

# 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 12.15pm – 4pm	Dinner 6pm – 11pm
Monday	£800	£2000
Tuesday	£800	£2,000
Wednesday	£800	£2,000
Thursday	£800	£2,500
Friday	£1000	£3,000
Saturday	£1000	£3,000
Sunday	Sunday Lunch Club Only	£1000

**All pricing excludes (an optional) 12.5% service charge which will be added to your total bill.**

## Terms and Conditions

The majority of dietary requirements can be catered for, however we kindly ask for this information in advance.  
All pricing excludes (an optional) 12.5% service charge which will be 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, we reserve the right to hold your full deposit.

If the party decreases in numbers within 24 hours, the full menu price will be charged for non-attending guests.  
The minimum spend will have to be hit by 11pm or the remaining balance will be used as a room hire fee.

## 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*

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We offer a 3 course menu for all Exclusive Hires Upstairs – all courses are designed to be shared by the group. Starters are a selection of sharing plates from the daily menu, followed by a feasting style main course (options listed below).

To finish we offer both cheese and dessert.

## 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

Roast Sutton Hoo chicken, triple cooked chips and loaded iceberg lettuce

*Or*

BBQ leg of Lake District lamb, stem broccoli with hazelnuts, celeriac dauphinoise

*Or*

Roast rack of middle white pork, crackling, Comte cauliflower cheese, baked apple sauce

### £50pp

Beef rump cap cooked over coals, hasselback potatoes, truffled green beans, red wine sauce

*Or*

Salt baked Loch Duart salmon, salad of fregola, pomegranate and herbs, BBQ fennel, seaweed aioli

*Or*

Roast rump lamb and braised lamb shoulder, cous cous salad, spiced dates, grilled courgette, roast vegetable salad

### £60pp

Slow cooked rib of beef, roasted carrots, creamed spinach, rosemary roast potatoes

*Or*

Wild turbot braised in oxidised white Burgundy, seasonal vegetables, creamed potatoes

*Or*

Sussex venison saddle, root vegetables, stone fruits and buttered seasonal vegetables

*Or for*

### £180pp

#### Dinner Party with Adam Byatt

Dinner cooked by Adam with wines to match each course.  
A menu which highlights the absolute best of the current season and showcases the most recent Trinity dishes.

This is a fully interactive and private event.

Minimum 15 guests – available Monday – Thursday only (subject to availability)

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