



TEN TRINITY SQUARE
PRIVATE CLUB

Ten Trinity Square Event Menu

Choose one starter, main course and dessert

Three Course Menu | £115 per person

Four Course Menu | £130 per person

Starter

Carpaccio

Miguel Vergara rump steak, sun-dried tomatoes, black truffle, almond, coriander

OR

Yellowtail

Tataki, cime di rapa, carbonara sauce, mussels, guanciale

OR

Mushroom Vol-au-vent

Mushroom parfait, wild mushrooms, baron Bigod sauce

Main Course

Cornish Lamb Chop

Romesco sauce, yoghurt, bitter leaves, Amalfi lemon, lamb jus

OR

Wild Sea Bass

Mushroom ragú, peppercorn sauce, mustard, lardo

OR

Miguel Vergara Striploin

Served with a selection of side dishes

OR

Risotto (V)

Celeriac, brown butter, black truffle, pecorino cheese

OR

From the Grill

Selection of premium cuts: Served family-style

Wagyu tomahawk, Cornish lamb chops

Served with a selection of side dishes

If you have a food allergy or intolerance, please inform your event manager.



Side Dishes
£13 | Green Asparagus £12 |

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Broccoli £9 | Italian Tomato Salad
French Fries £7

Middle Course (Four Course Menu)

Carpaccio

Miguel Vergara rump steak, sundried tomatoes, black truffle, almond, coriander

OR

Yellowtail

Tataki, cime di rapa, carbonara sauce, mussels, guanciale

OR

Risotto (V)

Celeriac, brown butter, black truffle, pecorino cheese

Dessert

Chocolate Tart

Hazelnut praline, bitter crèmeux, vanilla namelaka

OR

Zuppa Inglese

Mascarpone mousse infused with clove, delicate sponge finger biscuits soaked in Alchermes liqueur, and layers of vanilla and chocolate cream

OR

Fruit Platter

Selection of seasonal fruit and berries

OR

Cheese Selection

Served with crackers

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