



at



TRINITY
PARK
CONFERENCES AND EVENTS

Dinner Menus

If you have specific requirements for your event, we can create a bespoke menu exclusively for you.

**Symbols used in our menus: Vegetarian (V) Vegan (VE)
(Most dishes can be adapted to suit GF)**

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All prices quoted are per person and exclusive of VAT

Canapes – £1.75 each

Mini Yorkshire puddings with roast beef

Sweet chilli chicken skewers (GF)

Chicken teriyaki (GF)

Chorizo with mozzarella and rocket

Mini jacket potatoes with different fillings (meat/v/ve)

Arancini balls (meat/v/ve)

Smoked salmon with cream cheese

Roast pepper shots (V, Ve)

Steak lettuce cups

Citrus-cured mackerel on blinis with caviar

Mini tarts (fish/meat/ve/v)

Suffolk mini sausages baked in honey and mustard

Baba ghanoush with roast peppers on crostini (Ve, V)

All our food is freshly prepared in our kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering anything from our menus. Full allergen information for food and drink is available upon request.

We are happy to discuss menus and alterations to our dishes to suit your requirements.

Menu valid until October 2023 – ALL PRICES DISPLAYED ARE EXCLUSIVE OF VAT AT 20%

Starters

Soup (Any seasonal ingredients) £6.25

Home smoked mackerel with horseradish cream and pickled radish £7.75

Beetroot carpaccio with black olives and crispy capers (V, Ve) £6.75

Prawn and crayfish cocktail £8.75

Homemade pork terrine served with piccalilli £7.75

Crab and avocado timbale £8.75

Antipasti platter £8.75

Own smoked duck breast with cherry and orange glaze £8.75

Goat cheesecake with caramelized onion and roasted fig £8.75

Mains

Supreme chicken, roasted vegetables, polenta cake
and thyme cream sauce £16.95

Confit duck leg with braised red cabbage, dauphinoise potatoes
and plum juice £17.25

Coq au vin chicken with spring onion mash potatoes
and French bean wrapped in streaky bacon £16.50

Slow cooked daube of beef in red wine, herbs, and garlic,
roasted seasonal root vegetables and Panettiere potatoes £18.75

Lamb shanks in red wine and rosemary jus,
roasted garlic mash potatoes and root vegetables £23.50

Beef wellington (cooked medium), seasonal vegetables,
dauphinoise potatoes, red wine, and onion gravy £28.50

Slow cooked pork belly with bean casserole and crispy kale £17.50

Blythburgh free range French trimmed pork cutlet
with barley mushroom vegetable risotto £17.25

Roasted salmon fillet, Mediterranean vegetables
and roast new potatoes £16.75

Pan fried seabass on quinoa and vegetable risotto finished
with salsa Verde £17.15

Wild mushroom risotto (V) £15.50

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Vegetarian beef wellington served with roast new potatoes,
vegetables, and gravy (V) £16.25

Roast vegetables tagine with couscous and mint yoghurt (V) £15.75

Desserts – £7.95 each

Seasonal crumble with custard

Salted caramel and honeycomb cheesecake

Bramley apple and sultans tart with coulis and vanilla ice cream

Dark and white chocolate mousse with fresh fruits

Warm chocolate and salted caramel brownie with vanilla ice cream and chocolate sauce

Banoffee pie (cheesecake style)

Sticky toffee pudding with butterscotch sauce

Individually plated cheese board (**£1.50 supplement**)

Sharing cheese board for a table (**£87.50 per table of 10**)

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