TRINITY HALL
CAMBRIDGE

CONFERENCE & EVENTS

Autumn

Private Dining Menu

October - December 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 £56.00.

Four courses to include a cheeseboard with fairtrade coffee and chocolates £67.00.

All prices are per person and 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 menu descriptions do not include all ingredients.

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Starters

Vegetarian & Vegan

Roasted Butternut Squash Velouté with Chestnut Gremolata, Brown Butter Croutons and Chive Oil

Charred Hispi Cabbage with Roasted Onion Purée, Gochujang Gel, Pickled Shimeji Mushrooms, Smoked Tofu Crumb and Toasted Sesame Seeds

Chestnut & Sage Gnocchi with Brown Butter Emulsion, Roasted Chestnuts, Crispy Sage and Parmesan Snow

Caramelised Pear & Chicory Salad with Blue Cheese Mousse, Celery, Grapes and Aged Balsamic ▶

Sweet Potato & Coriander Bonbon with Whipped Feta, Smoked Chilli Honey, Pomegranate and Coriander Oil*

Curried Cauliflower and Coconut Arancini with Cauliflower Purée, Raisin Chutney and Coriander Oil*

Za'atar Crusted Celeriac Croquette with Pumpkin Hummus, Spiced Pumpkin Seeds and Micro Salad*

Beetroot-Cured Kohlrabi with Cashew 'Cream', Blood Orange Gel, Candied Walnuts, Chicory Leaves and Winter Herb Salad ▶

Fish

Gravadlax with Pickled Heritage Beetroot, Horseradish Crème Fraîche, Rye Crisp and Burnt Orange Gel ▶

Crab Tart with Fennel Salad, Preserved Lemon Mayonnaise, Finger Lime and Baby Herbs

Brown Shrimp Thermidor Croquette with Lobster Bisque Emulsion, Tarragon Oil and Crispy Shallots

Smoked Trout Mousse with Pickled Kohlrabi, Compressed Pear, Chive Emulsion and Rye Bread Tuile ▶

Crispy-Coated Hake Fritter with Roast Garlic Purée, Brown Shrimp Vierge, Crispy Capers and Norfolk Sea Herbs

Tian of Hot Smoked Salmon with Celeriac Remoulade, Fermented Apple Gel, Oat Crisp and Watercress ▶

Meat

Braised Beef Short Rib Croquette with Celeriac Purée, Bone Marrow Crumb, Burnt Onion Ketchup and Watercress

Ssamjaang-Spiced Pork Belly with Kimchi Purée, Pickled Shimeji Mushrooms, Sesame Tuile and Chilli Oil

Rabbit & Wild Mushroom Terrine with Madeira Mayonnaise, Pickled Shallots and Brioche Crisp ▶

Venison Scotch Egg with Pickled Blackberry, Celeriac & Apple Slaw and Juniper Mayonnaise

Crispy Confit Duck Bonbon with Plum Purée, Five-Spice Jus, Sesame Tuile and Micro Coriander

Chicken & 'Nduja Sausage Roll with Red Cabbage Slaw and Bourbon & Hot Honey Ketchup

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Main Courses

Vegetarian & Vegan

Baked Roscoff Onion Tarte Tatin with Whipped Goat's Cheese, Pickled Walnut Ketchup, Charred Hispi Cabbage and Thyme Jus

Caramelised Cauliflower Steak with Cauliflower Fritter, Smoked Celeriac Purée, Glazed Leeks, Hazelnut Dukkah and Herb Salsa Verdi*

Truffle-Scented Polenta with Braised Woodland Mushrooms, Roast Garlic Purée, Cavolo Nero and Aged Parmesan Foam*

Beetroot & Rollright Cheese Wellington with Potato Terrine, Roasted Baby Carrots, Cavolo Nero and Blackberry & Port Jus

Slow-Roasted Butternut Squash filled with Chestnuts & Ancient Grains, Curly Kale, Smoked Onion Velouté and Crispy Shallots*

Roasted Hen of the Woods Mushroom with Smoked Potato Purée, Charred Leeks, Black Garlic Emulsion and Thyme Jus*

Spinach & Jerusalem Artichoke Risotto with Jerusalem Artichoke Crisps and Herb Oil

Fish

Pan-Roasted Salmon with Pearl Barley Risotto, Cavolo Nero, Roast Shallots and Dill Beurre Blanc

Chalk Stream Trout with Artichoke & Brown Shrimp Fricassée, Cauliflower Croquette and Wilted Spinach

