

Name: Jamil Hossen ID: 2121733

We are open: 7 days a week

6 pm – 10:30 pm

Contact: +44179000823

Website: www.trinitybirmingham.com

Our priority your satisfaction

If you have allergies, certain of our foods might not be right for you. Please inform us of any dietary restrictions you may have.

Hotel Trinity

109 Cobden Road, Birmingham. UK

Please be aware that contain allergies on some meals.
Please inform any dietary needs you may have to us.



Hotel Trinity

Christmas Special Menu

Live Christmas Music

Every day from 6:30pm – 10:00pm

on 1st Dec. – 25th Dec.



49 per person (choose one item from starter, main dishes, dessert and a glass of wine.).

You have to pay separately for extra drinks.

Starter

Caramelised Mushroom Tartlets

[Chestnut mushrooms, butter, cheddar, olive oil, sandwich bread, thyme leaves;

Vegetarian exclusive: Fruit Mix available costing]

Buttered Crab Loaf (20% on Sunday)

[Crab, Pickel, Golden Trout Roe, Cucumber, king crabs]

Smoked Salmon Carpaccio (Customer Favorite)

[Orange, Beetroot, & Horseradish, Tuna]

Halloumi, Carrot, and Orange Salad (Diet Special)

[Salad of halloumi, carrots, oranges, and watercress special Christmas

Vegetarian item with a mustard and honey dressing]



For reservations, please contact: +44179000823, a booking advance Required 10 pound Per Person.

*We serve **Vegan** food as well. ♡ = Vegetarian, Vegan



Main Course

Roasted Beef Tenderloin.

[Beef, Mushroom, cream sauce, Pig sausages with add-ons

to personalise for an additional 5+, Mignon 15.75+, Chateaubriand 12.35+]

Prosciutto-Wrapped Pork Loin (Red Wine inclusive)

[Premium cut for an additional 14.28+, can serve BEEF instead of pork for Muslims for an additional 14.35+]

Cheesy Sweet Potato Gratin ♡

[Cream, Gruyère cheese, & sage; especially made item for vegans

Where additional vegan items (not derived from animals or animal-based products)

Are included explicitly for vegans]

Roasted Chicken

[Chicken, vegetables (as per choice), celery, fennel, wine (non-wine for personalization); Chickens vary from size

Classic Roasted Turkey (Only for Christmas)

[Whole Turkey with pig blankets, cranberry sauce, white rice, bacon, apples, white wine, ricotta (Christmas special); Arabian style roasted 24.50, American smoked grill 28.95, Afgan style smoked turkey 30.25]

Cheese Lagsana (Monday's Motivation: 15% Extra!)

[Variety of cheese, beef/pork, garlic, add-ons; Parmesan cheese 10+, Italian Cheddar 6.35+, Nuts 3.25+ Ricotta cheese 8.95+, Lean ground beef 11.20+].

Dessert

Vegan mince pies ♡

[Apple, Dried fruit, hazelnuts, cherries, coconut oil, vodka, non-dairy milk]

Vegan Christmas pudding ♡

[Dairy-free margarine, dried figs, apple, rum, sugar (light & soft brown), Breadcrumbs, raisins (Vegetable cultivated

In the most organic and environmentally friendly way)

Spring Tart

[Goat milk, Strawberries, yogurt, basil leaves, Scottish wine]

Drinks

Coke/ D.Coke/ Lemonade/Orange juice. 3.50 250ml

White Wine: Pinot Grigio 25, Danube, 12%, 2020. 1.75ml 8 Bottle 36

Red Wine: Merlot 25, IGP, 12.5%, Bulgaria, 2018. 1.75ml 8 Bottle 36

Sparkling Wine: Gusbourne, Blanc de Blanc 50, Kent, England '2016. Bottle 64



Table for 4, 10% discount or 6 bottle of wine and a Special offer for Christmas day!

References

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