

Trinity Hotel
Restaurant

Drinks package:

*40 ml Pălinca (Transylvanian
traditional spirit, 55% alcohol);

* Gramofon Wine Cellar:
Sauvignon Blanc (dry) OR
Rose Merlot (semidry) - 180 ml;

*50 ml Samaro Digestive-
green walnuts liqueur



Christmas Party Menu



Starters



SANTA LETTER - 120 g.

Creamy wild mushrooms and pancetta served with sourdough bread and blue cheese shavings

CHRISTMAS BELL HUMMUS - 180 g.

Chimichurri, roasted chickpeas, and sliced radish on top of hummus. accompanied by pita bread (VE)

LAPONIA SALMON - 200 g.

Smoked salmon & fresh prawns served with broccoli & pickled cucumbers, completed with fresh dill, lime & crème fraiche



Soups



WHITE SEASON SOUP - 220 g.

Cauliflower & Parmesan Velouté(V) with roasted hazelnut

SKIING SEA BREAM - 240 g.

Sea Bass, coconut water, mango, thai basil, lime and garlic



Main



PIG IN BLANKET - - 280 g.

Burford egg yolk, spiced pineapple

CHIMNEY CHICKEN (GF) - 250 g.

Grilled chicken with tomatoes, olives & artichokes served with new potatoes & asparagus



Dessert



CHRISTMAS PUDDING - 120 g.

Bramley apple, clove, brandy custard

GINGERBREAD TORT - 130 g.

Chocolate truffle brownie tort (VE) (GF)

£85/person

(Monday to Thursday);

£105/ person (Friday to Sunday;

For groups
of more than 6 guests,
10% discount

Traditional
Christmas
Carols;

Let the party
go on with
Cabaret
dancers
&
DJ Kajar

Trinity dining experience
is available
from 06th to 30th of
December
by reservation only

VAT included; **** Your bill will include a purely optional 10% service charge. **** The dishes might contain allergens, please inform your server if you have any allergies or require information on ingredients; The availability of seasonal products may cause menu changes.



Christmas Party Menu



References



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