

TRINITY

WINE DINNERS 2025

UPS AIRS

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.

All prices are fully inclusive of menu, wines, coffee, water
and service charge.

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

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 III Flotaine

Quart de Chaume, Clos Galerne

~

Brillat Savarin with Black
Truffles from Alba

Sparkling Blanc de Blancs

£250 per ticket

MONDAY 31st MARCH

Keeling Andrew
Hosted by
Suertes del
Marqués

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.

Without losing sight of the respect for tradition, cornerstone of the winery philosophy, Suertes del Marqués

artificially interfere as little as possible in the wine production process. they choose to work with indigenous yeasts, avoid racking and using only minimal amounts of sulfur in the wines.



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 Oranges

*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'

£250 per ticket

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.



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*

£250 per ticket

MONDAY 19th 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.



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', Piedmont

~

Strawberry Ice Cream with

Warm Vanilla Madeleines

Mullineux Signature Straw Wine,

South Africa

~

Ocelli al Borolo with Crisp

Breads

Justino's Madeira, 10y Old Boal

£250 per ticket

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.



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

*Chablis 1er Cru, 'Fourchaume',
William Fevre*

~

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*

£250 per ticket

MONDAY 21st JULY

Armit Wines
Hosted by
Ricardo
Giacomelli

Arriving in 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

*Vermentino Colli di Luni Etichetta
Grigia*

~

Morteau Sausage 'En Brioche'
Sauce Diabolo

Barbera d'Alba Punset

~

Rack Of Iberico Pork with
Kumquats and Oregano

*Savigny Les Beaune 1er Cru
Marconnets*

~

Crème Caramel, Sauternes
Soaked Raisins

Recioto Della Valpolicella

~

Roquefort Souffle Served
Warm with a Salad of Bitter
Leaves

Amarone

£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

*Timorasso Derthona,
La Colombera*

~

Blanquette of Orkney Isle
scallops

Chablis 1er Cru Montée de Tonnerre

~

Fillet of Beef 'Rossini'

Bandol Cuvée Migoua

~

Zabaglione with the last of the
Summer Fruits

Quarts de Chaume Grand Cru

~

Blue de basque with mustard
fruits

Tokaji Aszú 5 Puttonyos

£250 per ticket

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

Marsannay Sylvian Pataille

~

A plate of grilled langoustines

Chanin Chardonnay insted

~

Yorkshire grouse served

classically

Hudelot Noellat

~

Lancashire cheese with Eccles

cakes

Vin Santo

~

Lemon tart, crème fraiche ice

cream

JJ Prumm V. Sweet Riesling

£250 per ticket

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

A white burgundy

~

Crispy Pigs Trotters 'Trinity'

Beaune 1er Cru Greves T Morey

~

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

Cote Rotie Ampodium Rostaing

~

Quince Tart Tatin,
Gingerbread Ice Cream

Sauternes

~

Roquefort With Honey and
Walnuts on Toasted
Sourdough

*1998 Quinta do Vesuvio Vintage
Port*

£250 per ticket