

HOTEL TRINITY

Swansea, South of Wales

TIME AVAILABILITY: 08:00am-12:00am

These are substantial meals. Catering for these dishes will cease after the given time period has expired.

CONTACT:

Room service or ordering directly from the reception are the two options for placing an order. Uber Eats, Deliveroo, and other online delivery services can also be used to place orders. In the event that a direct delivery is necessary. During the delivery of the order, please supply more details.

● Vegetarians

IMPORTANT NOTICE: Aside from any mention of vegetarian or meat-based cuisine, no other details were offered. Allergy information and/or dietary restrictions must be mentioned at the time of ordering in order for us to assist you in fulfilling your order. Small levels of allergens may be present in dishes, but because the information has previously been provided, management will not be held liable. Bones can be found in meat meals, whilst shells can be found in seafood and oriental foods. Customers have the choice of ordering the entire spread or just a single dish. All of the dishes, no matter the variety, will be priced the same.

PAYMENT:

In time of the order, as well as at checkout, payment the case of online delivery, credit card payment is required. Although cash is also accepted. During the event, cash can be made.

DELIVERY:

If you choose to pick up your order, you must come to the reception area after the designated time period has expired to do so. Notifying the front desk of your hotel will have it delivered to your room.

STARTERS (40.00£)



Noodles with Garlic and Prawns

We can make these garlic prawn noodles in less time than it takes to get takeout. Oyster sauce-coated udon noodles are favourite starters due to their thick and chewy texture. Cooking prawns in advance is not recommended because they lose most of their flavour when reheated; this recipe is designed for immediate consumption.

3-COURSE MEAL(150.00£)



White Bean Stew

A white bean called cannellini is commonly used in Tuscan soups and stews. This can be served as a main dish with a simple mixed green salad.



Russian salad

Diced vegetables and mayonnaise garnish this traditional Russian dish. Lucien Olivier, who created the original version, is credited with creating the Olivier salad. For dinner parties at home or in restaurants, this salad is a go-to option because of how quick and easy it is to put up. Because this salad is both refreshing and satisfying, you can have it at any time of the day.

MAIN DISH (80.00£)



Tomato Pasta in Red Sauce

There are few pasta dishes as basic as Tomato Pasta in Red Sauce. When making Tomato Pasta, Penne or Fusilli Pasta must be cooked to Al Dente perfection before being added to a handmade red tomato pasta sauce. You can learn how to make your own homemade tomato pasta sauce from scratch with this recipe's step-by-step images and directions, using only fresh ingredients like tomatoes, onions, garlic, black pepper, and olive oil.



Turbot with spiced mussel and clam broth
Turbot, mussels, clams, and a sprinkling of warming spices are all part of our simple turbot recipe. A slice of crusty bread would be an excellent way to sop up the rich broth if you can't resist.

DESSERT (40.00£)



Chocolate Chip Cookies

Our hotel is known for their warm chocolate chip cookie welcomes. There is a strong following for DoubleTree cookies, and they have a lengthy history. For about two minutes, in the bowl of a stand mixer, cream together the butter, sugar, and brown sugar.



Sticky Toffee Pudding

This sticky toffee oatcake resembles a gooey brownie when it's baked. In a transparent bowl, crack three eggs. When the eggs are in the container, make a note of their volume. Make a caramel sauce by heating equal parts butter and maple syrup to a simmer. To smooth out the sauce, add a few drops of milk and a pinch of salt.