

ASSESSMENT OF PRACTICAL TASKS
(MENU ENGINEERING)



TRINITY HOTELS



Starters

- *Grilled Salmon with tartar sauce (marinated salmon with mixed herbs and grilled with caramelized onion sauce and serves with spicy as well as chef's special tartar sauce; allergen contain salmon and sparkling wine)* **12.00**
- *Broccoli Quiche and Malvasia (oven baked shortcrust pastry base topped with spring onion, butter tossed broccoli, pepper, salt, and double cream soft cheese. It serves with Malvasia for combining a sweet taste of wine; allergen contain protein and starch)* **11.00**
- *Potato churros with vinegar salt (crispy fried potato flour in a stick shape and in potato flour egg, milk and mixed herbs are added. It serves with vinegar salt and cacao dipping sauce; milk, egg, and starch constraints allergen)* **9.50**

Entrée

- Lamb chops with garlic and rosemary (marinated lamb with garlic, pepper, salt, rosemary, and lemon zest. Served with butter sauteed vegetables; allergen contain garlic, red wine, and lamb protein) **31.50**
- Grilled mushroom with Pinot Grigio (served the grilled button mushrooms with chef's special caramelized honey and Pinot Grigio wine; allergen contain mushroom and wine) **21.50**
- Vegetable sandwich with Zinfandel (it contains butter tossed seasonal vegetables in toasted multigrain breads and comes with Zinfandel wine and spicy mayonnaise sauce) **19.00**
- Whole oven roasted mackerel with Champagne (marinated whole mackerel with salt, pepper, lemon juice, olive oil, bay leaves, garlic, and rosemary. It comes in a tray and the mackerel is wrapped up with foil to intact the infused flavour. Also with this dish Champagne is served). **27.50**



COMBOS

- Crab cake with Château Lafite Rothschild **10.00**
- Sushi with Rosemary Cream **10.00**
- Mashed Potato with Screaming Eagle Cabernet Sauvignon **10.00**

Desserts

- Gingerbread loaf with poached pear (the menu comes with three whole pear poached inside ginger flavoured bread loaf infused with wine and accompanies with cinnamon tea; allergen constrain ginger roots, chocolate, pear, vanilla and wine) **6.50**
- Dark Chocolate Red Wine Truffle (Red wine infused chocolate truffles comes with whipped cream and ice cream of your choice as topping; allergen contain chocolate, red wine and milk) **7.50**
Blackberry Cabernet Cupcake (spongy cupcakes comes with blackberry infused flavours and blackberry on top, however, choice of topping also includes plums, blueberries, and raspberries; allergen contain red wine, berries and milk) **5.50**

Beverages

Soft drinks

Coca cola (classic/diet) 300 ml	2.00
Yorkshire Tea 300 ml	3.00
Schweppes 330 ml	£4

Tea

Green tea	2.00
Lavender tea	2.00

Coffee

Roasted Arabica espresso	2.50
Long black infusion	3.50
Roasted Arabica cappuccino	3.50

Delivery options:

- Both dining and take away are allowed
- Due to Covid-19 situation we encourage you to avail our online delivery options also. You can avail online food delivery options from our restaurant website.

Payment options:

- We receive cash payment and also online payments

Timing:

From Monday to Friday 11 am to 10 pm

On Saturday and Sunday 11 am to midnight

Special note: Due to Covid-19 situation, we are strictly following all the health guidelines and protocols strictly. Thus, we are using one-time usable eco-friendly serving dishes, bowls, trays and glasses.

Wine Collection

(Price per glass)

Sparkling wine

Cava	3.00
Champagne	3.00
Prosecco	3.50

Medium red wine

Zinfandel	6.95
Merlot	7.05
Grenache	6.99

Sweet white wine

Moscato	4.95
Riesling	5.95



For complete allergen information, please ask us.