



BANQUET MENU 2022

Please select one starter, one main course and one dessert for your guests to enjoy.

Bespoke vegetarian and vegan alternatives will be created by Chef to compliment your main selection.
Other dietary requirements and allergies will be accommodated within these choices.

Dietary requirements and allergies are to be advised and confirmed at least one week in advance of the event.

Prices are for a minimum of 50 people in our Dining Hall and based on three courses, with coffee.
There is a minimum spend of £1,000 for the Old Bursary Dining Room and £500 for the SCR Dining Room.

(V) Suitable for vegetarians

Allergens: Cereals containing gluten (O - oats, B - barley, W - wheat); Crustacea - P - prawns, C - crab, L - lobster; Molluscs: Sc - scallops, S - squid, C - clams, M - mussels, W - whelks, O - oysters, Oc - Octopus; Eggs; Fish; Peanuts; Nuts: A - almonds, H - hazelnuts, W - walnuts, P - pecans, B - brazils, Pi Pistachio, C - cashew, M - macadamia, CH - Chestnut; Soya; Celery; Mustard; Sesame seeds; Lupin; Milk; Sulphates

STARTERS

- £10.38 Gazpacho with oak-roast salmon, avocado sorbet, balsamic vinegar and olive oil
Allergens: Fish; Milk; Sulphates
Wine: we recommend the Chablis, Domaine Tupinier, 2016 £26.00
- £8.80 Sesame and panko chicken 'lollipops' with crispy cabbage, pickled ginger and wasabi mayo
Allergens: Cereals containing gluten - W; Eggs; Soya; Mustard; Sesame seeds; Milk; Sulphates
Wine: we recommend the Rare Vineyards Marsanne-Viognier, Pays D'oc, 2016. £22.00
- £8.72 Twice-cooked five-spiced belly pork with avocado and macadamia nut salad, puffed barley and chilli
Allergens: Cereals containing gluten - W; Nuts - Macadamia; Soya; Mustard; Sesame seeds; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £10.97 Lightly smoked salmon and apple tort with pickled cucumber, Avruga caviar and dill
Allergens: Fish; Mustard; Milk; Sulphates
Wine: we recommend the
- £9.47 Butter-poached Tiger prawn and avocado salad with mango and parmesan, sweet chilli dressing
Allergens: Cereals containing gluten - W; Crustacea - P; Mustard; Milk
Wine: we recommend the Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic, Vegan) £22.00
- £8.88 Plaice goujon with tartare sauce, pea and Belgian endive salad
Allergens: Cereals containing gluten - W; Eggs; Fish; Mustard; Milk Sulphates
Wine: we recommend the Chablis, Domaine Tupinier, 2016 £26.00
- £8.97 (V) Mushroom terrine with beetroot paper, herb mayo and mixed leaf salad
Allergens: Cereals containing gluten - W; Eggs; Soya; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Dashwood Sauvignon Blanc, Marlborough, 2015 £22.00
- £8.60 (V) Caesar salad with lemon-marinated tofu and vegan 'chorizo' sausage and veggie parmesan dressing
Allergens: Cereals containing gluten - W; Eggs; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Pinot Grigio Di Pavia, Allamanda, 2018 £20.00
- £8.28 (V) Plum tomato and mozzarella salad with marjoram and honey croutons, basil oil and pine nuts
Allergens: Cereals containing gluten - W; Milk; Sulphates
Wine: we recommend the Pinot Grigio Di Pavia, Allamanda, 2018 £20.00
- £9.24 (V) Goat's cheese and tomato tart with pesto and olives
Allergens: Cereals containing gluten - W; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Rare Vineyards Marsanne-Viognier, Pays D'oc, 2016 £22.00
- £9.24 (Vegan) Marinated vegetable and tomato puff pastry tart with vegan pesto and olives
Allergens: Cereals containing gluten - W; Celery; Mustard; Sulphates
Wine: we recommend the Rare Vineyards Marsanne-Viognier, Pays D'oc, 2016 £22.00

