



AUTUMN & WINTER 2017/18

DINING MENU

Our Autumn & Winter Dining Menu has been created by our talented chefs to showcase the best of this season's produce with a focus on provenance and sustainability of ingredients.

Trinity Hall has a sustainability policy for food served in college; serving only free range pork, chicken and eggs. We aim to only serve fish which is rated 'Fish to Eat' by the Marine Conservation Society. We also serve only Fairtrade tea and coffee.

We place a great emphasis not only on the quality of our food but also the quality of service and the warm and welcoming atmosphere provided by our front of house team.

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 ahead of your event.

We also offer a wine matching service to compliment your choice of menu and enhance the flavours of your meal.

Our historic surroundings and beautiful gardens, combined with our seasonal menus and outstanding service, provide an exceptional dining experience like no other.

Three Courses with Fairtrade Coffee and Chocolates £40.00

Four Courses with Coffee and Chocolates £47.00

(to include a Fish or Cheese Course)

All prices are exclusive of VAT



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

PRE-DINNER

Gourmet Canapés £7.50
Smoked Salmon & Caviar Blinis £2.70
Marinated Olives £1.50
Wasabi Peas £1.50
Tempura Seaweed Crackers £2.00
Root Vegetable Crisps £1.50
Savoury Cheese Sables £1.50
Nibbles (Kettle Chips and Paprika Nuts) £1.20



AMUSE BOUCHE

Supplement of £2.50

Potato & Nutmeg Foam with Curry Oil (V) *
Turnip Velouté with Verjus and Vanilla Cream (V) *
Corn Espuma with Tandoori Tuille (V)
Duck Tea with Earl Grey Foam
Tuna Tartare with Borscht and Horseradish Crème Fraîche
Pulled Guinea Fowl & Cranberry Fritter with Mulled Wine Gel and Guinea Fowl Scratching

* These items are suitable for or can be adapted for those following a Vegan diet



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

STARTERS

MEAT

Pulled Pork & Mozzarella Croquette with Smoked Tomato Sauce
Pan-Fried Breast of Pigeon with Beetroot Purée and Pistachio Crumb
Confit Duck Raviolo with Asian Duck Broth
White Bean & Kale Soup with Crispy Pancetta
Locally Smoked Breast of Duck with Orange Gel and Smoked Duck Croquette
A Trio of Game Terrine with Fig Compote and Toasted Brioche

FISH

Tian of Devon Crab with Smoked Cauliflower Custard, Lemon Pearls and Micro Coriander
Tandoori Scallops with Crispy Chickpeas and Yoghurt Foam
Chalk Stream Trout Mousse, Cucumber Gel, Lemon Purée and Sorrel
Severn & Wye Smoked Salmon with Celeriac, Apple & Horseradish Remoulade
Creamy Devon Crab Velouté with Crab Fritter and Seaweed Oil
Beetroot Gravlax with Fennel Salad, Lemongrass & Pickled Ginger Dressing
Pan-Roasted Scallops with Cauliflower Purée and Chorizo Oil
Smoked Fish Platter:
*Smoked Salmon with Beetroot & Apple Dressing, Smoked Trout with Celeriac Remoulade,
Smoked Haddock Scotch Quail's Egg with Garlic Mayonnaise and Crispy Pancetta*

VEGETARIAN

Smoked English Goat's Cheese & Red Pepper Terrine with Homemade Olive Soda Bread and Pear Chutney
Beetroot Tortellini with Cauliflower Purée and Celery Root Crisps
Heritage Carrot & Spinach Terrine with Herb Dressing, Carrot Purée and Pickled Carrot Salad *
Rosemary & Goat's Cheese Fritters with Beetroot Purée and Balsamic Dressing
Chargrilled Aubergine & Halloumi Terrine with Sweet Chilli Jam
Smoked Celeriac Panna Cotta with Apple & Walnut Salad *
Roasted Butternut Squash Soup with Sage Crème Fraîche and Pumpkin Oil *
Goat's Curd, Beetroot & Watercress Salad with Toasted Hazelnuts and Sherry Vinegar Dressing



SORBETS

Supplement of £2.50

A selection of sorbets, made in-house, including: Lemon, Gin & Tonic, Earl Grey and Mojito



MAIN COURSES

MEAT

Gressingham Duck Breast with Winter Greens, Spiced Baby Vegetables, Carrot & Orange Purée and Walnut Granola

Slow-Cooked Lamb Rump with Chestnut & Pine Nut Risotto and Minted Seasonal Greens

Guajillo Chilli-Marinated Pork Belly, Celeriac & Black Pudding Rosti, Creamed Corn Purée,
Garlic Winter Greens and Peppered Pineapple Fondant

Supreme of Guinea Fowl with Confit Leg Croquette, Thyme-Infused Potato Cake, Curly Kale and Turnip Sauerkraut

