

# TRINITY

## WINE DINNERS 2025

### UPSTAIRS

Our dinners consist of a 5-course menu accompanied by wine pairings.

Each evening begins with drinks and nibbles at 7pm with dinner commencing at 7.30pm.

Our menu price is fully inclusive of menu, coffee, water and service charge.

Our wine pairing is optional, please see details below.

Adam Byatt



Hugo Moreira



These tickets are available to book through their individual links. Unfortunately, dietary preferences cannot be catered for due to the nature of the menu. Please inform us of any medical intolerances in advance. For an exclusive event for these wine dinners, we would offer a discount. Please contact reception directly via [dine@trinityrestaurant.co.uk](mailto:dine@trinityrestaurant.co.uk)

# MONDAY 24TH FEBRUARY

Roberson Wines  
Hosted by  
Marion Ebner

Marion and Manfred Ebner–Ebenauer, an award-winning duo at the helm of Ebner–Ebenauer, are nestled in Austria's Weinviertel. Famed for their diverse range of wines crafted from ancient vines spanning a 20-hectare estate, their commitment to spontaneous fermentation, and painstaking manual harvesting techniques, has secured them the title of 'Winemakers of the Year 2022' by Falstaff.



## MENU

### Canapés

*Gruner Veltliner V Poysdorf*

~

A Salad of Winter Leaves,  
Citrus, Walnuts and Candied  
Persimmons

*Black Edition Gruner Veltliner*

~

A Velouté of Poached Oysters  
with Salsify and Caviar

*Black Edition Chardonnay*

~

Red Wine Poached Wild Turbot,  
Parsley Velouté and sides of  
Creamed Ratte Potatoes

*Black Edition Pinot Noir*

~

Rhubarb Ill Flotaine  
*Quart de Chaume, Clos Galerne*

~

Brillat Savarin with Black  
Truffles from Alba  
*Sparkling Blanc de Blancs*

£139 menu

£111 pairing

## MONDAY 31st MARCH

Suertes del  
Marqués  
Hosted by  
Jonatan García  
Lima

Suertes del Marqués is a family winery, producing wines since 2006.

They are situated in the north of Tenerife, in Valle de La Orotava, a valley within the town of the same name.

With some of the world's oldest pre-Phylloxera vines and a unique micro-climate, Jonatan has blended tradition with modernity to bring some of Spain's most exciting wines into the limelight.



## MENU

Canapés

*Seasonal Cocktail*

~

Hand Cut Pasta, Wild Garlic  
Leaf and 4-year Aged

Parmesan

*Trenzado Suertes del Marqués*

~

Quail Escabeche with Soused  
Rhubarb and Blood Orange

*White Vidonia VP Suertes del  
Marques*

~

Poached Lyon's Farm  
Chicken 'En Serviette' –

Primavera

*Red Edicion 1 Tinto, Suertes del  
Marqués*

~

Taleggio with Quince and  
Rose Jam

*Red 7 Fuentes, Suertes del Marqués*

~

Gateau Opera, Raw Cacao  
Sorbet, Hazelnut Praline

*Suertes del Marqués 'Fortificado'*

£139 menu

£111 pairing

MONDAY 14th APRIL

Vins-Clairs  
Hosted by  
Claire Thevenot  
MS

Claire became UK Sommelier of the year in 2006 and the first French female MS in the same year, aged 27. She set up her own company to distribute wines from producers that are firmly rooted in their land, respectful of the environment and have strong family values. Like Vins-Clairs, a good proportion of the growers are at the start of their wine adventure, releasing their first or second vintages. All are learning from the elements, practicing a regenerative viticulture and embracing the local biodiversity.



