

UPSTAIRS

Thank you for considering Upstairs for your special event.

Upstairs at Trinity is a self-contained restaurant that can be hired privately for groups of up to 32 guests. Available for lunch and dinner, our modern urban dining room has its own dedicated staff, fully stocked bar and music facilities.

Exclusive Hire

The chart below represents the minimum spend requirement for Exclusive Hire of Upstairs



*Upstairs can seat parties of up to 32 people
Or 22 people on one communal table-
With a capacity of 50 people for standing events*

	Lunch	Dinner
Monday	£250	£800
Tuesday	£250	£2,000
Wednesday	£250	£2,500
Thursday	£250	£3,000
Friday	£800	£3,500
Saturday	£1000	£4,000
Sunday	Sunday Lunch Club Only	£800

Prices exclude December

Terms and Conditions

The majority of dietary requirements can be catered for, however we kindly asked for this information in advance
All pricing excludes a 12.5% service charge added to your total bill

To confirm the Private Hire of Upstairs at Trinity, we require a 50% deposit of the minimum spend shown in the chart above. Should you cancel within 7 days of your reservation your deposit will be held. You will receive a fully itemized invoice following your event which will include a 12.5% service charge.

Should you not reach the minimum spend a room hire fee will be charged to balance the difference.

Testimonials

"I must say that it was one of the best lunches we had. The format worked so well, the food was perfect – casual, cooked in front of us and as good as it gets. I absolutely loved the broccoli with hazelnuts, the pea and broad bean dip, the ox cheeks...the flavours of the food were as versatile as the wines we were showing. It was relaxed, fun, but very professional in every way."

–Miriam Spiers, Sales Director

UPSTAIRS

We offer a 3 course menu for all Exclusive Hires Upstairs – all courses are designed to be shared by the group

MAIN COURSE OPTIONS

*Please select **one** of the following main courses to be shared by the group.
All prices are inclusive of starters, mains, cheese and dessert.*

£40pp

BBQ Leg of Lake District Lamb, Stem Broccoli with Hazelnuts and Parmesan, Celeriac Dauphinoise

Roast Belly of Middle White Pork, Crackling, Comte Cauliflower Cheese, Baked Apple Sauce

Smoked and Spit Roast Ark Farm Chicken, Bread Sauce, Game Chips and Watercress with Seasonal Vegetables

£45pp

Salt Baked Loch Duart Salmon, Salad of Fregola, Pomegranate and Herbs, BBQ Fennel, Seaweed Aioli

Aged Beef Rump Cap Cooked over Charcoal, Oxtail Macaroni Cheese, Truffled Green Beans, and Red Wine Sauce

Slow Braised Irish Beef Cheeks, Truffled Mash and Gravy, Mushrooms, Smoked Bacon and Onions

£55pp

Slow Cooked Rib of Veal, Roasted Carrots, Creamed Spinach, Lemon Thyme Jus

Roast Kid Goat, Cous Cous Salad, Spiced Dates, Minted Yoghurt, Grilled Courgette, Onion and BBQ Fennel Salad

– Minimum 10 guests –
7 Days' Notice Required

£65pp

Wild Turbot Braised in Oxidized White Burgundy, Seasonal Vegetables, Creamed Potatoes

Roast Rib of Moen's Aberdeen Beef, Red Wine Sauce, Horseradish, Boulanger Potatoes, Green Beans

A discretionary gratuity of 12.5% will be added to the total bill. All prices include VAT at 20%