Sea Bass with Saffron Potato Terrine, Braised Fennel, Tenderstem Broccoli and Citrus Beurre Blanc

Fillet of Cod with Truffle Potato Mille-Feuille, Charred Baby Leeks, Caviar Beurre Blanc and Herb Oil

Tandoori Spiced Hake with Coconut Dhal, Sweet Potato Bhaji and Mint Yoghurt

Sea Bream with Potato Fondant, Pickled Leeks, Celeriac Purée, Crispy Pancetta, White Wine Velouté and Chive Oil

Supplement of £12.00:

Roast Monkfish with Chorizo Cassoulet, Butter Beans, Roast Peppers and Smoked Paprika Emulsion

Pan-Seared Stone Bass with Crab Potato Croquette, Charred Broccoli, Shellfish Bisque Emulsion and Bronze Fennel

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Main Courses

Meat

Supreme of Chicken with Fondant Potato, Braised Hispi Cabbage, Baby Carrots and Tarragon Velouté

Roasted Chicken Breast, Gnocchi with Wild Mushroom & Spinach, Tenderstem Broccoli, Crispy Onions and White Wine & Mushroom Sauce.

Guinea Fowl Supreme with Potato & Chestnut Purée, Confit Shallots, Buttered Kale, Crispy Chestnuts and Port Wine Jus

Fillet of Pork with Black Pudding Croquette, Apple & Cider Purée, Potato Dauphinoise, Savoy Cabbage and Apple & Thyme Jus

Slow-Braised Pork Shoulder Steak with Smoked Potato Purée, Mustard Greens, Pickled Apple and Cider Reduction

English Lamb Rump with Rosemary Potato Fondant, Parsnip Purée, Charred Cavolo Nero, Confit Shallots and Lamb Jus

Garlic & Rosemary-Roasted Lamb Rump with Potato Anna, Jerusalem Artichoke Purée, Glazed Baby Carrots and Red Wine Jus

Confit Duck Leg with Potato Galette, Braised Red Cabbage, Roast Pear Purée and Port Jus

Pheasant Supreme with Potato Pavé, Beetroot Purée, Blackberry Gel, Cavolo Nero and Juniper Jus
(available: Mid-November – End of February)

Supplement of £12.00:

Venison Loin with Potato Fondant, Celeriac Purée, Roasted Beetroot, Blackberry Sauce and Crispy Kale

Fillet of Beef with Truffle-Scented Potato Mille-Feuille, Cavolo Nero, Baby Carrots and Peppercorn Sauce

Cannon of Hogget with Dauphinoise Potato, Braised Lamb Shoulder Bonbon, Minted Greens and Lamb Jus

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Desserts

White Chocolate Panna Cotta with Blackberry Macaron, Pear Sorbet and Gingerbread Crumb*

Milk Chocolate and Baileys Mousse with Mixed Berry Compote, Dark Chocolate Feuilletine Crunch, Coco Nib Tuile and Malted Chantilly

Maple Basque Cheesecake with Whisky Salted Caramel, Pecan Brittle and Crème Fraîche Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce and Honeycomb Ice Cream*

Pear, Hazelnut & Caramel Tart with Apple Brandy Ice Cream

Brown Butter & Apple Craquelin Choux Bun with Apple Gel, Compressed Quince and Cinnamon Chantilly

Morello Cherry Pavlova with Dark Chocolate Crèmeux, Sour Cherry Gel, Toasted Almonds and Black Cherry Sorbet*

Blackberry Delice with Honeycomb, Apple Gel and Fresh Blackberries

All desserts are suitable for Vegetarians

Additional Items

Pre-Dinner

Handmade Canapés *(Four Canapés per person) - Menu available on request*	£11.00
Smoked Salmon & Caviar Blini	£3.75
Marinated Olives*	£2.00
Cajun-Spiced Homemade Root Vegetable Crisps*	£1.75
Kettle Chips*	£2.00
Chef's Choice of Homemade Savoury Pinwheels with a Selection of Dips* *(Two Pinwheels per person)*	£4.50
Chef's Selection of Nibbles	£5.50

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Additional Items

Amuse Bouche

Supplement of £4.00:

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

Additional Items

Cheeseboard with Crackers, Chutney, Grapes and Celery	£11.00
Trinity Hall Handmade Petits Fours	£4.50
Fresh Fruit Plate	£3.00

Sorbets

Supplement of £4.00:

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger