



WINTER PRIVATE DINING MENU

(1st October 2024 – 31st March 2025)

Our Autumn & Winter 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 Canapés, 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.



STARTERS

VEGETARIAN & VEGAN

Goat's Cheese Mousse with Beetroot Gel, Crispy Fried Lentils, Horseradish Yoghurt, Toasted Hazelnuts and Pomegranate Dressing

Artichoke Soup with Artichoke Crisps, Hazelnuts and Chive Oil*

Tempura Cauliflower with Red Pepper & Harissa Purée, Tahini & Maple Glaze, Shredded Spring Onions and Toasted Sesame Seeds*

Wild Mushroom, Chestnut & Gruyère 'Sausage Roll' with Root Vegetable Slaw and Cider Mustard Sauce*

Carrot Terrine with Dukkah-Spiced Granola, Tarragon Emulsion and Crumbled Feta*

Roasted Butternut Squash Panna Cotta with Coconut & Maple Dressing, Pumpkin Seed Cracker and Watercress*

Crispy Fried Tempeh Goujons with Miso & Peanut Sauce, Chilli Oil, Toasted Peanuts and Coriander Cress*

Smoked Cheddar & Red Onion Tart with Celeriac & Chive Remoulade and Cress



FISH

Spiced Crab Cake with Black Mustard Seeds, Pickled Radish, Tamarind Chutney, Cucumber Raita and Coriander Oil

Smoked Salmon with Celeriac Remoulade and Apple & Stem Ginger Purée

Dill-Infused Gravdax with Sesame Cracker, Crème Fraîche, Citrus Gel, Caviar and Wasabi Dust

Tian of Smoked Mackerel & Horseradish with Salmon Roe, Pickled Fennel & Apple Salad and Rye Bread Cracker

Smoked Trout Terrine with Orange, Radish & Watercress Salad, Melba Toast Crouton and Grenadine Dressing

Crispy Crumbed Cod with Curry Velouté, Sesame & Coriander Gremolata and Crispy Chilli Oil



MEAT

Barbacoa-Spiced Chicken, Mozzarella & Black Bean Croquette with Chipotle Mayonnaise, Lime & Jalapeño Dressing and Coriander Cress

Smoked Ham Hock & Mustard Seed Sausage Roll with Apple & Fennel Salad and Date & Cider Ketchup

Seared Breast of Pigeon with Kohlrabi & Apple Remoulade, Blackberry Gel and Beetroot Crisps

Smoked Duck Breast with Radicchio & Fennel Salad and Cherry & Port Gel

Game Terrine with Fig & Beetroot Chutney, Sourdough Crouton and Rocket Leaves

Moroccan-Style Pulled Lamb Shoulder with Crispy Rosemary Gnocchi, Apricot & Butternut Squash Purée and Crumbled Feta



MAIN COURSES

VEGETARIAN & VEGAN

Roasted Butternut Squash with Truffle Oil, Crumbled Stilton, Maple-Roasted Walnuts and Chive Oil

Curried Cauliflower Steak with Tarka Dhal, Mint Chutney, Yoghurt and Coriander Oil*

Salt & Pepper-Spiced Tofu with Noodles, Miso and Coconut Sauce, Crispy Garlic,
Black Sesame Seeds, Ponzu-Glazed Sprouting Broccoli and Chilli Oil

Cauliflower Cheese Tart with Baby Winter Vegetables, Roasted Cauliflower Purée and Sautéed Black Kale

Brown Butter-Sautéed Celeriac Steak with Roasted Celeriac & Gruyère Purée,
Truffle-Scented Anna Potato, Winter Greens, Baby Carrot and Aspath Cider Sauce

Beetroot Tarte Tatin with Parsnip Purée, Baby Parsnip, Wilted Greens, Crispy Kale and Red Wine Vinegar Dressing*

Harissa-Spiced Aubergine with Aubergine Bon-Bon, Roasted Red Pepper & Maple Purée,
Sumac & Chickpea Couscous and Cucumber Yoghurt*

Herb Gnocchi with Sautéed Wild Mushrooms, Parmesan, Truffle Oil and Rocket



FISH

Fillet of Bass with Asian-Style Butternut Squash Broth, Rice Noodles, Pak Choy and Coriander Oil

Oven-Roasted Sea Bream with Crushed Potatoes, Torched Leek, Sprouting Broccoli, Brown Butter Sauce and Dill Oil

Indian-Spiced Cod Supreme with Prawn & Lentil Dhal, Cauliflower Purée and Sesame Crisp

Lemon & Dill-Crusted Fillet of Salmon with White Wine, Spinach & Seafood Risotto

Pan-Fried Hake with Café de Paris Butter, Roasted Potatoes with French Beans & Clams,
Artichoke Purée and Lovage Oil

Supplement of £10.50:

Blackened Monkfish with Curried Chickpeas & Aubergine, Tandoori-Battered Clams and Lime Yoghurt





MAIN COURSES

MEAT

Chicken Supreme with Black Garlic Potato Cake, Artichoke Purée, Confit Leeks,
Black Pudding Crumb and Thyme Jus

Breast of Chicken with Leek & Truffle-Scented Croquette, Shallot Purée, Curly Kale and Mushroom Jus

Pan-Fried Breast of Guinea Fowl with Bubble & Squeak Potato Terrine, Roasted Chestnuts,
Pancetta Lardons, Baby Carrot and Madeira Sauce

Slow-Cooked Fillet of Pork with Parmesan Mash, Roasted Winter Vegetables
and Red Wine, Sage & Roscoff Onion Jus

Slow-Roasted Duck Leg with Chorizo & Green Lentil Risotto and Port & Blackberry Jus

Roasted Wood Pigeon with Guinea Fowl Sausage Roll, Black Kale, Artichoke Purée,
Baby Carrots and Wild Mushroom & Port Jus

Breast of Pheasant with Roasted Root Vegetable Arancini, Sautéed Leeks & Cabbage,
Sage & Pancetta and Redcurrant Jus

(Limited Season: Mid-November – End of February)

English Lamb Rump with Pressed Potato Terrine, Pulled Lamb Shoulder, Aubergine Caponata,
Crumbled Feta and Lamb & Rosemary Sauce

English Lamb Rump with Smoked Cheddar Potato Dauphinoise, Parsnip Purée, Winter Greens,
Baby Carrot and Lamb Jus

Supplement of £10.50:

Slow-Cooked Fillet of Beef with Truffle-Scented Anna Potato, Honeyed Carrot, Horseradish Greens,
Mushroom Purée and Red Wine Reduction





DESSERTS & ADDITIONAL ITEMS

DESSERTS

Treacle Tart with Spiced Crème Anglaise and Orange Ice Cream

Pear & Almond Torte with Blackberry Gel and Salted Caramel Ice Cream

Spiced Apple Panna Cotta with Apple Crisp, Cinnamon Chantilly and Apple Compote*

Bitter Chocolate Cheesecake with White Chocolate Curls and Cherry Ripple Ice Cream*

Morello Cherry & Cranberry Mousse with Kirsch Gel, Chantilly Cream and Vanilla Tuile*

Stem Ginger Cake with Caramel Sauce and Spiced Rum Ice Cream*

Milk Chocolate & Amaretto Delice with Winter Berry Compote and Praline Ice Cream

Espresso Brûlée with Hazelnut Biscotti and Spiced Plum Compote



ADDITIONAL ITEMS

Cheeseboard with Crackers, Chutney, Grapes and Celery £8.50

Trinity Hall Handmade Petits Fours £4.00

Fresh Fruit Plate £2.50