

HOTEL TRINITY *****



SWANSEA



APPETIZIERS

1. CAESAR SALAD WITH GRILLED PULLET BREAST £3.00
2. CHEES BITES £3.50
3. SALMON RIPENED WITH TEA LEAVES AND LIME, SERVED
WITH ARUGULA £6.50
4. TATAR BEEFSTEAK £6.50
5. ROAST GOOSE LIVER WITH FRESH SALAD £7.00

SOUPS

1. GREEN PEA SOUP £2.50
2. STRAWBERRY CREAM SOUP WITH VANILLA ICE CREAM £3.50
3. BOUILLON WITH NOODLES £3.50
4. HUNGARIAN GOULASH LOWLAND STYLE £4.00

CHILDREN'S MENU

All Children's menus are £5.00

1. BREADED CHEESE, STEAMED RICE, MAYONNAISE
2. BREADED FRIED PULLET BREAST, FRENCH FRIES, KETCHUP
3. GRILLED BREAST OF PULLET WITH FRESH SALAD



MAIN COURSE



1. CAMEMBERT WITH ALMOND, PEACH AND CRANBERRY, SERVED WITH POTATO £9.50
2. ROAST VEGETABLES WITH GRILLED EWE-CHEESE £9.50
3. PASTA WITH TOMATO, TUNA AND PARMESAN CHEESE £10.00
4. CHICKEN WITH PEACH, GINGER AND COUSCOUS £10.00
5. BEEF STEW SERVED WITH STRAPACHKA AND EWE-CHEESE £11.00
6. PULLET WITH MOZZARELLA AND BACON, RISOTTO WITH TOMATO AND PARMESAN CHEESE £11.00
7. PORK CUTLET FRIED IN BREADCRUMBS; FRENCH FRIES AND LEAVENED CUCUMBER £11.00
8. SALMON STEAK, RISOTTO WITH LEEK AND PARMESAN CHEESE £12.00
9. CRUSTED TROUT WITH FRESH SALAD £12.00
10. CHICKEN SUPREME WITH GOOSE LIVER-MUSHROOM RISOTTO £12.00
11. DUCK THIGHS BAKED IN OVEN, WITH TOKAJI APPLE JAM AND MASHED POTATO £12.00
12. WHOLE ROAST HAM HOCK WITH NOISETTE POTATOES AND GREEN BEANS WITH BACON £12.50



13. WHOLE ROAST TENDERLOIN WITH HOME MADE
PAPRIKA-TOMATO RATATOUILLE AND DUMPLINGS WITH £12.50
PARSLEY

14. GOOSE LIVER BEAUTIFUL WOMAN STYLE (ROAST GOOSE
LIVER, MASHED POTATO, GRILLED CAMEMBERT, £15.00
CRANBERRY AND GRILLED PEACH)

15. SOUS-VIDE TENDERLOIN WITH THYME-FOREST
MUSHROOM SAUCE £15.00

16. BEEF CHINES WITH 4-PEPPER SAUCE AND ROAST £15.00
VEGETABLES

17. BEEF CHINES STEAK WITH GOOSE LIVER, BAKED £17.00
SWEET POTATO AND CHILI SAUCE

18. CHATEAUBRIAND WITH POTATOES AU GRATIN £20.00
(IN COAT) AND GREEN BEANS WITH BACON

DESSERTS

1. FRUIT ICE CREAM SUNDAE £5.00

2. COCONUT -COTTAGE CHEESE PANCAKE WITH VANILLA £5.00
CUSTARD AND STREUSEL

3. CHOCOLATE CAKE WITH CARAMEL SAUCE £5.50

4. KAISERSCHMARRN WITH TOKAJI FLAVOURED £5.50
APRICOT JAM

5. CHOCOLATE BROWNIE WITH RED WINE-MULBERRY £6.00
RAGOUT AND VANILLA ICE CREAM





SOFT DRINKS

250ml

COCA COLA	£2.50
FANTA ORANGE	£2.50
SPRITE	£2.50
RED BULL	£2.00
FRESH ORANGE JUICE	£2.50
FRESH APPLE JUICE	£2.50
STILL WATER	£1.50
SPARKLING WATER	£2.50



