



TRINITY

Trinity Christmas Menus

These menus will be available from Monday 17 November – Tuesday 23 December for groups of 6 or more

Menu A £27.5 per person

Pumpkin Soup with Chestnuts and New Season Chanterelles

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Roast Organic Salmon with Leeks, Mussels, Smoked Salmon and Creme Fraiche

or

Slow Cooked Pork Belly with Bubble and Squeak, Apple Sauce and Crackling

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Valrhona Chocolate Hot Pot with Pain d'Epice Ice Cream

or

Seasonal Cheeses from our Trolley

(£4.5 supplement or £8 as an extra course)

Coffee / Teas and Trinity Mince Pies

Menu B £30 per person

Smoked Ham Hock, Confit Chicken and Foie Gras Terrine with Walnut Toast and Chutney

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Crisp Fillet of Black Bream with Cauliflower Puree, Creamed Leek and a Razor Clam Vinaigrette

or

Star Anise Braised Beef Shortribs with Pomme Mousseline and Carrot Puree

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Steamed Christmas Pudding with XO Anglaise

or

Seasonal Cheeses from our Trolley

(£4.5 supplement or £8 as an extra course)

Coffee / Teas and Trinity Mince Pies

Menu C £35 per person

Beetroot Gravlax with Dill Creme Fraiche, Crab Salad and Horseradish Blinis

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Line Caught Brill, Baked on the Bone, a Ragout of Yellow Leg Chanterelles and Lobster Tortellini and Broth

or

Roast Breast of Goose with Celeriac Puree, Braised Savoy Cabbage and Hot Roast Foie Gras

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Panattoni Bread and Butter Pudding

or

Seasonal Cheeses from our Trolley

(£4.5 supplement or £8 as an extra course)

Coffee / Teas and Trinity Mince Pies