Pan-Roasted Gressingham Duck Breast, Confit Duck Leg Terrine, Crispy Kale, Heritage Baby Carrots and Truffle-Infused Potato Purée

Chicken & Leek Ballotine with Potato & Shallot Mousse, Carrot Fondant, Pea & Truffle Scented Purée and Crispy Pancetta

Slow-Cooked Leg of Duck with Parsnip & Potato Mash, Winter Greens, Roasted Baby Carrots, Sprouts and Berry Jus

Slow-Cooked Fillet of Pork with Haggis Bon Bon, Roasted Apple Mash, Braised Red Cabbage and Red Wine Reduction

Crusted Lamb Rump with Confit Lamb Shoulder, Goat's Cheese & Black Olive Croquette,
Minted Cabbage, Parsnip Purée and Candied Baby Carrots

Pan-Roasted Breast of Local Partridge with Fondant Potato, Quince Chutney, Wilted Spinach, Buttered Chestnuts and Wild Mushrooms
(Limited season: mid-September – end of February)

Glazed Breast of Pheasant with Parsnip Purée, Braised Red Cabbage, Sprouts, Pancetta and Angry Wasp Cider Jus
(Limited season: mid-November – end of February)

Roast Pheasant Breast with Thyme & Garlic-Scented Fondant Potato, Celeriac Puree, Wilted Seasonal Greens, Baby Onions and Pancetta
(Limited season: mid-November – end of February)

Supplement of £5.50

Herb-Crusted Fillet of Beef with Pea & Truffle Scented Purée, Saffron & Goat's Cheese Gnocchi, Baby Carrots,
Red Wine-Braised Shallot and Winter Greens,

Loin of Rabbit Stuffed with Peas & Broad Beans, Roasted Baby Vegetables, Potato Croquette and Herb Jus

Hay-Baked Fillet of Venison with Potato Dauphinoise, Celeriac & Nutmeg Purée, Cavolo Nero, Heritage Carrots and Red Berry Jus



FISH

Pan-Roasted Fillet of Sea Trout with Saffron Couscous, Garlic Prawns, Buttered Winter Greens and Shellfish Emulsion
Roasted Fillet of Stone Bass with Pumpkin & Fennel Risotto, Seafood Popcorn and Seaweed Foam
Pan-Fried Fillet of Hake with Green Olive Gnocchi, Sautéed Spinach, Black Kale and Sauce Vierge
Soy-Marinated Fillet of Salmon with Asian Vegetable Broth and Crispy Noodles
Pan-Fried Fillet of Hake with Crab Bon Bon, Buttered Potato Purée, Shaved Fennel, Chargrilled Leek and Chive Emulsion
Brown Butter-Fried Fillet of Bream with Tomato & Mussel Nage, Fennel Risotto and Sea Greens

Supplement of £5.50

Pan-Fried Fillet of Halibut with Dill Gnocchi, Shellfish Bisque, Wilted Spinach, Samphire and Peas

VEGETARIAN

Cauliflower Dumplings with Sweet Potato Gnocchi, Walnut Crumb, Raisin Purée, Baby Carrots, Caramelised Shallot and Spinach *
Pea & Shallot Tortellini with Sautéed Spinach & Chard, Courgette Salsa Verde and Parmesan Shavings
Warm Aubergine & Vegetable Terrine with Goat's Cheese, Black Olive & Potato Croquet,
Tomato & Basil Sauce, Baby Carrots and Seasonal Greens
Pumpkin Tortellini with Carrot Velouté, Winter Greens and Buttered Chestnuts
Butternut Squash & Chestnut Terrine with Roasted Baby Winter Vegetables and Red Onion Confit *
Spinach, Ricotta & Wild Mushroom Filo Basket with Winter Greens, Poached Duck Egg and Hollandaise Sauce

* These items are suitable for or can be adapted for those following a Vegan diet



DESSERTS

Salted Caramel Tart with Popcorn Ice Cream
Paris-Brest with Coffee Ice Cream and Caramelised Pecan Nuts
Chocolate Mousse Dome with Milk Chocolate Praline, Cream Cheese Ice Cream and Pine Nut Brittle
Mascarpone Panna Cotta with Orange Compote, Honeycomb and Smoked Milk Ice Cream
Salted Caramel & Apple Tart with Spiced Crumble Ice Cream
Dark Chocolate Pavé with Trinity Hall Real Ale Ice Cream and Cardamom Brittle
Yoghurt Parfait with Maple-Roasted Pears and Vanilla Crumble
Cardamom Brûlée with Marbled Shortbread and Chocolate Ganache
Mulled Pear Tart with Cinnamon Ice Cream and Orange Gel
Orange Panna Cotta with Fig Compote and Cardamom Tuile *



CHEESE COURSE

Supplement of £7.00

Cheese Board with Crackers, Chutney, Grapes and Celery



POST DINNER

Trinity Hall Handmade Petits 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

* These items are suitable for or can be adapted for those following a Vegan diet