SECOND COURSES

- £15.26 Grilled sea bass with quinoa salad, Thai asparagus and yellow curry sauce
Allergens: Fish; Nuts - C; Celery; Sulphates
Wine: we recommend the Sancerre, Eric Louis, 2016 £22.00
- £15.26 Seared cod loin with chive crushed potato, salsa verde and herb oil
Allergens: Fish; Mustard; Sulphates
Wine: we recommend the Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic,Vegan)£22.00
- £11.01 Baked scallop in its own shell with puff pastry, fennel and spaghetti vegetables
Allergens: Cereals containing gluten - W; Eggs; Milk; Sulphates
Wine: we recommend the Sancerre, Eric Louis, 2016 £22.00
- £14.12 Grilled hake supreme with aioli, tapenade and cherry tomato salsa
Allergens: Eggs; Fish; Mustard; Milk; Sulphates
Wine: we recommend the Granfort Chardonnay, Pays D'oc, 2016 £20.00
- £15.77 Grilled red mullet fillet with scallop risotto, spring onions and seaweed sauce
Allergens: Molluscs - S; Fish; Celery; Milk; Sulphates
Wine: we recommend the Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic,Vegan)£22.00
- £8.48 Crab, spring onion and ginger fishcake with avocado salad, sweet chilli and coriander dressing
Allergens: Cereals containing gluten - W; Crustacea- C; Eggs; Fish; Sesame seeds
Wine: we recommend the Riesling Kabinett, Schmitt Sohne, 2017 £16.00
- £9.00 Butternut squash soup with seared scallop, wilted spinach and Cajun-spiced pumpkin seeds
Allergens: Molluscs - S; Celery; Milk; Sulphates
Wine: we recommend the Dashwood Sauvignon Blanc, Marlborough, 2015 £22.00
- £8.09 Cream of celeriac soup with curried scallop, apple and celeriac crisps
Allergens: Cereals containing gluten - W; Eggs; Celery; Milk
Wine: we recommend the Chateau Des Eyssards, Bergerac Sec, 2016 £16.00
- £9.72 (V) Twice-baked cheese soufflé with white wine fondue, leeks and chives
Allergens: Cereals containing gluten - W; Eggs; Milk; Sulphates
Wine: we recommend the Dashwood Sauvignon Blanc, Marlborough, 2015 £22.00
- £14.94 (V) Wild mushroom and truffle tagliatelle
Allergens: Cereals containing gluten - W; Eggs; Celery; Milk; Sulphates
Wine: we recommend the Sancerre, Eric Louis, 2016 £22.00
- £6.79 (V) Tomato soup with tapenade and basil oil
Allergens: Celery; Milk; Sulphates
Wine: we recommend the Granfort Chardonnay, Pays D'oc, 2016 £20.00
- £11.48 (Vegan) Tofu, ginger and spring onion potato cake with avocado salad, sweet chilli and coriander dressing
Allergens: Cereals containing gluten - W; Soya; Sesame seeds
Wine: we recommend the Dashwood Sauvignon Blanc, Marlborough, 2015 £22.00

PALATE CLEANSERS

- £4.22 (V) Gin and tonic sorbet
Allergens: Sulphates
- £4.22 (V) Bloody Mary sorbet
Allergens: Celery; Sulphates
- £4.22 (V) Elderflower and grape sorbet (non-alcoholic)
Allergens: Sulphates
- £4.22 (V) Melon and apple sorbet (non-alcoholic)
Allergens: Sulphates
- £4.22 (V) Passion fruit, vodka and prosecco sorbet
Allergens: Sulphates

MAIN COURSES

- £26.25 Roast Sea bass fillet with spiced raisin couscous, citrus, stir-fried vegetables and chilli
Allergens: Cereals containing gluten - W; Fish
Wine: we recommend the Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic,Vegan)£22.00
- £25.82 Seared salmon escalope with saffron fondant potato, Hollandaise sauce and asparagus
Allergens: Eggs; Fish; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £17.27 Katsu chicken with coconut rice, pickled vegetables and papaya salsa
Allergens: Cereals containing gluten - W; Eggs; Soya; Sesame seeds; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £30.04 Seared rib-eye steak with soft polenta, ratatouille and basil
Allergens: Celery; Milk; Sulphates
Wine: we recommend the Malbec Tempranillo, Fuzion, Mendoza 2016 £15.00
- £25.56 Cider-marinated pork belly with bubble and squeak, apples and mustard
Allergens: Cereals containing gluten - W; Soya; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £22.17 Guinea fowl suprême with parmesan risotto, pea puree, asparagus, portabella mushroom and basil oil
Allergens: Celery; Milk; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £27.43 Harissa-spiced lamb shank with roasted pepper and sun-dried tomato quinoa
Allergens: Soya; Celery; Sulphates
Wine: we recommend the Château Grangeneuve, Caves De Rauzan, 2013 £24.00
- £35.24 Seared fillet of beef with parsley root purée, celeriac fondant, red wine and kale
Allergens: Soya; Celery; Milk; Sulphates
Wine: we recommend the Chateaudes Demoiselles, Castillon, Ducourt, 2014 £24.00
- £20.54 Corn-fed chicken suprême with bacon and pumpkin crumb, charred leek, oyster mushroom and Madeira sauce
Allergens: Cereals containing gluten - W; Soya; Celery; Milk; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00
- £35.94 Herb-cruste lamb loin with butternut squash morels and peas
Allergens: Soya; Celery; Milk; Sulphates
Wine: we recommend the Chateaudes Demoiselles, Castillon, Ducourt, 2014 £24.00
- £25.54 Miso and soy-marinated duck breast with shitake mushrooms, sweet potato purée and cherry dressing
Allergens: Cereals containing gluten - W; Soya; Celery; Mustard; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00

