

UPSTAIRS

We are pleased to announce the return of our traditional Goose menu which runs from 20th November through to the 23rd December Upstairs at Trinity.
This is available for exclusive hires and parties of 4 people or more.

CHRISTMAS MENU

Honeyed Pigs in Blankets

Starters for the table to share

Starters all served for the table to share

Trinity Winter Gin Cured Salmon, Pickles and Rye Bread
Warm Salad of Root Vegetables, Pickled Walnut, Winter Leaves
Burrata La Latteria with Spiced Squash Hummus and Sage

Roast Rare Breed Goose for the table to share, Goose Fat Roast Potatoes,
Confit Leg, Baked Stuffing, Buttered Sprout Tops, Piccolo Parsnips, Cranberry Sauce

One goose serves 8 people – groups of 4 will receive half a goose

Choice of dessert

Cropwell Bishop Stilton and Malt Loaf
Trinity Mince Pie with Brandy Butter and Pouring Cream or
Christmas Pudding Ice Cream with Armagnac Soaked Prunes

Leafy Clementines, Tea or Coffee

Menu £75 per person

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 below.

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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During December, We offer a 4 course menu for all Exclusive Hires Upstairs – each course is 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).

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 option

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 option

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 Hazelnuts, Dauphinoise

£70pp option

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

Upstairs operates on a minimum spend basis, see below the minimum spend for each service.

| | Lunch 12.15–4pm | Dinner 6–11pm |
|--------------------|--------------------|------------------|
| Monday to Thursday | £1000 | £2500 |
| Friday to Saturday | £1500 | £4000 |
| Sunday | N/A | £2000 |

