



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; 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-crusting 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 brûlée, 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 amoretti 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 - Pi & 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 - W, 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.