ALCOHOL

Spirits are 50ml, Beers and ciders are 250ml

GREY GOOSE VODKA	£4.00
JACK DANIELS WHISKEY	£4.00
TEQUILA	£3.00
SAMBUCA	£3.00
SOURZ	£2.00
APPLE CIDER	£3.00
HEINEKEN LAGER	£3.00



WINES

250ml

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| 1. ESTATE SAUVIGNON. LANGUEDOC, FRESH & FRUITY | £4.95 |
| 2. ESTATE MERLOT, LANGUEDOC, RICH & JUICY | £4.95 |
| 3. ESTATE SHIRAZ ROSE, LANGUEDOC, VIBRANT & DELICIOUS | £4.95 |
| 4 MERLOT CARIGNAN | £4.95 |
| 5 VERMENTINO-GRENACHE BLANC | £4.95 |
| 6 VERMENTINO-GRENACHE DEMI SEC | £5.75 |
| 7 CABERNET ROSE BLUSH | £5.90 |
| 8 ZINFANDEL BLUSH ROCCA VINEYARD, ITALY. | £5.90 |
| 9 CATARATTO-CHARDONNAY LUPO NERO, ITALY | £5.95 |
| 10 PINOT GRIGIO, ROCCA VINEYARD, ITALY | £5.95 |

our top chefs recommend the following combinations of food
with specially selected wines

CHATEAUBRIAND WITH POTATOES AU GRATIN
(IN COAT) AND GREEN BEANS WITH BACON
WITH A BOTTLE OF PINOT GRIGIO

£28.00

GOOSE LIVER BEAUTIFUL WOMAN STYLE (ROAST GOOSE
LIVER, MASHED POTATO, GRILLED CAMEMBERT,
CRANBERRY AND GRILLED PEACH) WITH A BOTTLE OF
VERMENTINO-GRENACHE BLANC

£28.00

ALLERGY INFO

Allergenic ingredients

You must declare if any of the following 14 allergens are present in the food

- * cereals containing gluten, such as wheat, rye, barley and oats
- * peanuts (also called groundnuts)
- * nuts, such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios, macadamias and Queensland nuts
- * fish
- * crustaceans (includes crabs, lobsters, shrimps and prawns)
- * molluscs (includes mussels, cockles, oysters, scallops, squid and octopus)
- * sesame seeds
- * eggs
- * milk and milk products (including lactose)
- * soy beans
- * celery
- * lupin
- * mustard
- * sulphur dioxide and sulphites at levels above 10 mg per kg or 10 mg per litre expressed as SO₂

FURTHER INFO

ORDERS CAN BE PLACED ON JUSTEAT OR
UBEREATS, OR ALTERNATIVELY CALL OUR
PHONE NUMBER 07939848827
FOR ANYTHING ELSE PLEASE CONTACT US ON
HOTELTRININTY@YAHOO.COM

WE OFFER A FREE DELIVERY SERVICE ON
ORDERS OF £50.00 OR ABOVE, OTHERWISE THE
DELIVERY FEE IS £3.50 IN A 5 MILE RADIUS,
OUTSIDE THIS IT IS £1/MILE EXTRA

OUR MENU IS AVAILABLE 7 DAYS A WEEK FROM
11AM TO 10PM

MENU CREATED BY KATALIN TOMSICS (2025403)
BMIH 4002
LAURENCE BLAKE

Reference list

Cousin. J, Lilicrap. D, Weekes. S,{2019} Food and beverage service 9th Edn. Hodder educations. London U.K.

Kanani. RB, {2018} A Wealth of insight. Black Truffle Press.
Milton Keynes UK

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