



WINTER DINING MENU

Available until 31 March 2016.

It is with great pleasure that we present our Winter Dining Menu which draws upon the very best of seasonal produce. As well as offering warmth and comfort through the coldest of months, our winter menu delivers the highest standards of fine dining for which our kitchens at Trinity Hall are renowned.

At Trinity Hall, we place a great emphasis on the provenance and sustainability of the ingredients that we source for our seasonal menus. We recognise the significant impact that catering operations can have on the environment and therefore we endeavour to limit our impact as much as possible.

All pork, chicken and eggs are free range. All raw meats are reared on high welfare farms in the UK and wherever possible reared within 70 miles of Trinity Hall. All fish is sustainably sourced. Tea and coffee is Fairtrade. Please see our environmental policy for further details.

We ask that all guests dine from the same menu with the same starter, main course and dessert, apart from those with particular dietary requirements for which we will be pleased to cater when informed in advance.

We offer a wine matching service to compliment your choice of menu and help to enhance the flavours of your meal. Suggested wines are from our main wine cellar; alternatively, for special vintage wines, we can make suggestions from our Fellows Cellar.

Three Courses with Coffee £36.00

Four Courses with Coffee £42.00

To include a fish or cheese course

All prices are exclusive of VAT



TRINITY HALL
CAMBRIDGE
CONFERENCE AND EVENTS

PRE-DINNER

- Gourmet Canapés £6.00
- 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



APÉRETIF DRINKS

- The Cambridge Distillery Dry Gin & Tonic £8.00
- Kir Royale – Cava with Crème Cassis £6.00
- Classic Martini – Gin or Vodka Martini Cocktail £9.00
- Lemon Drop Martini £9.00
- Bangled Negroni Cocktail with Gin & Americano Gancia £9.00
- Mulled Wine £5.00



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AMUSE BOUCHE

Braised Venison Bon Bon with Curried Parsnip Purée
Pigeon & Roquefort Arancini with Pear Chutney
Confit Squirrel Spring Roll with Plum Jam
Beetroot Meringues with Peppered Goat's Cheese, Balsamic Syrup (V)
Kedgeree Scotch Quail's Eggs with Curried Mayonnaise
Onion Tarte Tatin, Goat's Cheese Crottin, Quince Jelly (V)

Supplement of £2.20



STARTERS

Severn & Wye Smoked Salmon, Devon Crab, Avocado Emulsion, Sesame Taco
Brioche-Crumbed Smoked Haddock Croquette with Pea Purée, Lemon & Apple Purée
Smoked Rainbow Trout with Celeriac & Apple Remoulade
Seared Scallops with Carrot & Ginger Purée, Saffron & Orange Dressing
Lemonade Battered Lemon Sole with Lime & Dill Foam, Sauce Vierge
Pressed Terrine of Pigeon, Pheasant, Rabbit & Venison with Winter Piccalilli
Locally Smoked Duck with Watercress, Blood Orange Gel

VEGETARIAN

Goat's Cheese Curd & Beetroot Samosa, Pak Choi Salad, Artichoke Crisps
Butternut & Cauliflower Velouté with English Mustard Mini Macaroons
Beetroot Terrine, Horseradish Cream, Beetroot Glaze
Celeriac Mousse, Walnut Crumble, Chicory, Apple Vinaigrette
Pumpkin Soup, Sage Foam, Toasted Pumpkin Seeds
Roasted Parsnip & Smoked Garlic Soup with Crème Fraiche, Parsnip Crisps





MAIN COURSES

Ballotine of Local Pheasant, Black Pudding & Prosciutto with Fondant Potato, Parsnip Cream, Curley Kale, Juniper & Bay Sauce
Breast of Partridge with Confit Leg, Glazed Sprouts & Pancetta, Walnut Jus, Assorted Grains
Telmara Farm Roasted Duck Crown with Prosciutto, Herbs, Butternut Squash Mousse, Roasted Shallots, Sprout Tops, Pressed Potatoes
Twice Cooked Free Range Blythburgh Pork with Ham Hock Bon Bon, Crushed Swede, Apple Mash, Heritage Carrots
English Lamb Rump with Confit Lamb, Potato Terrine, Pickled Red Cabbage, Curly Kale, Rosemary Jus
Pan-Roasted Fillet of Hake, Seared Scallops, Wok-Fried Winter Greens with Smoked Pancetta, Buttered Vitelotte Potatoes
Norfolk Quail stuffed with White Truffle Oil, Prune, Savoy Cabbage Compote, Thyme-Infused Gnocchi, Sherry Cream Sauce
Marinated Loch Duart Salmon, Heritage Carrots, Baby Leeks, Galangal & Carrot Mouseline
Confit Belly of Pork with Glazed Winter Vegetables, Baby Beets, Smooth Apple Mash, Cider Sauce
Pan-Roasted Breast of Local Aylesbury Duck, Samosa of Confit Duck Leg, Parsnip Purée, Winter Greens,
Wild Mushrooms, Potato Gratin, Sherry Sauce

Supplement of £5.00

Maple-Smoked Fillet of Local Beef with Short Rib Croquette, Wilted Greens, Wild Mushrooms, Caramelised Shallots, Smooth Potato Purée
Medallions of Cambridge Venison with Celeriac Remoulade, Red Cabbage Purée, Sweet Potato Fondant

VEGETARIAN

Pressed Artichoke Gratin, Wild Mushroom Bon Bon, Candied Baby Carrots, Wilted Greens with Wild Mushroom
Roasted Root Vegetable Tarte Tatin with Caramelised Shallots, Sweet Potato Fondant, Rocket Pesto
Butternut Squash Risotto with Goat's Cheese Beignet, Beetroot Crisps
Trio of Cauliflower: Tempura Battered Cauliflower with Cauliflower Purée, Cauliflower Crisps, Timbale of Curried Quinoa
Wild Mushroom Filo Basket with Poached Duck Egg, Wilted Spinach, Honey-Roasted Root Vegetables, Hollandaise





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DESSERTS

Salted Chicory Mousse & Vanilla Cheesecake, Walnut Crumble, Chocolate Sorbet
White Chocolate Bread & Butter Pudding with Whisky Foam
Warm Black Treacle & Spiced Ginger Cake with English Custard, Clotted Cream, Cardamom & Ginger Shortbread
Caramel Panna Cotta with Homemade Gingerbread Ice Cream, Gingerbread
Nougat Parfait with Apple Crisp, Caramel Ice Cream, Mulled Apple Compote
Apple-Filled Cheesecake Sushi, Pistachio Ice Cream, White Chocolate Sauce
Steamed Chocolate Pudding, Mulled Wine Poached Pears, Cardamom Ice Cream
Hazelnut Cake, Caramelized Pears, Salted Sugar Snaps, Spiced Toffee Sauce



CHEESE COURSE

Supplement of £6.00

Cheese Board with Crackers, Chutney, Grapes, Celery



COFFEE

Fairtrade Coffee & After Dinner Chocolates



POST DINNER

Trinity Hall 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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