

Christmas Menú

Saturday, December 23rd, 2023

Trinity

HOTEL

STARTERS

Roasted Squash & Sweet Potato Soup
finished with buttermilk, blue cheese & squash chips(V)

Prawn, Crab and Crayfish Cocktail
Crème fraiche & granary bread (V)

Venison Carpaccio, Spiced Turnip Puree Damson Jam,
Macadamia Nuts (GF*)
Wild Mushrooms with Garlic & Cream Cheese Sauce served on Bruschetta (V)

MAINS

Roast Turkey Breast, Chestnut Stuffing, Cranberry and Sprout Salad,
Goose Fat Roasted Chateau Potatoes, Pigs in Blankets, Vegetable Parcel, Jus

Salmon Wellington, Morel Mushroom Deluxe, Prune and Apricot Chutney, Purple Kale,
Sweet Potato Stack, Red Wine Vinaigrette

Chestnut & Sage Gnocchi, Rocket & Truffle Mushroom Croquette, Parmesan Cream (V/VG*)

Stuffed Lamb Saddle, roasted Stuffed Tomatoes with Olives and Anchovies Tapenade,
Roasted Chateau Potatoes, Smoked Pancetta and Ale Aromatic Jus

DESSERTS

Traditional Christmas Pudding and Homemade Brandy Sauce,

Warm Spiced Pear and Rum Frangipani Tart, Creme Anglaise and Vanilla Ice Cream

White Chocolate Pavé, Orange and Raspberry Sauce and Chocolate Ice Cream

Dark Chocolate and Baileys Torte, Salted Caramel and Vanilla Mascarpone

Drinks

Coffee and Tea are included in courses and the alcohol drinks can be bought at the bar.

3 courses £30.00

2 courses £26.00 / 1 course £22.00

A 10% discount if you book Christmas Menu until 1st December

Not all ingredients are listed for each dish,
all allergen information available upon request.

To book call 01236 855 455 or e-mail book@hoteltrinity.co.uk

Hotel Trinity, Church Lane, Palterton, Chesterfield, Derbyshire, S44 6UZ

V - vegetarian, VG - vegan, G.F - gluten free. V

. VG. G.F* can be offered vegetarian/vegan/gluten free



REFERENCES

- Boussard, S. (2021) "Food and Beverage Management in the Luxury Hotel Industry". New York: Business Expert Press
- Cousins et al. (2011) "Food and Beverage Management: For the Hospitality, tourism and event industries". 3rd edn. Oxford: goodfellow.
- Foskett, d. et al. (2021) "The Theory of Hospitality and Catering". 14th Edition. London: Hodder Education Group.
- Walker, J. (2017) "Introduction to Hospitality". Harlow: Pearson Education Limited.
- Wood, R. (2013) "Key Concepts in Hospitality Management" London: Sage

