

Menu Hotel Trinity Valentine's Day

Student name: Roberto-Alexandru Stere

Student ID: 2214492

Lecturer name: Laurance Blake

Module name: Food and Beverage Operations BMIH 4002

Restaurant

Price per person: £55

Valentine's Menu Card

*All of our
ingredints are
carefully
selected to
celebrate the
season of love.*

*Hotel Trinity is
delighted to present our
Valentine's Day fixed
price menu, designed
with love in mind. Our
executive chef has
carefully crafted each
dish using locally
sourced, seasonal
ingredients to create a
truly memorable dining
experience.*

*Our offer: Book a table
before 14 February and
receive a cocktail of
your choice included in
price.*

*Entertainment: Live
piano music will be
provided in the
restaurant on the
evening of Valentine's
Day.*

Hotel Trinity Restaurant
171 WELLINGBOROUGH RD, NN1 4DX



*Availability: This menu is
available for pre-booked
tables on 14th February
only. A deposit of £20 per
person is required to
secure your booking. Pre-
orders are required 72
hours in advance.*



www.HotelTrinity.com



FOOD MENU

Starters:

- Lobster Bisque with Saffron Crème Fraîche
- Pan-Seared Scallops with Truffle Butter and Lemon
- Beef Carpaccio with Parmesan, Rocket, and Balsamic Reduction
- Burrata with Prosciutto, Fig, and Balsamic Reduction (Vegetarian option available)



Mains:

- Beef Wellington with Pommes Purée, Roasted Carrots, and Red Wine Jus
- Pan-Seared Sea Bass with Fennel and Orange Salad and Sautéed Spinach
- Butternut Squash Risotto with Sage, Parmesan, and Toasted Pine Nuts.
- Duck Breast with Celeriac Purée, Braised Red Cabbage, and Cherry Sauce



Deserts:

- Chocolate Fondant with Raspberry Coulis and Vanilla Ice Cream
- Lemon Tart with Raspberry Sorbet and Meringue
- Vanilla Panna Cotta with Mixed Berry Compote and Shortbread Crumb
- Cheese Board with Selection of Artisan Cheeses, Grapes, and Homemade Chutney

Vegan options available!



Drink Packages

- Classic Package: Bottle of House Wine - £30
- Premium Package: Bottle of Champagne, Moët&Chandon Nectar Imperial + Our signature cake- £75
- Cocktail Show - A Selection of Cocktails being prepared right in front of you by our award winning bartender- £25 PP

The above drinks packages are based on spirits 25ml, Wine 175ml, champagne or sparkling wine 125ml.

Special Pack for a special night:

Spend the night over!
For an extra £189, you and your loved one can spend the night over with full access to all hotel facilities.
(Breakfast in bed included)

Menu Legend: Vegetarian- VE
Vegan- V

Allergen Information: Please inform us of any allergies or dietary requirements before placing your order. Our team will be more than happy to assist you.

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