

# UPSTAIRS

## Food and wine dinners 2023



Our cuisine at Trinity has always been firmly rooted and governed by the seasons, we love the process of change, the anticipation and the celebration of amazing ingredients in the moment they are intended and working with them at their very prime.

We spend countless hours seeking out the very best examples.

So, new for 2023, we have a monthly appointment with a seasonal British ingredient of choice for the month. An ingredient that we will engage with and champion through our a la carte menu, through our wine dinners, social tutorials, and taking the time to hunt out the very best example of this ingredient across the UK.

This will flow into our monthly wine dinners Upstairs at Trinity focusing on a single, seasonal ingredient to anchor the event, the menu, and its carefully selected wine.

From time to time we will be inviting the good and the great from the wine world, suppliers, producers and wine aficionados as special guests to join us for great conversation.

Here are our menu themes for the coming year.

All prices are fully inclusive of menu, wines, coffee, water and service charge.  
All dinners begin with drinks and nibbles at 7pm with dinner commencing at 7pm.  
Unfortunately, we are unable to cater for dietary requirements for these events.

# UPSTAIRS

Monday 27<sup>th</sup> February



## Rhubarb and Quince Blossom

Using the finest forced Yorkshire rhubarb to showcase this beautiful ingredients' versatility weaved into the menu both sweet and savory.

The wines for this dinner will all be from the UK, which I'm sure will be cause for much discussion.

## Menu

Rhubarb Trinity sour

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Orkney scallop ceviche, rhubarb, almond and dill

~

Baked Halibut Gewurztraminer sauce,  
infused with bergamot and rhubarb juice

~

Rhubarb and custard tart

~

£150pp

# UPSTAIRS

Monday 13<sup>th</sup> March



Wild Garlic and Tulip

Wild garlic is the ingredient I consider begins the journey of the year ahead.

Pungent, delicate, and sweet – wild garlic is a firm favourite at Trinity.

For the wine we are delighted to present back vintages of Charles Audoin – one of a small cohort of producers forging Marsannay's reputation for serious, fine Burgundy. The producer of our infamous Rosie Rose.

## Menu

Vichyssoise of wild garlic, leek and potato with sour cream and caviar

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Rabbit and mousseron lasagna with wild garlic pesto and Ver Jus velouté

~

Fosse Meadow Chicken 'Vin Jaune' with new season morels, wild garlic and pilaf rice

~

Islands chocolate tart, Scottish raspberries

£170 pp

# UPSTAIRS

Monday 8<sup>th</sup> May



Asparagus and Lily of the Valley

The UK asparagus season is highly regarded and viewed by many as world beating. For good reason.

Although asparagus is a tricky wine pairing ingredient.

We will be pairing with white wines from the Rhône both North and South, including the brilliant white from Vieux Telegraphe – of which I have some 2004 reds stashed for the cheese course.

## Menu

Asparagus and wild garlic puff pastry tartlet with sauce divine

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White asparagus and potato dumplings Cacio e Pepe

~

Whole baked wild turbot in Condrieu, English asparagus and Bottarga

~

Salt caramel custard tart, malted milk ice cream

~

Pevensey blue with tulip and endive chutney

£190pp

# UPSTAIRS

Monday 29<sup>th</sup> May

Strawberry and Elderflower

English strawberries arrive with us earlier every year and that first punnet of the season feels world class.

We will be using a mix of English and French strawberries, a variety called Anais.

May also sees the arrival of beautiful Cornish sardines.

The wine for this dinner will be a more traditional wine pairing using some of our favourite rosé wines and the incredible Pur Sang from Didier Dagueneau.

## Menu

Strawberry pavlova blini

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Sardine Bolognese tortellini with olive oil, parmesan and savory

~

Scallops from Orkney ceviche with tomato, strawberry juice and basil

~

Steamed fillet of Seabass, elderflower, summer greens and fennel gratin

~

Strawberry shortbread Tart 'Trinity'

~

Fresh goats' cheese, rose petal jam

£190pp

# UPSTAIRS

Monday 19<sup>th</sup> June



Crab and Hydrangea

English brown crabs when bought live, cooked fresh in highly seasoned water, picked and eaten before the fridge comes into play are a thing of utter beauty.

Such a versatile ingredient which shows brilliantly on its own and as a bedfellow to heat, spices, pasta and rice. We love crab!

We only buy male crabs that are caught in a sustainable way.

White Burgundy – the most celebrated of the white wines which are becoming rare and sought after (as well as expensive)!

Showcasing wines from Domaine Leflaive, Guffens and Montille as some of our favourite producers of the super Chardonnay grape.

## Menu

Crab bisque with Armagnac and piperade cream

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Trinity dressed crab 'Royale'

~

Half grilled Lobster with fried potatoes and crab hollandaise

~

Apricot tartlet, fresh almonds, and praline syllabub

£170pp

# UPSTAIRS

Further into the year will be offering:

**Monday 24<sup>th</sup> July**

Peach and Lavender

Rieslings

**Monday 25<sup>th</sup> September**

Long Leg Grouse and Heather

Barolo vs Barbaresco

**Monday 30<sup>th</sup> October**

Mallard and Crab Apple

Red Burgundy's

**Monday 13<sup>th</sup> November**

Venison and Grasses

Bordeaux