BANQUET MENU SAMPLE

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

Gazpacho with oak-roast salmon, avocado sorbet, balsamic vinegar and olive oil
Allergens: Fish; Milk; Sulphates
Wine: we recommend the Chablis, Domaine Tupinier, 2015

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 Chateau Des Eyssards, Bergerac Sec, 2016

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 Chateau Des Eyssards, Bergerac Rouge 2017

Lightly smoked salmon and apple tort with pickled cucumber, Avruga caviar and dill
Allergens: Fish; Mustard; Milk; Sulphates
Wine: we recommend the Pinot Grigio di Pavia, Allamanda, 2018

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 Pinot Gris Alsace, Cave De Turckheim, 2015

Plaice goujon with tartare sauce, pea and Belgian endive salad
Allergens: Cereals containing gluten - W; Eggs; Fish; Mustard; Milk Sulphates
Wine: we recommend the Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic, Vegan)

(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 Chablis, Domaine Tupinier, 2015

(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 Dashwood Sauvignon Blanc, Marlborough, 2016

(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

(V) Goats cheese and tomato tart with pesto and olives
Allergens: Cereals containing gluten - W; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Bouchard Pere & Fils Reserve Bourgogne Pinot Noir, 2016

(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 Pinot Grigio di Pavia, Allamanda, 2018
SECOND COURSES

Grilled sea bass with quinoa salad, Thai asparagus and yellow curry sauce
Allergens: Fish; Nuts - C; Celery; Sulphates
Wine: we recommend the Pinot Grigio di Pavia, Allamanda, 2018

Seared cod loin with chive crushed potato, salsa verde and herb oil
Allergens: Fish; Mustard; Sulphates
Wine: we recommend the Chateau Des Eyssards, Bercerac Sec, France, 2017

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 Gewurztraminer, Novas Gran Reserva, Bio Chile, 2018 (Organic, Vegan)

Grilled hake supreme with aioli, tapenade and cherry tomato salsa
Allergens: Eggs; Fish; Mustard; Milk; Sulphates
Wine: we recommend the Pinot Gris Alsace, Cave De Turckheim, 2015

Grilled red mullet fillet with scallop risotto, spring onions and seaweed sauce
Allergens: Molluscs - S; Fish; Celery; Milk; Sulphates
Wine: we recommend the Rare Vineyards Marsanne-Viognier, Pays d'Oc, 2017

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

Butternut squash soup with seared scallop, wilted spinach and Cajun-spiced pumpkin seeds
Allergens: Molluscs - S; Celery; Milk; Sulphates
Wine: we recommend the Pinot Gris Alsace, Cave De Turckheim, 2015

Cream of celeriac soup with curried scallop, apple and celeriac crisps
Allergens: Cereals containing gluten - W; Eggs; Celery; Milk
Wine: we recommend the Rare Vineyards Marsanne-Viognier, Pays d'Oc, 2017

(V) Twice-baked cheese soufflé with white wine fondue, leeks and chives
Allergens: Cereals containing gluten - W; Eggs; Celery; Milk; Sulphates
Wine: we recommend the Chateau Des Eyssards, Bercerac Sec, France, 2017

(V) Wild mushroom and truffle tagliatelle
Allergens: Cereals containing gluten - W; Eggs; Celery; Milk; Sulphates
Wine: we recommend the Chablis, Domaine Tupinier, 2016

(V) Tomato soup with tapenade and basil oil
Allergens: Celery; Milk; Sulphates
Wine: we recommend the Pinot Grigio di Pavia, Allamanda, 2018

(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 Pinot Gris Alsace, Cave De Turckheim, 2015

PALATE CLEANSERS

(V) Gin and tonic sorbet
Allergens: Sulphates

(V) Bloody Mary sorbet
Allergens: Celery; Sulphates

(V) Elderflower and grape sorbet (non-alcoholic)
Allergens: Sulphates

(V) Melon and apple sorbet (non-alcoholic)
Allergens: Sulphates

(V) Passion fruit, vodka and prosecco sorbet
Allergens: Sulphates
MAIN COURSES

Roast sea bass fillet with spiced raisin couscous, citrus, stir-fried vegetables and chilli
Allergens: Cereals containing gluten - W; Fish
Wine: we recommend the Pinot Grigio di Pavia, Allamanda, 2018