[BOOK HERE](#)

## MENU

### Canapés

*Seasonal Cocktail*

~

English Asparagus, St Ewes  
with Sauce Mouseline

*Valentin Zusslin, Riesling Grand Cru,  
'Pfingstberg', Alsace*

~

Sardine Bolognaise Dumpling,  
Parmesan Velouté

*Julien Cecillon Saint Peray*

~

Pigeon from Bresse cooked  
'En Cocotte' Spring Puree and  
Young Leeks

*Camp-Atthlin, Savigny Les Beaune  
Rouge, 'Les Petits Picotins'*

~

Comté Deux with Prunes  
Poached in Earl Grey

*Domaine Julien D'Abrigeon,  
'Coquelicot'*

~

Baked Gratte Paille  
Cheesecake with Apricots and  
Vanilla

*Domaine Les Pierres Ecrites, 'Les  
Valles Moelleux', Montlouis sur Loire*

£139 menu

£111 pairing

MONDAY 12th MAY

Liberty Wines  
Hosted by  
Tom Davey

Liberty Wines is a multi-award winning wine distributor offering a range of exceptional wines and unrivalled customer service to the UK and Ireland's leading restaurants, hotels, bars, caterers, and retail outlets. The business is built on the strong relationships forged with producers and their valued customers, which shapes their award-winning portfolio of over 400 quality-focused producers from 25 countries. Adam and Liberty wines have been working together for 20 years. The evening will be hosted by Tom Davey, our representative at Liberty Wines.



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MENU

Canapés

*Seasonal Cocktail*

~

Ricotta, Spinach and Egg Yolk

Raviolo

*Langham Wine Estate Culver,  
Classic Cuvée, Blanc de noirs*

~

Poached Blue Lobster with a  
Potato Butter Sauce and  
Summer Truffle

*F.X. Pichler, Riesling, 'Ried Burgstall',  
Wachau*

~

A Blanquette of Veal Cheeks

*G.D. Vajra, Barolo, 'Bricco delle Viole'*

~

Strawberry Ice Cream with  
Warm Vanilla Madeleines

*Mullineux Signature Straw Wine,  
Chenin Blanc*

~

Ocelli al Borolo with Crisp  
Breads

*Justino's Madeira, 10y Old Boal*

£139 menu

£111 pairing

MONDAY 16th JUNE

Fells  
Hosted by  
Stefan Neumann,  
MS

It was 20 years ago that Austrian-born Stefan set out to fulfil his lifelong ambition of becoming a Master Sommelier. Over the years he has worked in several senior positions in the hospitality industry, including the Fat Duck and Dinner by Heston with his trademark enthusiasm, curiosity, and dedication. He joined Fells in 2021 as its Wine Consultant where he now combines his passion for matching the characters of wine with the emotions that they evoke.



[BOOK HERE](#)

## MENU

### Canapés

*Maison Henriot, 'Souverain' Brut  
Champagne*

~

### Cornish Crab Royale

*Tyrel's, 'Winemaker's Selection  
VAT 1', Semillon*

~

### Terrine of Smoke Eel and Young Leeks with Horseradish

*Château de Beauregard, Joseph  
Burrier, Pouilly-Fuissé, 'aux Charmes'*

~

### Beef Ossobuco Braised in the style of Chasseur

*Domaine Bouchard Père & Fils, 'Le  
Corton', Grand Cru*

~

### Fresh Goat's Cheese, Figs and Lavoche

*Hugel, Riesling Vendange Tardive*

~

### Poached Peaches and Cream

*Hugel, Gewurztraminer Vendange  
Tardive*

£139 menu  
£111 pairing

MONDAY 21st JULY

Armit Wines  
Hosted by  
Ricardo  
Giacomelli

Arriving in the UK in 2006 from Italy, Riccardo worked in a variety of different roles in the wine trade. After a role as head sommelier at Bocca di Lupo, Riccardo joined Liberty Wines for a 10 year stint as account manager first, eventually becoming Top Italian Estates Brand Ambassador. Exceptionally fond of the wines of his native Tuscany, he is also partial to German wines and beer. Today Riccardo represents Armit Wines, one of the UK's leading Fine Wine Merchants and importer of some of the most iconic wineries in the world.



