



TRINITY HALL

CAMBRIDGE

CONFERENCE & EVENTS

SPRING & SUMMER PRIVATE DINING MENU

April - September 2025



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 £54.00.

Four courses to include a cheeseboard with fairtrade coffee and chocolates £64.00.

All prices are exclusive of VAT.

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

Items marked with ▶ are served cold.

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.





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STARTERS

VEGETARIAN & VEGAN

Carpaccio of Heritage Tomatoes
with Goat's Cheese Mousse, Goat's Cheese Snow,
Garlic Croutons and Basil Oil* ▶

Heritage Carrot Terrine with Sourdough Toast,
Piccalilli, Mustard Mayonnaise and Fine Herbs* ▶

English Asparagus with Lemon Mayonnaise,
Cured Egg Yolk, Edible Flowers and Pickled Shallots
(Available May - June)

Beetroot Salad with Beetroot Gel, Goat's Curd,
Sourdough Crouton, Toasted Walnuts, Rocket Cress
and Rocket Oil* ▶

Spiced Seitan Bon Bon with Little Gem Lettuce, Aioli,
Parmesan Foam and Crispy Lentils*

Roasted Red Pepper, Spinach & Aubergine Tart
with Micro Leaf Salad and Red Pepper Dressing

Pea & Mint Soup with Feta, Pea & Mint Fritter,
Crème Fraîche and Mint Oil*

Tandoori-Battered Cauliflower, Mango Gel,
Tahini & Lime Yoghurt, Toasted Onion Seeds
and Coriander Cress*

Tofu & Cashew Nut Rillettes with Beetroot Relish
and Carrot Ketchup* ▶



FISH

Chapel & Swan Smoked Salmon with Dill Mayonnaise,
Cucumber Ketchup, Gin & Tonic Gel and Rye Bread Crumb ▶

Wasabi-Crumbed Cod with Asian Salad,
Ponzu Dressing and Coriander Oil and Fresh Coriander

Smoked Haddock Dauphine with Salsa Verde
and Micro Coriander

Trout Rillettes with Elderflower Mayonnaise, Yuzu Pearls,
Salmon Roe, Dill Oil and Herb Tuile ▶

Beetroot-Cured Salmon Tartare with Lemon Gel,
Avocado Purée with Fresh Herbs and Sourdough Crouton ▶

Wasabi-Dressed Crab with Compressed Watermelon,
Daikon Salad and Ponzu Mayonnaise ▶



MEAT

Coronation Chicken Terrine with Coriander Yoghurt,
Pickled Sultanas, Tandoori Onions and Coriander Cress ▶

Confit Chicken Bon Bon with Little Gem Lettuce, Aioli,
Parmesan Foam and Prosciutto Crisp

Smoked Duck Salad with Sumac-Spiced Peach Purée,
Toasted Hazelnuts and Balsamic Gel ▶

Seared Breast of Pigeon with Green Lentils,
Pancetta Lardons and Carrot & Orange Ketchup

Pressed Ham Hock & Green Peppercorns
with Pickled Carrots, Piccalilli, Baby Cress and Crisp Bread ▶





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MAIN COURSES

VEGETARIAN & VEGAN

Spinach, Chard & Parmesan Arancini
with Creamed Pea Purée, Crispy Wasabi Peas,
Rocket and Chive Oil*

Curried Cauliflower Steak
with Tempura Battered Cauliflower, Pickled Kohlrabi,
Courgette & Hazelnut Salad and Yoghurt Dressing*

Feta & Red Onion Pastilla with Preserved Lemon,
Chickpea & Coriander Couscous and Tatbila Sauce

Herb Gnocchi with Confit Tomatoes, Butternut Squash,
Sweet Peas, Truffle Oil and Pea Shoots*

Polenta Steak with Mediterranean Vegetable,
Tomato & Olive Ragout, Rocket, Crumbled Feta
and Basil Oil*

Pea & Broad Bean Risotto
with Crispy Fried Courgette Flowers, Rocket Oil,
Parmesan and Pea Shoots

Red Onion Tarte Tatin with Fennel Salad, Crème Fraîche,
Crispy Onion Rings and Watercress



