

Open for 7 days a week**Lunch: 11:30am – 2:30pm****Dinner: 5:30pm - 10:30pm**

HOTEL TRINITY

SET MENU



Christmas Special

Festive Party Night Package

45.95 Per person

Includes Bucks Fizz on Arrival, delicious Chef special four-course dinner for both vegan and non-vegan with coffee, Glass of house wine and after dinner chocolates plus Live Christmas songs, DJ, and disco.

Joiner parties are available on every Friday-Saturday from 25th November to 26th December

Exclusive parties available for 50+ guests

Any date considered, subject to availability

Festive Lunch. 29.95 Per person

Available 11:30am-2:30pm daily, between 25th November and 30th December.

Festive Lunch and Dinner Menu

Starter

Classic Prawn Cocktail with Marie Rose Sauce and Crips leaf salad

Duck Pate with Autumn fruit chutney and Toasted Brioche

Roasted Butternut Squash Soup with Chilli & Coconut Cream. (VE) (GF) (DF)

Main Course

Traditional Norfolk Turkey Breast, Spaghetti with Turkey, Tarragon-crusted Beef, Cranberry Sauce and

Roast Gravy, Roasted Beef on a Wellington Crust (VE) (GF) (DF)

Salmon Dame topped with Lemon & Parley Crumb, served with White Wine & Tarragon Cream Sauce,

Quorn Roast (VE) (GF) (DF)

All the above served with roasted potatoes and seasonal vegetables

Dessert

Christmas pudding with Brandy Sauce, Corn Casserole, Holiday Punch

Profiteroles with Chocolate Sauce

Rich Chocolate Tart served with a Roche of Salad Carmel Ice creams. (VE) (GF) (DF)

Glass of House Wine

Live Christmas
Special Music

10% off Booking over 5

Festive Party Night Menu

Festive Lunch and Dinner menu Plus

Welsh 10oz Beef sirloin steak Pairing with : Malbac, la Rioja, 13.5%, Argentina.

Sides

Garlic, Parsley & Cheese Ciabatta Flatbread (VE), Garden Fresh Dressed Salad (VE)

Honey & Thyme roasted carrots with Orange and Cranberry Juice (VE)



Drinks Menu

Soft Drinks: Lemonade, Pepsi, D.Pepsi, 7up, Tengo 250ml 4.25

Juice: Apple, fresh orange 250ml 5.95

White Wine: Mirror Lakes Sauvignon Blanc, New Zealand, 2021. 25

Vibrant gooseberry, passionfruit and citrus with a crisp finish. 250ml 10 bottle 35

Red Wine: Malbac Rioja, Argentina, 13.5% ,2019.

Dark fruit aromas and flavours with a hint of spice. 250ml 12 bottle 40

Sparkling Wine: Delamotte Blanc de Blancs Brut, France, 2008. 75

Please be aware that certain of the ingredients in our food may cause allergies in some people.

Please let us know if you have any dietary restrictions.

Hotel Trinity 34 St Mary St, Swansea SA1 3bH, United Kingdom

Contact no: +44 1798 40047; Website: www.trinityswan.com

Reference

Deshmukh, R.K. and Vyawahare, P.H. (2017) “Multi-touch interface for hotel menu on the tabletop,” *International Journal of Innovative Research in Engineering & Management*, pp. 735–739. Available at: <https://doi.org/10.21276/ijirem.2017.4.4.12>.

Heimann, J., Heller, S. and Selvaggio, M. (2022) *Menu Design in Europe: A visual and culinary history of graphic styles and Design 1800-2000*. Köln: Taschen.

Hotel menu designer by MustHaveMenus. Available at: <https://www.musthavemenus.com/feature/create-hotel-menus.html> (Accessed: November 15, 2022).