## MENU

### Canapés

*Seasonal Cocktail*

~

### Crab Stuffed Courgette

Flower, Tomato Butter Sauce

*Cantina Lunae, Vermentino, Colli di Luni Etichetta Nera*

~

### Morteau Sausage 'En Brioche'

Sauce Diabolo

*Punset, Barbera d'Alba Punset*

~

### Rack Of Iberico Pork with

Kumquats and Oregano

*Simon Bize, Savigny Les Beaune 1er Cru 'Les Marconnets'*

~

### Crème Caramel, Sauternes

Soaked Raisins

*Tua Rita, Passito di Pantelleria*

~

Roquefort Souffle Served  
Warm with a Salad of Bitter  
Leaves

*Musella, Amarone della Valpolicella*

£250 per ticket

# MONDAY 15th SEPTEMBER

Lea and  
Sandeman  
Hosted by  
Phil Weeks

Established in 1988, Lea and Sandeman is one of the UK's finest wine merchants, specialising in hunting down small growers whose wines are unlikely to appear on the shelves of large chains as they have only small quantities to sell. From the beginning their goal has been to source wines directly from growers. Representing Lea and Sandeman for this wine dinner is Phil Weeks.

For 25 years he has sold to Restaurants, and travelled extensively through the vinous world.



## MENU

### Canapés

*Seasonal Cocktail*

~

### Tortellini III Brodo

*La Colombera, 'Derthona',  
Timorasso*

~

### Blanquette of Orkney Isle scallops

*Moreau-Naudet, Chablis, 1er Cru  
'Montee de Tonnerre'*

~

### Fillet of Beef 'Rossini'

*Domaine Tempier, Bandol, Cuvée  
Migoua*

~

### Zabaglione with the last of the Summer Fruits

*Château de Plaisance, Quarts de  
Chaume, Grand Cru*

~

### Blue de basque with mustard fruits

*Tokaji Aszú 5 Puttonyos*

£139 menu

£111 pairing



MONDAY 20th OCTOBER

Flint Wines  
Hosted by  
Gearoid Devaney,  
MS

Belfast born, Gearoid's first sommelier role was at London's Capital Hotel in 1997. He quickly rose to position of head sommelier at the tender age of 23 and was instrumental in the restaurant gaining its second Michelin star in 2001. Gearoid is now a Director of Flint Wines, a wine merchant with a special focus on Burgundy and America's West Coast, supplying the UK's best restaurants with fine wines. He regularly judges for Decanter Magazine and consults for well know chefs and restaurateurs on their wine lists.



MENU

Canapés

*Seasonal Cocktail*

~

Consommé dome D or

*Domaine Sylvian Pataille,  
Marsannay Blanc*

~

A plate of grilled langoustines

*Chanin, Bien Nacido Vineyard  
Chardonnay*

~

Yorkshire grouse served  
classically

*Domaine Hudelot Noëllat, Nuits-  
Saint-Georges 'Les Bas de Combes'*

~

Lancashire cheese with Eccles  
cakes

*Tenuta di Castellaro, Malvasia delle  
Lipari*

~

Lemon tart, crème fraiche ice  
cream

*Weingut Joh. Jos. Prüm,  
'Himmelreich', Auslese GoldKapsel*

£139 menu

£111 pairing

MONDAY 17th NOVEMBER

Professional Wine  
Services  
Hosted by  
James Price

We are very proud to count James as one of Trinity's greatest and longest standing friends. As the creator of Trinity's first ever wine list, he has always supported the restaurant, whether supplying wine or lending advice. James has been in the wine trade for nearly 30 years, working in every area of the industry. Founded by James Price, Professional Wine Services reflects James's expertise and his relationships with many of the most famous wine growers, domaines and chateaux from all over the world.



MENU

Canapés

*Seasonal Cocktail*

~

Salt Baked Celeriac Cacio e

Pepe

*Domaine Barraud, Pouilly Fuisse, 'En  
Buland' VV*

~

Crispy Pigs Trotters 'Trinity'

*Albert Bichot Morey Saint Denis, Les  
Sorbets*

~

Deer From White Park, 'Black  
& White' – Pomme Duchesse

*Rostaing, Cote Rotie 'Ampodium'*

~

Quince Tart Tatin,

Gingerbread Ice Cream

*La Chapelle de Lafaurie Peyraguey,  
Sauternes*

~

Roquefort With Honey and

Walnuts on Toasted

Sourdough

*Quinta do Vesuvio Vintage Port*

£139 menu

£111 pairing