



Trinity Hotel

Restaurant thematic menu- Romanian cuisine



Christmas 2022

MENU



Cold Starters

Peasant Platter - 600g

£ 12.50

Smoked pork collar neck, smoked pork fillet, pork sausages, pork fat with garlic and paprika flavour, Feta cheese, pressed cheese, tomatoes, salad, cucumber, red onion, olives, homemade bread
Allergens: gluten, lactose. the product may contain traces of soy, mustard.

Vegetarian Platter - 475g

£ 9.50

Eggplant salad, baked mashed beans, baked pepper salad, beet salad with mayonnaise, grilled bread.
Allergens: gluten, nuts, egg, lactose. the product may contain traces of soy, mustard.

Pickles Salad - 450g

£ 7.50

Pickled tomatoes in vinegar (contains celery leaves), cucumbers in vinegar (contains mustard seeds), pickled cabbage with carrot, bell peppers baked in vinegar, carrot salad (carrot, salt, sunflower vegetable oil, vinegar, coriander, powder sugar), fresh spinach, sunflower oil, red onion, fresh parsley, fresh dill.
Allergens: celery, nuts. the product may contain traces of soy and derived products.

Beetroot Salad - 240g

£ 4.50

Beetroot, mayonnaise, chopped garlic, walnut, grilled bread.
Allergens: gluten, nuts, lactose. the product may contain traces of soy.

Garlic Bread - 240 g

£ 4.50

Homemade bread, minced fresh garlic, parsley, olive oil, salt, cheese,
Allergens: gluten, lactose

Soups

Vegetable soup in bread - 400g

£ 7.50

Onion, carrot, parsnip, parsley, celery, bell pepper, potato, cabbage, green beans, tomato, lovage, oil, salt, pepper, borsch, homemade bread.
Allergens: celery
Can be served with sour cream and / or jalapenos

Chicken sour soup - 500g

£ 8.50

Chicken, onion, carrot, parsnip, parsley, celery, bell pepper, potato, cabbage, green beans, tomato, lovage, oil, salt, pepper, borsch, egg.
Allergens: albumin, celery, lactose.
Can be served with sour cream and / or jalapenos

Bean soup in bread - 450g

£ 7.50

Beans, carrot, parsley leaves and root, celery root, parsnip bell pepper, tomato sauce, lovage, oil, salt, pepper, vinegard, homemade bread,
It is served with spring onion

Trip soup - 500g

£ 9.50

Beef stock, precooked beef belly, fresh carrot, onion, celery, fresh bell pepper, marinated bell pepper, fresh garlic, sunflower oil, cream, egg, wine vinegar, iodized salt, fresh parsley, fresh hot peppers.
Allergens: albumin, celery, lactose.
Can be served with sour cream / jalapenos

Meatball soup - 500g

£ 9.00

Minced beef, egg, onion, carrot, parsnip, parsley, celery, bell pepper, paprika, salt, pepper,
Allergens: albumin, celery, lactose.
Can be served with sour cream / jalapenos

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Main Dishes

Traditional stuffed cabbage / vine leaves rolls - 700g £ 14.75

Minced pork , bacon, pickled cabbage leaves/ brine vine leaves, onion, rice , parsley, dill, salt, pepper, tomato sauce
Served with polenta, sour cream and hot jalapenos
Allergens: lactose. the product may contain traces of soy, mustard.
Recommended wines - Merlot, Pinot Noir, Syrah, Cabernet Sauvignon

Moldavian Stew with polenta, egg and grated cheese -640g £ 13.50

Pork chop , smoked pork sausages, grated sheep cheese , pork liver, pork kidney, egg, garlic, salt, pepper
Served with polenta
Allergens: lactose. the product may contain traces of soy, mustard.
Recommended wines - Merlot, Pinot Noir, Syrah, Cabernet Sauvignon

Pork Steak, rosemary potatoes and cabbage salad - 650g £ 10.75

Grilled pork breast , potatoes, onion, garlic, black pepper, paprika, cumin, rosemary
Served with polenta
Recommended wines - Merlot, Pinot Noir, Syrah, Cabernet Sauvignon

Mixed mushroom stew with polenta - 500g £ 9.75

Mushrooms, bell pepper, tomato, parsley, dill , oil, onion, salt, pepper
Served with polenta
Allergens: The product may contain traces of soy, mustard.

Fresh Carp in brine with polenta - 500g £ 12.75

Carp,, bell pepper, tomato, tomato sauce, parsley, dill , oil, onion, salt, pepper, pepper beans, bay leaves, thyme, spring dill, spring onion, pickled jalapenos
Served with polenta
Allergens: The product may contain traces of soy,
Recommended wines Pinot Gris, Sauvignon Blanc, Chardonnay

Fried Carp with polenta and garlic dip - 500g £ 9.75

Carp, oil, corn flour, salt, pepper, garlic
Served with polenta
Allergens: Gluten. The product may contain traces of soy
Recommended wines Pinot Gris, Sauvignon Blanc, Chardonnay

Chef's specialities

Hunter's delight - 500g £ 21.50

Venison rib-eye with mashed potato and grilled bell peppers, tomatoes, garlic, dill, parsley, salt, black pepper olive oil, vinegared , cooked with butter and served with fried polenta
Recommended wine - Cabernet, Merlot, Zinfandel, Shiraz

