



TRINITY HALL

CAMBRIDGE

CONFERENCE & EVENTS

AUTUMN & WINTER PRIVATE DINING MENU

October 2025 - March 2026



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 £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

Spiced Cauliflower & Quinoa Fritters
with Raisin Gel, Herb Mayonnaise and Baby Cress*

Caramelised Artichoke & Parsnip Velouté
with Pumpkin Seed Granola and Truffle Oil*

Sundried Tomato & Mozzarella Arancini
with Truffle-Scented Aioli and Rocket Oil*

Whipped Goat's Cheese with Baked Beetroot,
Candied Hazelnuts, Goat's Cheese Snow and Rocket Oil

Carrot & Ginger Terrine
with Wasabi Mayonnaise, Pickled Cabbage Slaw
and Tikka Masala Tuile*

Shallot & Gruyère Tart with Candied Walnuts,
Balsamic Glaze and Micro Rocket

Crispy Crumbed Ssamjang-Spiced Tofu
with Miso Mayonnaise, Pickled Daikon,
Chilli Oil and Micro Coriander*

Sweet & Sour-Glazed Tempeh
with Lemon & Cashew Nut 'Yogurt', Spring Onions
and Toasted Cashews*



FISH

Crab Croquette with Lobster Aioli,
Chive Oil and Crispy Chillis

Crab, Gruyère & Smoked Tomato Tart, Balsamic-Toasted
Walnuts, Micro Rocket and Lemon Emulsion

Bourbon-Glazed Salmon with Cauliflower Purée,
Salmon Crackling and Straw Potatoes

Smoked Trout with Dill Blini, Rocket
and Caper & Pink Peppercorn Dressing

Smoked Salmon with Kohlrabi & Apple Remoulade,
Horseradish Crème Fraîche, Rye Bread Crisp and Fish Roe

Spiced Cod Bon-Bon, Curried Hollandaise Sauce,
Coriander Oil and Coriander Cress



MEAT

Tian of Confit Chicken with Green Peppercorns,
Sour Cherry Gel and Brioche Toast

Ssamjang-Spiced Pork with Miso Mayonnaise,
Pickled Daikon, Chilli Oil and Micro Coriander

Duck Leg & Fig Terrine with Endive Salad,
Apple Chutney and Duck Fat Toast

Braised Short Rib & Horseradish Sausage Roll
with Celeriac & Carrot Salad and Irish Stout Ketchup

Black Pudding & Potato Pakora
with Lime & Jalapeño Dressing and Coriander Cress





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MAIN COURSES

VEGETARIAN & VEGAN

Butternut Squash, Spinach & Freekeh Bon Bon
with Parsnip Purée and Wilted Greens,
Mushroom & Black Garlic Ketchup*

Jerk-Spiced Cauliflower Steak
with Potato, Chickpea & Spinach Curry,
Sweet Potato Crisps and Pineapple & Rum Purée*

Chargrilled Roscoff Onion Tarte Tatin
with Winter Greens, Pickled Baby Carrot, Chestnut Purée,
Hot Honey & Dijon Dressing and Hazelnut Crumb*

Pearl Barley & Spelt Risotto with Malted Enoki Mushrooms,
Kale Pesto*

Beetroot, Spinach and Mushroom Wellington with Balsamic
Beetroot Gel, Potato Fondant and Baby Vegetables*

Celeriac Steak with Smooth Potato Purée, Charred Broccoli,
Baby Carrots and Chimichurri Dressing*

Potato & Pesto Gnocchi with Sautéed Greens,
Sprouting Broccoli, Toasted Almond & Feta Crumb*



FISH

Fillet of Cod with Slow Roasted Tomato, White Bean
& Chorizo Casserole, Pickled Fennel Remoulade
and Garlic Ciabatta Croutons

Fillet of Salmon with Spinach & Leek Risotto,
Lemon & Basil Pesto and Crispy Crumbed Mussels

Fillet of Hake with Chive Gnocchi, Wilted Greens,
Tomato Salsa and White Wine & Dill Sauce

Chalk Stream Trout with Crab-Crushed Potatoes,
Creamed Leeks, Chive Oil, Lumpfish Roe
and Salt & Pepper Straw Potatoes

Za'atar-Spiced Fillet of Bream
with Harissa-Spiced Red Lentils, Labneh, Preserved Lemon,
Crispy Fried Onions, Micro Coriander and Coriander Oil



MEAT

English Lamb Rump
with Black Garlic-Infused Potato Dauphinoise,
Parasnip Purée, Minted Greens and Red Wine Jus

Supreme of Chicken with Pressed Leek & Potato Terrine,
Onion Purée, Port Glazed Shallot, Seasonal Greens
and Wild Mushroom & Madeira Cream Sauce

Fillet of Pork with Mustard & Thyme Potato Terrine,
Scorched Cabbage, Apple Gel, Crackling Crumb
and Cream Sauce

Slow-Cooked Duck Leg with Truffle-Scented Mash,
Braised Red Cabbage and Peppercorn Sauce

Supreme of Guinea Fowl with Braised Green Lentils,
Bacon Lardons, Parsnip Purée, Caramelised Baby Onions,
Baby Carrot and Herb Jus

Slow Cooked Pork Fillet with Ham Hock & Potato Bon Bon,
Mustard Greens, Parsnip Purée and Cider Jus

Lamb Rump with Rosemary & Buttermilk Potato Purée,
Confit Cabbage & Pancetta, Baby Onions
and Port Wine Sauce

Supreme of Chicken with Slow-Cooked Chicken & Tarragon
Croquette, Carrot & Ale Ketchup, Curly Kale
and Redcurrant Jus

Herb-Stuffed Breast of Pheasant with Potato Dauphinoise,
Parasnip Purée, Spiced Red Cabbage, Cavolo Nero and Herb
Jus (*available: Mid-November – End of February*)

Fillet of Beef with Truffle-Scented Mash, Black Kale, Baby
Carrots, Black Garlic & Mushroom Ketchup
and Port Wine Jus *Supplement of £12.00*





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DESSERTS

Spiced Plum and Apple Crumble Tart
with Brandy Crème Anglaise and Clotted Cream Ice Cream

Milk Chocolate & Red Berry Craquelin Choux Bun
with Toasted Hazelnuts and Praline Ice Cream

Baileys Tiramisu with Espresso Ice Cream
and Raspberry Gel

Salted Caramel Cheesecake with Spiced Pear Compote
and Cinnamon Ice Cream*

Clementine Tart with Crystallised Almonds, Clementine Curd
and Crème Fraîche*

Yogurt Mousse with Roasted figs, Puffed Quinoa Crunch and
Honeycomb

Dark Chocolate Delice with Pistachio Ice Cream and Orange
Gel

Sticky Toffee Pudding with Miso Toffee Sauce and Vanilla
Ice Cream*

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 Crisps* £1.60

Kettle Chips* £2.00

Chef's Choice of Homemade Savoury Pinwheels
with a Selection of Dips* £4.50
(Two Pinwheels per person)



AMUSE BOUCHE†

Curried Lamb Shoulder Kachori
with Spiced Mayonnaise and Sweet Mint Yogurt

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

