

Trinity Theatre Invite You To,
An Audience With Atul Kochhar

8th October 2026

6pm: Welcome glass of Prosecco

6.15pm: Cooking demo by Chef Atul Kochhar with a short Q&A

7pm: Chef's 5 Course Tasting Menu

Apples, Artichoke & Beetroot (d,gl)

Apple dhokla, achari artichoke, beetroot croquette, feta



Prawns & Mackerel (cr)

Grilled Goa prawns xec xec, mackerel rechado, celeriac
Albariño | Genio y Figura | Val do Salnes | Rías Baixas | Spain



Norwich Free Range Chicken (mu,d)

Tamil spiced roasted chicken supreme, butternut and kale squash,
kozhambu gravy

Chardonnay | Les Préludes | Vigneron des Terres Secrètes |
Mâcon-Villages | Burgundy | France



Scottish Venison (gl,e,d)

Spiced venison keema pie, carrots, cabbage and rogan gravy
Malbec | Malbec Reserve | Bodega Séptima Obra | Mendoza | Argentina



Bread & Butter Pudding (d,e,gl)

With vanilla ice cream and ginger custard

Chenin Blanc | Carte d'Or | Domaine Baumard | Coteaux du Layon |
Loire Valley | France

Atul Kochhar

£59.95 pp | Optional Wine Pairing : £35 pp

Dishes are subject to availability. Please alert our staff if you have any food allergies before you order your food and drink. All prices are inclusive of VAT. A 12.5% service charge is applied to all drinks consumed, including wine pairing.
Allergens: (CR)-Crustaceans, (M)-Mussels (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V) Vegan



Essence

at The Pantiles

TRINITY
THEATRE

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Paneer (d)

Xec xec, courgette rechado, celeriac

Albariño | Genio y Figura | Val do Salnes | Rías Baixas | Spain



Spiced Aubergine Steaks (mu,d)

Butternut, kale, squash, kozhambu gravy

Verdeca | Alice | Puglia | Italy



Soy & Edamame Pie (gl,e,d)

Carrots, cabbage, masala gravy

Pinot Noir | Les Mougettes | IGP Pays d'Oc | France



Carrot Halwa & Rabari Custard (d,n)

Furmint, Hárslevelű, Yellow Muscat | Late Harvest | Royal Tokaji |

Tokaji | Hungary | 2018

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