

PRIVATE DINING MENUS

LUNCH MENU

Welcome your guests with a delicious selection of canapés, perfect for starting the event.
Contact us to inquire about our menu options

Salt-crusted sourdough bread (V)

With salted butter

STARTER

Roast pumpkin and butternut squash soup (V)

Chestnut ricotta, pine nuts and sage

Whipped feta, fig and candied pecan salad (V)

Red chicory, truffle vinaigrette, picked herbs

MAIN

Smoked haddock and salmon fishcake with broccoli

Crushed garden peas, fresh herb sauce, poached free-range hen's egg

Truffle chicken Milanese with broccoli

Free-range fried hen's egg, brioche-crumb,
truffle cream and Parmigiano Reggiano

DESSERT

Trinity college burnt cream (V)

Classic set vanilla custard with a caramelised sugar crust

Classic frozen berries (V)

Selected berries and redcurrants with frozen yoghurt
and white chocolate sauce

Selection of teas and filter coffees

Menu price: £45

Selection of cheeses 6.95 per person

With crackers, grapes, apple and apricot chutney

Salted caramel chocolate truffles (V) 2.95 per person

With a liquid caramel centre

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.