



TRINITY HALL

CAMBRIDGE

CONFERENCE & EVENTS

SPRING & SUMMER PRIVATE DINING MENU

April - September 2026



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 £56.00.

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

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.





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STARTERS

VEGETARIAN & VEGAN

Heritage Tomato Salad with Burrata Mousse, Tomato Gel, Black Olive Crumb and Basil Shoots*

Crispy Spiced Cauliflower with Mango & Lime Gel, Smoked Tahini Yoghurt, Nigella Seeds and Coriander Cress*

Heritage Beetroot Salad with Cashew Nut Emulsion, Rye Bread Granola, Sherry Vinaigrette and Rocket Cress*

Crispy Courgette Flower with Ricotta & Preserved Lemon and Courgette Broth*

Mushroom & Tarragon Terrine with Pickled Shallots, Charred Sourdough and Thyme Oil*

'The Duke' Blue Cheese & Fig Tart with Honey & Mustard Emulsion, Toasted Almonds and Rosemary

English Asparagus with Hollandaise Foam, Crispy Quail's Egg and Wild Garlic Oil
(Available May & June only)

Pea & Mint Arancini, with Feta Foam, Pea & Broad Bean Salsa and Basil Oil



FISH

Tian of Hot Smoked Salmon with Goat's Curd, Cucumber Broth, Apple Remoulade and Lovage Oil

Smoked Haddock Rilette with Pickled Rhubarb, Horseradish Cream and Oat Cracker

ChalkStream Trout, Lemon & Chive Mousse, Torched Cucumber, Wasabi Crème Fraîche and Rye Bread Toast.

Crab Salad with Shaved Kohlrabi, Green Apple, Lovage Mayonnaise and Citrus Gel

Smoked Salmon Tartare, Shaved Fennel Salad, Citrus & Orange Gel, Dill Oil and Crispy Rye Wafer

Crispy Shrimp & Sweet Potato Croquette with Spiced Slaw, Smooth Avocado, Coriander and Lime Aioli



MEAT

Ham Hock & Mustard Seed Pressé with Apple Chutney, Ciabatta Crouton and Micro Salad

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

Chicken & Green Peppercorn Terrine with Broad Beans, Pea Shoots, Tarragon Gel and Crispy Skin

Smoked Chicken Croquette with Kohlrabi, Carrot & Pine Nut Slaw and Tarragon Emulsion

Herb, Fennel & Lemon Sausage Roll with Spring Onion Purée and Apple & Cider Gel





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MAIN COURSES

VEGETARIAN & VEGAN

Spinach & Wild Garlic Gnocchi with Almond Velouté,
Seasonal Bean Salad, Toasted Almond & Herb Crumb
and Lemon Oil*

Grilled Polenta with Summer Provencal Vegetables,
Olive Tapanade, Slow-Roasted Peppers, Rocket
and Thyme Oil*

Grilled Hispi Cabbage with White Miso Glaze,
Freekeh & Herb Salad, Crispy Chickpeas, Spring Onion and
Toasted Sesame*

Lemon & Garden Pea Risotto with Crispy Artichoke,
Parmesan, Chive Oil and Pea Shoots*

Spring Vegetable Pithivier with Roasted Baby Potatoes,
Broad Beans, Spinach, Slow-Roasted Tomatoes,
White Wine Velouté and Chive Oil*

Charred Aubergine Steak with Warm Tabbouleh Salad,
Romesco Sauce, Smoked Almond Gremolata,
Courgette Ribbons and Yoghurt Dressing*

Moroccan Spiced Cauliflower with Roasted Chickpea,
Spring Onion & Golden Raisin Couscous
and Mint & Almond Yoghurt*



FISH

Roasted Cod Loin, White Bean & Spinach Cassoulet,
Confit Garlic, Lemon Crumb and Parsley Oil

Oven-Roasted Bream with Warm Niçoise Salad,
Tomato Consommé and Salt & Vinegar Potato Tuile

Fillet of Salmon with Preserved Lemon & Fenell Risotto,
Norfolk Sea Herbs, Crispy Salmon Skin and Dill Oil

Crispy-Skinned Sea Bass, Creamed Leeks, Spring Greens,
Confit New Potatoes, Vermouth Butter Sauce
with White Grapes

Pan-Roasted ChalkStream Trout
with Crushed New Potatoes, Spring Greens,
Pickled Cucumber, Brown Shrimp Beurre Blanc and Dill Oil



MEAT

Supreme of Guinea Fowl with Wild Garlic Mash,
Charred Spring Vegetables, Broad Beans and Herb Jus

Pork Tenderloin with Smoked Potato Puree,
Pickled Apple Gel, Spring Greens, Charred Leek
and Apple Cider Jus

Herb-Crusted Lamb Rump with Rosemary Potato Terrine,
Shallot Purée, Spring Greens, Baby Carrot,
Thyme Jus and Mint Oil

Chicken Supreme with Potato Terrine,
Sweet Pea & Mint Purée, Charred Broccoli, Carrot Ketchup
and Red Wine Jus

Tender Duck Leg with Green Lentils, Crispy Pancetta,
Roasted Pearl Onions, Braised Baby Gem and Red Wine Jus

Lemon & Olive Oil-Roasted Chicken Supreme
with Crushed New Potatoes, Courgette, Tomato,
Olive & Basil Compote and Thyme Jus

Roasted Lamb Rump, Spiced Couscous,
Smoked Aubergine Purée, Confit Tomatoes, Summer Beans
and Anchovy & Lamb Jus

Fillet of Beef with Garlic & Thyme-Pressed Potato Terrine,
Broccoli & Blue Cheese Purée, King Oyster Mushroom,
Smoked Pancetta, Baby Watercress
and Red Wine Reduction (*Supplement of £16.50 per person*)

Beef Fillet with Yeast-Braised Short Rib & Potato Terrine,
Horseradish Greens, Honeyed Baby Carrot
and Beef Jus (*Supplement of £16.50 per person*)





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DESSERTS

Lemon Delice with Lemon Verbena Jelly, Italian Meringue and Raspberry Sorbet

Burnt Honey Panna Cotta with Pomegranate Jewels, Vanilla Tuile and Caramelised Pistachios

Dark Chocolate Pavé, Lime Confit, Toasted Coconut and Passionfruit Sorbet*

Vanilla Basque Cheesecake, Poached Rhubarb, Rhubarb Gel and Almond Crumb*

Lime Posset, Strawberry Gel, Chantilly Cream and Homemade Shortbread*

Summer Berry Custard Tart, Balsamic Pearls and Basil Ice Cream*

White Chocolate & Mango Craquelin Choux Bun with Rum Caramel and Pineapple & Lime Salsa

Elderflower Pavlova with Macerated Strawberries and Basil Syrup

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*

Kettle Chips*

£11.00

£3.75

£2.00

£2.00

Cajun-Spiced Homemade Root Vegetable Crisps* £1.75

Chef's Choice of Homemade Savoury Pinwheels with a Selection of Dips* £4.50

(Two Pinwheels per person)

Chef's Selection of Nibbles £5.50



AMUSE BOUCHE†

Curried Lamb Shoulder Kachori with Spiced Mayonnaise and Sweet Mint Yogurt

Goat's Cheese Tortello with Truffle-Scented Foam and Leek 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

£11.00

£4.50

£3.00

SORBETS†

Prosecco & Pink Grapefruit

Gin & Tonic

Blood Orange

Lime & Ginger

Supplement of £4.00

†All prices are per person