GAME WHEN IN SEASON

Available August – April

- £37.40 Cardamom and sesame-spiced venison loin with garlic, blackcurrants and kale -
Allergens: Soya; Celery; Sesame seeds; Milk; Sulphates
Wine: we recommend the Chateaudes Demoiselles, Castillon, Ducourt, 2014 £24.00

Available November – February

- £18.93 Partridge breast and confit leg with caramelised chicory, quince, beetroot, cabbage and walnuts
Allergens: Cereals containing gluten - W; Nuts - W; Soya; Celery; Milk; Sulphates
Wine: we recommend the Fleurie, Beaujolais, Jean Paul Bartier La Reine De L'arenite, 2017 £24.00

DESSERT

- £9.40 (V) Malted milk crème brûlée, macerated strawberries chocolate chip cookies
Allergens: Cereals containing gluten - W; Eggs; Soya; Milk; Sulphates
Wine: we recommend the Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 Cl 2016 £20.00
- £9.35 (V) Lemon and white chocolate tart with pavlova, blueberry sorbet and compote
Allergens: Cereals containing gluten - W; Eggs; Nuts - A; Milk; Sulphates
Wine: we recommend the Deen De Bortoli, Vat 5 Botrytis Semillon 2015 ½ Bottle £18.00
- £8.01 (V) Lemon posset tart, raspberry curd and champagne sorbet
Allergens: Cereals containing gluten - W; Milk; Sulphates
Wine: we recommend the Deen De Bortoli, Vat 5 Botrytis Semillon 2015 ½ Bottle £18.00
- £10.15 (V) Pineapple upside-down cake with rum and raisin ice cream; rum sauce Anglaise
Allergens: Cereals containing gluten - W; Eggs; Milk; Sulphates
Wine: we recommend the Rose Port, Barao De Vilar, Portugal £18.00
- £9.51 (V) Chocolate mousse with salted caramel, crystallised white chocolate and amoretti biscuits
Allergens: Cereals containing gluten - W; Eggs; Soya; Milk; Sulphates
Wine: we recommend the Bacalhoa, Moscatel De Setubal, Portugal, 75 Cl 2015 £20.00
- £9.51 (V) Sticky date pudding with butterscotch sauce, candied nuts, pickled golden raisins, Pedro Jiménez-compressed dates and vanilla ice cream
Allergens: Cereals containing gluten - W; Eggs; Nuts - Pi & P & H & A; Milk; Sulphates
Wine: we recommend the Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 Cl 2016 £20.00
- £9.35 (V) Chocolate tart with honeycomb and lime crème fraiche sorbet
Allergens: Cereals containing gluten - W; Eggs; Nuts - A; Lupin; Milk; Sulphates
Wine: we recommend the Bacalhoa, Moscatel De Setubal, Portugal, 75 Cl 2015 £20.00
- £9.77 (V) Vanilla panna cotta with berry salad and almond shortbread
Allergens: Cereals containing gluten - W; Eggs; Milk; Sulphates
Wine: we recommend the Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 Cl 2016 £20.00
- £9.35 (V) Granny Smith and almond crumble with apple sorbet and sauce Anglaise
Allergens: Cereals containing gluten - W; Eggs; Nuts - A; Milk
Wine: we recommend the Bacalhoa, Moscatel De Setubal, Portugal, 75 Cl 2015 £20.00
- £10.63 **Available June – September** (V) Summer pudding with summer berries, elderflower jelly and vanilla ice cream
Allergens: Cereals containing gluten - W; Eggs; Milk
Wine: we recommend the Rose Port, Barao De Vilar, Portugal £18.00
- £11.75 Selection of British and continental cheeses served with cheese garnishes and biscuits
Allergens: Cereals containing gluten - W; Nuts - W, P & A; Celery; Milk; Sulphates
Wine: we recommend the "Trinity College" Reserve, Barão De Vilar Ruby Port, Portugal £22.00
- £3.95 Coffee and mints
Allergens: Soya; Milk
Wine: we recommend the Croft Port, Vintage 2003, Portugal £45
- £8.45 Coffee and Petits Fours
Allergens: Cereals containing gluten - W; Eggs; Peanuts; Nuts - A & H & Pi; Soya; Milk; Sulphates
Wine: we recommend the Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 Cl 2016 £20.00

Menu prices are subject to VAT. Service charge is at your discretion.

Dining is inclusive of venue hire; silver cutlery, candelabra and candles; linen napkins; Trinity filtered and bottled water (sparkling and still); printed menus and place cards.