FISH

Oven-Roasted Salmon
with Sea Vegetable, Pea & Parmesan Risotto,
Crispy Skin and Lemon Butter Sauce

Hake Supreme with New Potatoes,
Mussels & Samphire and Curry Velouté

Fillet of Bass with Spinach,
Sundried Tomato & Freekeh Fricassee,
Parmesan and Rocket Oil

Pan-Fried Cod with Asian Broth, Pak Choi,
Mixed Enoki & Shitake Mushrooms
and Tandoori Spiced Onions

Chalk Stream Trout
with Garlic & Lemon-Roasted New Potatoes,
Summer Vegetable Fricassee, Grain Mustard & Tomatoes
and Chimichurri Dressing



MEAT

Lemon & Herb-Roasted Breast of Chicken
with Rosemary Potatoes, Creamed Cauliflower,
Charred Leeks, Sprouting Broccoli and Madeira Jus

Supreme of Chicken with Spinach, 'Nduja & Parmesan Orzo,
Basil Pesto and Baby Watercress

Guinea Fowl Supreme with Duck Fat Potato Fondant,
Smoked Carrot Purée, Spring Greens and Calvados Sauce

Slow-Cooked Duck Leg with Creamy Mash,
Charred Hispi Cabbage, Carrot Ketchup and Hoisin Sauce

Za'atar-Spiced Lamb Rump with Freekeh Risotto,
Crumbled Feta and Cumin Jus

Herb-Crusted Lamb Rump
with Leek & Smoked Cheddar Potato Terrine,
Minted Pea Purée, Red Wine Glazed Shallot,
Seasonal Greens and Port Wine Jus

Fillet of Pork with Pressed Anna Potato,
Cauliflower Purée, Broad Bean & Pea Fricassee,
Glazed Shallot and Grain Mustard Jus

Miso-Glazed Beef Fillet
with Smoked Potato & Horseradish Terrine,
Baby Vegetables, Wild Garlic Purée
and Sweet Onion & Redcurrant Sauce
Supplement of £12.00





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DESSERTS

Mango Delice with Passionfruit Gel, Lime Confit and Coconut Ice Cream

Strawberry Cheesecake with Orange Gel and Mojito Ice Cream*

Raspberry & White Chocolate Torte with Raspberry Pearls, Feuilletine & Almond Crumb and Raspberry Sorbet*

Summer Berry Trifle Slice with Raspberry Gel, Macerated Berries, Meringue Kiss and Raspberry & Elderflower Sorbet*

Lemon Tart with Blueberry Compote, Vanilla Tuile and Pistachio Ice Cream

Dark Chocolate Pavé with Caramelised Banana Gel, Peanut Brittle and Caramel Ice Cream*

Rhubarb & Custard Craquelin Choux Bun with Crème Diplomate, Poached Rhubarb and Elderflower Gel

Malted Milk Panna Cotta with Red Currant Compote and Sesame Seed Tuile*

All desserts are suitable for Vegetarians



ADDITIONAL ITEMS

PRE-DINNER†

Handmade Canapés
(Four Canapés per person) - Menu available on request

Smoked Salmon & Caviar Blini

Marinated Olives*

£10.00

£3.75

£1.60

Cajun-Spiced Homemade Root Vegetable Crips*

Kettle Chips*

Chef's Choice of Homemade Savoury Pinwheels with a Selection of Dips*

(Two Pinwheels per person)

£1.60

£2.00

£4.50



AMUSE BOUCHE†

Curried Lamb Shoulder Kachori with Spiced Mayonnaise and Sweet Mint Yoghurt

Goat's Cheese Tortello with Truffle-Scented Foam and Leak Ash*

Wild Mushroom Velouté with Parmesan Foam*

Cauliflower Cheese Croquette with Black Garlic Dressing

Supplement of £4.00



ADDITIONAL ITEMS†

Cheeseboard with Crackers, Chutney, Grapes and Celery

Trinity Hall Handmade Petits Fours

Fresh Fruit Plate

£10.00

£4.50

£2.75

SORBETS†

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

Supplement of £4.00

†All prices are per person

