



TRINITY HOTEL 4 STARS IN
NEWCASTLE



VALENTINE'S DAY SPECIAL
MENU FIXED PRICE £70PP

3COURSE STARTERS AND WINE PAIRING WITH EACH
COURSE



: **SOFT SHELL CRABS**

SEASONED WITH INDIAN GUNPOWDER AND FRESH
SEASONAL CRIPSY SALADS,

H

: **LAMB CHOP**



MARINATED IN ROBUSTIC TANDOORI
SPICE GRILLED SERVED WITH MINT
SAUCE

: **STUFFED RED PEPPER
WITH HONEY GLAZES
ROZOTO**



WINE PARING COURSE 1 WHITE PINO
GRIGIO/2 RED SHIRAZ/3 ROSE WINE



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VALENTINE'S DAY MENU

MAIN COURSE

CHICKEN SHASLICK



LIGHTLY MARINATED INFUSED SAFFRON
CUBED CUT SEASONAL VEGETABLE SKEWERS
AND SERVED WITH WARM RICH CREAMY
PUMPKIN SAUCE (CAL 300)

DESSERT

DARK CHOCOLATE

CHEESECAKE WITH BLOOD ORANGE SAUCE (CAL
900)



PLEASE ADVISE US OF ANY ALLERGY OR DIETARY REQUIREMENTS
A DISCRETIONARY GRATUITY OF 12% WILL BE ADDED TO THE BILL, ALL
PRICES INCLUDED VAT