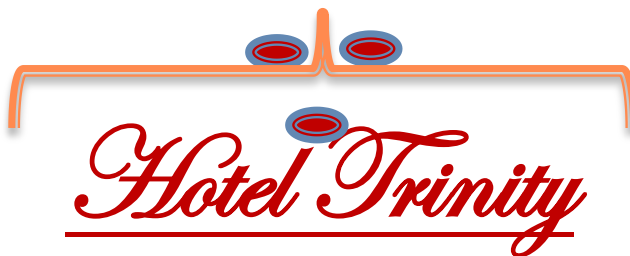

HOTEL TRINITY MENU

Name: Imran Ali

Student ID:2121357

(BMIH4002)

Lecturer: Lola Villard



MENU

PAYMENTS.



STARTER

Garlic mushrooms-3.4
Grilled black olives-5.9

MAIN COURSE

Chicken Breast-15.00

Chicken breast, sliced, pan fried with onions, parsley and tomatoes. Seasoned with green pepper.

Served with roasted potatoes.

Wine: Sauvignon Blanc

Chicken Algarve-16.00

Chicken cooked with tomato sauce cheese and Ham

Served with plain rice.

Wine: Rhone blend/Sauvignon/Somillon

Sea Bass fillet -15.00

Two fillets of sea bass seasoned and pan fried

Wine: Grechetto/Chardonnay

Fish Madeira-16.00

Fish cooked in fresh herbs, garlic and light fish stock.

Wine: chardonnay/Pinot Grigio

Vegetarian Dishes

Mixed vegetables curry- 11.00

Fresh mix vegetables cooked in an Indian based gravy, served with basmati rice pan fried with cumin

Vegetable masala(okra) - 11.00

Dee fried okra and cooked with tomatoes sauce and mixed spices served with coconut rice.

Wine: Chenin Blanc/Gamay/Pinot Noir

Kids' corner

Chicken nuggets with chips - 4.00

Fish fingers *2 served with chips - 4.00

Soft drinks

Fanta lemon 500ml 60

Tango orange 500ml 80

Fanta orange 500ml 60

Freshly squeezed juice 500ml 80

Desserts

Coffee flavoured dessert 10.00

Square sponge cakes 10.00

Sweet pudding 10.00

Rum cake 10.00

Fresh fruit salad 10.00



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Collection and delivery available.
Between 17:00pm to 21:00.
Orders above 100.00 get free
white/red wine.

Let the attendant know of special diet or food allergies. Our chef is here to serve you better.

Note: consumption of raw, undercooked sea food, eggs and meat increase the risk of food Bourne illness.



References

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