Fisherman's delight - 500g £ 20.40

Grilled trout fillet, filled with porcini mushrooms,grilled bell peppers, tomatoes, garlic, dill, parsley, salt, black pepper olive oil cooked with butter and served with fried polenta
Recommended wines Pinot Gris, Sauvignon Blanc, Chardonnay

Sides and Salads

Potatoes with rosemary - 220g £ 4.5

Mashed potatoes with greens - 240g £ 4.5

Baked vegetables with butter and garlic - 250g £ 4.5

Rice with vegetables - 250g £ 4.5

Polenta - 200g £ 3.0

Pickles salad - 200g £ 4.0

Grilled bell pepper with vinegared- 200g £ 4.0

Tomato salad with feta cheese - 230g £ 4.0

Homemade bread - 200g £ 3.0

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Desserts

Traditional Moldavian pie with sweet cheese - 300g

£5

Dough, Cottage Cheese, sugar, celery, dill
Allergens: lactose, gluten. the product may contain traces of celery, nuts.

Moldavian donuts with jam

"Papanasi" - 300g

£ 6,5

Cottage cheese, cow's whey, wheat flour, egg, sugar powder, vanilla flavour, currant jam, cream, fresh mint.
Allergens: lactose, gluten. the product may contain traces of celery, nuts.

Traditional Pancakes - 200g

£5

Pancakes with sour cream with vanilla sugar and whipped cream, topped with grated chocolate and sour cherries jam
Caution: there can be seeds in the product.

Pumpkin layered pie - 200g

£5

Dough, pumpkin jam, sugar
Allergens: lactose, gluten.

Cherries layered pie - 200g

£5

Dough, cherries jam, sugar
Allergens: lactose, gluten.

Pickled cabbage layered pie - 200g

£5

Dough, minced pickled cabbage, salt
Allergens: lactose, gluten.

Applecake layered pie - 200g

£5

Dough, caramelised apples, sugar
Allergens: lactose, gluten.

Drinks

Non Alcoholic Coffee / Hot Chocolate - Allergens: lactose

Espresso	£3
Espresso double	£5
Espresso decaf	£3
Flat white	£5
Cappuccino with milk foam/ whipped cream	£4.5
Cappuccino decaf with milk foam/ whipped cream	£4.5
Hot Chocolate	£4.5

Tea

Green Tea	£3
Black Tea	£3
Forrest Fruits Tea	£3
Ginger Tea	£3
Mint Tea	£3
* milk can be added	£1

Fresh Juice / Smoothie* / Lemonade - 400ml

Orange Fresh	£5
Grapefruit Fresh	£5
Clementine Fresh	£5
Apple Fresh	£5
Pear Fresh	£5
Pineapple Fresh	£5
Banana Fresh	£5
Carrots Fresh	£5
Mix Fresh - mix from 3 fresh juices	£5
Strawberry Smoothie	£5
Pomegranate Smoothie	£5
Forrest Fruits Smoothie	£5
Lemonade	£5
Lemonade with mint	£5

*diary free

*made from fresh produce

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Drinks

Alcoholic drinks

Red Wine - 150 ml

Castelli Romani Doc Rosso - Red Dry Wine	£8.5
Chateau Nestuby Merlot - Red Wine	£7.5
Cabernet Sauvignon Haut Medoc	£8
Saint Roman Pinot Noir	£7
Vincentino Pinot Noir	£6
Chateau Cote Montperzat Red Wine Bordeaux	£9
Maroccoli Syrah Sicilia	£7
Fetească Neagră	£7

White Wine - 150 ml

La Serre Sauvignon Blanc	£8
Ferrari Brut Trento Chardonnay	£7
Chateau Musar	£8
Domaine Rémy Gresser Riesling Moenchberg	£9
Riesling Sélection De Vieilles Vignes Trimbach	£7.5
Fetească Regală	£7
Fetească Alba	£7

Rose Wine - 150 ml

Ferrari Trento Riserva Doc Perle	£7.5
Merlot Red Gramofon Wine Dealu Mare	£7
Ultimate Provence Rose	£5.5
Sea Change Provence	£8.5
Tormaresca Calafuria	£9
Minuty Prestige Cotes de Provence	£4.5

Champagne - 150 ml

Laurent Perrier La Cuvee	£10
Moët & Chandon Brut Impérial	£9.5
Rhein Extra Brut, The Iconic Estate, Dealu Mare	£7.5
G. H. Mumm Cordon Rouge	£8.5
Moët & Chandon Rose NV	£12
Taittinger Prestige Rose	£10

Traditional Romanian Digestive - 50ml

Moldavian Plum Brandy	£4
Oltenia Plum Brandy	£4
Transilvanian palinka	£4
Quince palinka	£4
Sour cherry brandy	£4
Blueberry brandy	£4

Spirits - 50ml

Johnnie Walker Red	£6
Johnnie Walker Black	£8
Johnnie Walker Gold	£12
Sheridan's	£6
Bailey's	£6
Jack Daniel's	£6.5
Captain Morgan White	£6
Jose Cuervo Silver	£6

Beer - Bottle

Stella Artois	£3
Heineken	£3
Carlsberg	£3.5
Tennent's	£3.5
Carling	£3.5
Fraoch	£3

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References

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