



TRINITY HALL
CAMBRIDGE

Dining Menus

Starters

Fish

Poached Salmon, Celeriac & Grapefruit wrapped with Beetroot Cured Smoked Salmon
with Watercress & Chilli Dressing
Smoked Salmon & Smoked Trout Terrine wrapped in Nori Seaweed with Crispy Capers
Crab & Mango Salad with Sweet Chilli Dressing
Smoked Trout Rillettes on Little Gem with Salsa Verdi
Prawn, Salmon, Sun-Blushed Tomato, Dill & Chive Tian
Smoked Eel Paté, Horseradish Cream, Baby Leaves
Scottish Smoked Salmon, Baby Leaves, Lemon & Dill Mayonnaise

Meat

River Farm Smoked Duck with Watercress and Orange Salad
Ham Hock and Smoked Chicken Pressed Terrine, Rocket Salad & Chutney
Game Terrine of Pheasant, Rabbit, Venison and Pigeon with Cider & Onion Jam
Smoked Chicken, Mango and Dill Tartlets with Lemon Dressed Leaves
Homemade Chicken Liver Parfait with Green Peppercorns and Onion Relish

Vegetarian

Bloody Mary Salad - Vodka Infused Tomatoes, Feta, Olive Salad with Basil Dressing
Salad of Grilled Haloumi, Rocket and Mint with Chilli & Lemon
Goats Cheese & Thyme Mousse on Parmesan Crisps with Provençal Dressing
Lemon Thyme & Woodland Mushroom Paté, Caper Dressing
Red Pepper & Goats Cheese Parfait, Rocket Salad, Balsamic Vinaigrette

Soups

Butternut Squash Bisque with Crème Fraîche & Chives
Sweet Potato and Cinnamon
Chicken & Wild Mushroom Consommé
Cauliflower and Roasted Garlic
Creamy Celeriac Soup topped with Smoked Duck



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Main Courses

Meat

Breast of Guinea Fowl with Dauphinoise Potatoes, Morels, Celeriac Purée, Baby Carrots
Slow Braised Lamb Shank with Smoked Bacon, Colcannon & Root Vegetables
Barbary Duck Breast, Spinach Orzo, Fig and Port Sauce
Corn Fed Chicken Supreme with Smoked Mash, Wild Mushrooms & Broad Beans
Breast of Guinea Fowl, Prosciutto Mash, Wilted Greens, Herb Jus
Supreme of Corn Fed Chicken with Crushed Saffron & Chorizo Potato, Mediterranean Vegetables
Glazed Rump of Norfolk Lamb with Risotto of Green Peas, Rosemary Jus
Fillet of Pork Stuffed with Apricots & Pistachios, Butternut Squash Risotto, Pea Purée & Cider Sauce
Roasted Supreme of Guinea Fowl, Sage & Apple Risotto, Sweet Potato Crisps & Sherry Sauce

Supplement of £4.00

Norfolk Lamb Rump, Parsnip & Sweet Potato Purée, Wilted Spinach, Port Wine Jus
Locally Reared Medallion of Venison, Braised Red Cabbage, Spiced Baby Pears, Parsnip Purée
Fillet of English Beef, Potato Pavé, Blue Cheese and Onion Purée, French Beans
Duo of Lamb Rump and Confit Lamb Mini Shepherds Pie with Fricassée of Beans & Woodland Mushrooms
Venison Wellington with Sweet Potato Dauphinoise, Creamed Caramelised Cauliflower, Pickled Red Cabbage

Fish

Steamed Salmon with Shellfish and Baby Vegetable Nage
Halibut Fillet, Saffron Risotto, Leek & Mussel Broth
Roasted Monkfish wrapped in Cured Italian Ham, Roasted Fennel, Garlic Mash
Seabass with Olive Potato, Pea & Chorizo Fricassée

Vegetarian

Butter Bean & Pea Croquettes, Beetroot and Apple Purée, Parsnip Crisps
Wild Mushroom & Rocket Risotto, Baby Spinach & Truffle Oil
Caramelised Carrot & Gruyère Gateau, Potato Rosti, Orange & Cardamom Reduction
Spinach, Chickpea & Tofu Tagine with Spiced Couscous
Feta & Vegetable Filo Parcels with Red Pepper Reduction
Globe Artichoke & Aubergine Wellington with Basil & Caper Dressing
Goats Cheese, Tomato, Basil & Polenta Layer Cake, Honeyed Roast Vegetables
Mediterranean Vegetable Mozzarella Stack with Vine Ripened Tomato Vinaigrette