Seared salmon escalope with saffron fondant potato, Hollandaise sauce and asparagus
Allergens: Eggs; Fish; Celery; Mustard; Milk; Sulphates
Wine: we recommend the Sancerre, Eric Louis, 2017

Katsu chicken with coconut rice, pickled vegetables and papaya salsa
Allergens: Cereals containing gluten - W; Eggs; Soya; Sesame seeds; Sulphates
Wine: we recommend the Domaine Joseph Mellot, Destinea Sauvignon Blanc, 2017

Seared rib-eye steak with soft polenta, ratatouille and basil
Allergens: Celery; Milk; Sulphates
Wine: we recommend the Malbec Tempranillo, Fuzion, Mendoza 2016

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 Chateau Des Eyssards, Bergerac Rouge 2017

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

Harissa-spiced lamb shank with roasted pepper and sun-dried tomato quinoa
Allergens: Soya; Celery; Sulphates
Wine: we recommend the Passori Rosso, Veneto, 2016

Seared fillet of beef with parsley root purée, celeriac fondant, red wine and kale
Allergens: Soya; Celery; Milk; Sulphates
Wine: we recommend the Rioja Crianza Tinto, Conde Bel, 2016

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 Bouchard Pere & Fils Reserve Bourgogne Pinot Noir 2016

Herb-crusted lamb loin with butternut squash morels and peas
Allergens: Soya; Celery; Milk; Sulphates
Wine: we recommend the Chateau Des Demoiselles, Castillon, Ducourt, 2014

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

GAME WHEN IN SEASON

Available August – April
Cardamom and sesame-spiced venison loin with garlic, blackcurrants and kale -
Allergens: Soya; Celery; Sesame seeds; Milk; Sulphates
Wine: we recommend the Chateau Grangeneuve, Caves De Rauzan, 2013

Available November – February
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 Bouchard Pere & Fils Reserve Bourgogne Pinot Noir 2016
DESSERT

(V) Malted milk crème brulée, macerated strawberries chocolate chip cookies
Allergens: Cereals containing gluten - W; Eggs; Soya; Milk; Sulphates
Wine: we recommend the Bacalhoa, Moscatel de Setubal, Portugal, 75 cl 2015

(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 Saint Albert Pacherenc du Vic-Bilh, Gascogne, France 75 cl 2015

(V) Lemon posset tart, raspberry curd and champagne sorbet
Allergens: Cereals containing gluten - W; Milk; Sulphates
Wine: we recommend the Saint Albert Pacherenc du Vic-Bilh, Gascogne, France 75 cl 2015

(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 Bacalhoa, Moscatel de Setubal, Portugal, 75 cl 2015

(V) Chocolate mousse with salted caramel, crystallised white chocolate and amaretti biscuits
Allergens: Cereals containing gluten - W; Eggs; Soya; Milk; Sulphates
Wine: we recommend the Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 cl 2016

(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 - P & H & A; Milk; Sulphates
Wine: we recommend the Deen De Bortoli, Vat 5 Botrytis Semillon 2015

(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 Saint Albert Pacherenc du Vic-Bilh, Gascogne, France 75 cl 2015

(V) Vanilla panna cotta with berry salad and almond shortbread
Allergens: Cereals containing gluten - W; Eggs; Milk; Sulphates
Wine: we recommend the Rose Port, Barao de Vilar, Portugal

(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 Late Harvest Sauvignon Blanc, Santa Carolina, Chile, 50 cl 2016

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

Selection of British and continental cheeses served with cheese garnishes and biscuits
Allergens: Cereals containing gluten - W; Nuts - P & A; Celery; Milk; Sulphates
Wine: we recommend the ‘Trinity College’ Reserve, Barão de Vilar Ruby Port, Portugal

Coffee and mints
Allergens: Soya; Milk
Wine: we recommend the ‘Trinity College’ Reserve, Barão de Vilar Ruby Port, Portugal

Coffee and Petits Fours
Allergens: Cereals containing gluten - W; Eggs; Peanuts; Nuts - A & H & Pi; Soya; Milk; Sulphates
Wine: we recommend the Croft Port, Vintage 2003, Portugal

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.