

# 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

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

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

	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. 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.

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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.

**Canape Reception available upon request**



## 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.*

### £50pp menu options

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

*Or*

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

*Or*

Roast rack of middle white pork, crackling, spring cabbage, boulangère potato, baked apple sauce

### £60pp menu options

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

*Or*

Spiced monkfish cooked over coals, biryani rice, whole curried cauliflower, labneh and pickles

*Or*

BBQ leg of Lake District lamb, stem broccoli with bagna cauda and hazelnuts, dauphinoise

### £70pp menu options

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

### £180pp

#### Dinner Party with Adam Byatt

An exclusive interactive dinner cooked by Adam.

A menu which highlights the absolute best of the current season and showcases the most recent Trinity dishes.

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

## TESTIMONIALS

*"Can we thank you for arranging the most AMAZING night on Saturday!! Everything was completely wonderful and so special. Food and wine were out of this world and that sea bass.....just wow. You were right-there was so much food and it just kept coming. The service was impeccable and we were made to feel so welcome that it felt like having a party at home. We are so grateful to Adam and all your amazing team."*

- **Emma van Klaveren Finlay Dip CSBA April 2023**

*I wanted to say what a lovely afternoon we had on Saturday, the food was excellent, the venue worked really well, and all the guests seemed to have a great time.*

- **M Anderson April 2023**

*We had a fantastic evening, it was really a night to remember!. The food was delicious, and I got so many comments the following day from our guests about how good it was. As for the staff, they saw to our every need. We could not have asked for a better venue to celebrate Simon's 50<sup>th</sup>!*

- **Phillipa Skinner March 2023**