Traditional Roasts

Supplement of £4.00

Norfolk Pork Loin, Caramelised Apples, Crackling
Rosemary & Garlic infused Leg of Local Lamb
Sirloin of Aged English Beef, Yorkshire Pudding

Served with Chateau Potatoes & a selection of Vegetables



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Desserts

Pomegranate Posset
Rose Scented White Chocolate Mousse with Blueberries
Sweet Potato and Pecan Pie with Vanilla Cream
Terrine of Summer Pudding with Clotted Cream Ice Cream
Sticky Fudge and Pecan Parfait with Macerated Berries
Chocolate and Whisky Tart, Amaretti Ice Cream
Crème Brûlée with Raspberries and Homemade Shortbread
Mulled Wine Poached Pears with Mascarpone Sorbet
Lemon Tart with Norfolk Lavender Ice Cream
Limoncello & Raspberry Cream

Cheese Course

Supplement of £6.00

Cheese Board with Crackers, Chutney, Grapes, Celery

Coffee

Coffee & College Mint Chocolates

Three Courses with Coffee £33.00

A selection of additional items and courses are listed on the following page

If you would like a menu created specifically for your event,
our talented Head Chef will gladly write a bespoke menu based on your requirements.

For more information please contact our
Conference and Banqueting Office

All prices are exclusive of VAT

Conference and Banqueting Office
conference@trinhall.cam.ac.uk
01223 332554



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Additional Items

Pre-Dinner

Gourmet Canapés £5.50
Smoked Salmon & Caviar Blinis £2.50
Marinated Olives £2.50
Assorted Savoury Crisp Breads & Crackers £2.50
Tempura Seaweed Crackers & Japanese Rice Crackers £2.00
Savoury Cheese Sables £1.50
Nibbles (Kettle Chips & Paprika Nuts) £1.00

Amuse Bouche

Supplement £2.20

Sorbets

Apple, Mint, Lemon, Pink Grapefruit, Green Tea, Gin & Tonic, Earl Grey

Hot Soups

Butternut Squash Bisque, Pea & Lovage, Asparagus, Sweet Potato & Cinnamon,
Wild Mushroom & Truffle Oil, Cauliflower and Roasted Garlic

Chilled Soups

Cucumber & Dill, Tomato Gazpacho

Fish Course

Supplement of £8.00

Tempura Battered Red Mullet Fillet with Crispy Oriental Salad
Fillet of Salmon with Crayfish Bisque
Trout Fillet with Pickled Fennel Salad
Cocotte of Sole with Prawn Mousse & Chive Beurre Blanc
Smoked Haddock & Leek Risotto with Crispy Pancetta

Post-Dinner

Cheese Course £6.00
Handmade Petit Fours £4.00
Angels on Horseback £4.50
Selection of Fresh Finger Fruits £2.95
Devils on Horseback £2.50
Fresh Fruit Plate £2.50
Chocolate Truffles £2.50
Savoury Cheese Sables £1.50



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Booking Information

All prices are exclusive of VAT
You will be subject to the VAT rate at the point of invoicing

- Minimum number of 10 guests, unless otherwise stated
- Please order on behalf of your guests, choose one item for each course, along with a vegetarian alternative. (With the exception of buffet & canapé menus)
- A pre-order of all food & drink is required a minimum of 4 weeks prior to the date of the event
- Final numbers of guests & all dietary requirements must be notified a minimum of 2 weeks prior to the event. Late changes in numbers of guests will be accommodated where possible. Any reduction in numbers notified less than 7 days prior to your event will incur a 100% cancellation fee as per our terms and conditions
- Some of our dishes contain nuts, seeds & other food allergens
- Dinners commencing later than 8pm, will incur an additional charge of £5.00 + VAT per person
- Room hire for evening bookings allows use of your main room until 23.00, unless previously agreed
- If you feel your event is classed as VAT exempt, a signed exemption form must be submitted to the Conference and Banqueting Office prior to your event (Please note VAT is always charged on alcoholic drinks)
- We ask that clients respect that Trinity Hall is a centre of education and a working College where Fellows, students & staff work throughout the year.

Please see our full terms & conditions for more details