



HOTEL TRINITY

Christmas menu 45.99

LUNCH/DINNER (7TH DECEMBER TO 28TH DECEMBER)



STARTERS

Chicken liver with garlic parfait, dressed in leaves
Mustard parsnip soup & honey, crusty bread
Brandy and chicken liver with wholemeal toast
Prawn squash & sweet potato soup
Finished with blue cheese, butter milk & squash chips

MAINS

Herb croutons, Beef Bourguignon
served with seasonal vegetables and roast potatoes .
Nut roast with some vegetarian gravy
served with seasonal vegetables and roast potatoes
Grilled salmon fillet
Served with prawn sauce, green beans, sprouts and garden peas
Grilled seabass fillets, tomato & red pepper sauce, new potatoes
served with seasonal vegetables and roast potatoes

DESSERTS

Home made baileys cheese cake
Fruit couls and Chantilly cream
Rich brandy laced Christmas pudding
With brandy cream sauce
Raspberry Bakewell tart, ripple ice cream

DRINKS

X2 bottles of house prosecco £50
X1 bottle of cinnamon & cranberry old fashioned (10 portions) £100
X2 bottles of house wine £35
X1 bottle of passion fruit martini (7 portions) £65
Christmas offer (£240)
X24 bottles of staropramen beer
X3 bottles of house prosecco
X2 bottles of house white , white.

Serves 15 guests

References

- Nguyen, T.H.Y., 2022. *Brunch Menu Planning for Mekong Restaurant*.
- Osman, B.I. and Sufahani, S.F., 2022. *Nutritious Menu Planning for Sinusitis Patient in Malaysian Through Optimization Approach*. In *Proceedings of the Third International Conference on Trends in Computational and Cognitive Engineering* (pp. 31-44). Springer, Singapore.
- Burger, E., 2018. *Sprouts Menu Development, Recipe Testing and Evaluation* Emma Burger, Stéphane Lahaye, Jennie Graham, Mylo Williamson, Suzanna Su, Emily Hou University of British Columbia FNH 473.