Mango & Chilli Salsa

Chicken Supreme with Leek & Gruyere Pressed Terrine, Roasted Cauliflower Purée,
Pan-Fried Shallots & Hispi Cabbage, Wild Mushrooms and Chicken Sauce

Lemon & Honey-Glazed Supreme of Guinea Fowl with Rosemary Potato, French Beans,
Carrot Purée and Sauce Supreme

Soy-Glazed Duck Leg with Duck Leg Spring Roll, Five-Spiced Vegetables,
Crispy Noodles and Plum Sauce

Slow-Cooked Fillet of Pork with Smoked Bacon, Leek & Potato Boulangère, Bramley Apple Gel,
Sautéed Hispi Cabbage and Mustard & Sage Cream Sauce

English Lamb Rump with Rosemary & Parmesan Anna Potato, Anchovy & Pea Purée, Chargrilled Leek,
Port-Soaked Shallot and Lamb Jus

Herb-Crusted Cannon of Hogget with Lamb Shoulder-Topped Brown Butter Fondant Potato,
Crispy Onions, Pea & Mint Purée, Summer Greens, Baby Carrots and Lamb Jus

Supplement of £10.50:

Smoked Fillet of Beef with Watercress Purée, King Oyster Mushroom, Baby Carrot,
Thyme-Scented Potato Gratin and Port Wine Jus





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DESSERTS & ADDITIONAL ITEMS

DESSERTS

Limoncello Delice with Strawberry Sorbet and Textures of Strawberry

Milk Chocolate Verrine with Toasted Almonds and Caramelised Oranges*

Passionfruit Cheesecake with Passionfruit Gel and Dark Chocolate Sorbet*

Strawberry Meringue Tart with Burnt Butter Crumb and Clotted Cream Ice Cream

Mango Pavé with Coconut & Malibu Ice Cream and Confit Lime

White Chocolate Panna Cotta with Raspberry Sorbet and Pistachio Crumb*

Orange Blossom & Cardamon Cake with Burnt Honey Ice Cream and Orange Gel

Citrus & Almond Torte with Chantilly Cream and Summer Berries*



ADDITIONAL ITEMS

Cheeseboard with Crackers, Chutney, Grapes and Celery £8.50

Trinity Hall Handmade Petits Fours £4.00

Fresh Fruit Plate £2.50