

Food & Beverage Operations BMIH4002

As-2 (Part-2, Menu Design)

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Hotel Trinity

BREAKFAST

Starters:

Fresh Fruit Parfait

Greek yoghurt, fresh seasonal fruit, and crisp granola, all finished with a sprinkle of honey.

£20

Smashed Avocado Toast

Sandwich made with toasted artisan bread, mashed avocado, cherry tomatoes, feta cheese, and chilli flakes for heat.

£25

Smoked Salmon Bagel

A traditional breakfast sandwich that consists of a warm bagel spread with cream cheese, smoked salmon, red onion, and capers.

£30

Mains:

Full English Breakfast

Bacon, sausages, grilled tomatoes, baked beans, mushrooms, and bread makes for a full and filling breakfast.

£30

Eggs Benedict

Toasty English muffins topped with poached eggs, gammon, smoked salmon and a luscious hollandaise sauce.

£20

Veggie Omelette

Vegetables including bell peppers, onions, spinach, and mushrooms are sautéed and folded into a light omelette that is served with hash browns or toast.

£10

SEAFOOD MENU

Starters:

Grilled Shrimp Skewers

Grilled prawns seasoned with a garlicky herb marinade and a zingy lemon aioli.

£80

Stuffed Calamari

Calamari rings in a delicately seasoned and lightly breaded batter, topped with a zesty tartar sauce.

£110

Lobster Bisque

Creamy soup loaded with a variety of seafood including prawns, fish and mussels that have been cooked in a savoury broth.

£120

Mains:

Grilled Salmon

Herb-seasoned fish fillet cooked to perfection, topped with roasted veggies and a lemon butter sauce.

£70

Chips and Fish

Crispy fish fillets in a beer batter with mushy peas and homemade tartar sauce on the side.

£60

Paella with Mariscos

Seafood such as prawns, mussels and squid are cooked in a colourful Spanish rice dish that is flavoured with saffron and given with a side of garlic bread for dipping.

£50





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LUNCH SPECIALS

Starters:

Caesar Salad

Crisp romaine lettuce, croutons prepared from scratch, grated Parmesan, and a tangy Caesar dressing—that's the classic Caesar Salad.

Bruschetta with tomatoes and mozzarella

Toasted focaccia bread topped with sliced tomatoes, fresh mozzarella, basil, and balsamic sauce.

Butternut Squash Soup

Soup prepared with roasted butternut squash, onions, and spices; very soothing.

Mains

Panini with Grilled Chicken

Mixed greens and a grilled chicken breast sandwich on freshly made ciabatta bread with pesto and roasted red peppers.

Roasted Chicken Breasts with Feta and Spinach

Serve with roasted potatoes and fresh produce of the season is this chicken breast packed with sautéed spinach and tangy feta cheese.

Veggie Stir Fry

Steamed jasmine rice topped with a stir-fry of assorted fresh veggies in a savoury sauce.

DESSERT

Pancakes with Maple Syrup

Pancakes that are light as air and come with a side of fresh berries and a pool of golden maple syrup.

Toast, French

Perfectly baked bread pieces dunked in a batter flavoured with cinnamon and vanilla and topped with powdered sugar and fruit compote.

Yogurt Parfait with Mixed Berries

Yoghurt, honey, and mixed berries stacked in a bowl, with granola on top for texture.

Lime Pastry

Dessert made with a buttery pastry crust, lemon curd, and whipped cream that is both tart and refreshing.

Mousse à la chocolate

A rich and silky chocolate mousse dusted with cocoa and served with fruit.

Lime pie

A slice of paradise with a graham cracker base, a lime filling, and a cloud of whipped cream.

Crusty Apple Crisp

Serve with a dollop of vanilla ice cream and a warm apple filling topped with a crispy oat crumble.

Cookies with chocolate chips

Chocolate chip cookies prepared from scratch, accompanied with a cold glass of milk.

Salad of Fruits

Cooling melons, berries, and citrus with a touch of honey drizzled on top.

An Ice Cream Delight

Traditional ice cream treat with strawberry, vanilla, and chocolate ice cream, with whipped topping, fudge, almonds, and a cherry on top.

Brownie with vanilla ice cream, served warm

A warm, fudgy chocolate brownie topped with chocolate sauce and a dollop of vanilla ice cream.

£15

£20

£40

£30

£40

£30

£10

£12

£15

£20

£30

£30

£30

£20

£20

£30

£30





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FASTFOOD

Starters:

Wings, or Chicken

Barbecue, buffalo, and honey mustard sauces with tender chicken wings marinated in a zesty sauce.

Nachos con todo el lópez

Tortilla chips piled high with guacamole, sour cream, salsa, chopped tomatoes, jalapeos, and melted cheese.

Cheese on a Stick, Pizza

Fried mozzarella cheese sticks in golden batter, topped with marinara sauce.

Mains

Classic Cheeseburger

Served on a toasted bun with a side of fries, this burger is stacked high with a delicious beef patties, cheese, lettuce, tomato, pickles, and special sauce.

Burger with Chicken

Chicken breast, grilled or breaded, with lettuce, tomato, onion, and mayonnaise on a soft bun, with fries on the side.

Vegan Patty

A tasty veggie burger created from a variety of grains and veggies, smothered with vegan mayo and served with a side of sweet potato fries.

DRINK AND BEVERAGES

Freshly Brewed Coffee

Espresso, cappuccino, and lattes, among other coffee beverages, all brewed from whole beans.

Assorted Teas

Teas of the highest quality, including English Breakfast, Earl Grey, and herbal infusions, brewed and served hot with water or milk.

Freshly Squeezed Juices:

Fresh, locally obtained fruit juices in a variety of flavours and colours, such as orange, grapefruit, and apple.

Soda Pop

Chilled versions of a number of well-liked soft drinks, from cola to lemon-lime soda to ginger ale.

Cold Tea

Peach, lemon, or raspberry iced tea, served over ice with a lemon slice for extra refreshing flavour.

Milkshakes

Milkshakes with a cherry and whipped cream on top, combined with ice cream in flavours such cookies and cream, caramel, and mint chocolate chip.

Special Drinks

The signature drink at our bar is a one-of-a-kind concoction that we developed in-house using only the finest ingredients.

Mocktail

Those who prefer alcohol-free beverages may now have a delicious speciality drink made with a variety of revitalising fruit juices, flavoured syrups and garnishes.

White Wine

White wines like Sauvignon Blanc and Chardonnay, which are light and refreshing, are excellent complements to shellfish.

Craft Beer

Craft beers created in the area, each has its own distinct flavour profile, to go with the seafood.

£12

£15

£50

£30

£50

£30

£10

£12

£15

£20

£30

£30

£30

£30

£60

£60

