



IT'S TIME TO CELEBRATE

13-19 FEBRUARY 2023 • 6:00 PM- 11:00 PM

SPECIAL FULLY VEGAN MENU AVAILABLE FOR VALENTINE'S DAY

CREATED BY OUR CHEFS WITH SEASONAL AND LOCALLY SOURCED
VEGETABLES FROM WALES

LIVE PIANO MUSIC

BOOKING AT:
HOTELTRINITYBOOKINGS@GMAIL.COM
0371 942 94323

VALENTINE'S DAY

MENU

£35 P.P*

FULLY VEGAN
MENU**

APPETIZER

*Sourdough crostini, whipped "ricotta" maple and kale salad
Fennel & sesame seed farinata ligure
(Contains: soy, sesame, gluten)*

MAIN

*Squash & orange risotto, dark chocolate shavings, thyme &
rosemary
Polenta with mixed mushrooms & truffle salad
(Contains: nuts and soy)*

DESSERT

*Citrus & thyme tart with double cream
Caramel apple pie with vanilla bean ice cream
3 ice cream scoops - chocolate, vanilla & strawberry
(Contains: soy, gluten)*

*THE COST INCLUDES ONE GLASS OF CHOICE ALCOHOLIC OR ALCOHOL FREE BEVERAGE

**THE ENTIRE MENU IS VEGAN, HOWEVER, FOOD IS PREPARED IN A KITCHEN WHERE OTHER
INGREDIENTS CONTAINING ALLERGENS ARE BEING HANDLED. IF YOU HAVE AN ALLERGY PLEASE LET
US KNOW IN ADVANCE

References:

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