

AS2- MENU ENGINEERING

FOOD & BEVERAGE
OPERATIONS

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STUDENT ID: 2128160



Trinity Hotel

CHRISTMAS MENU

3 COURSE DINNER & DRINKS 5PM-10PM

£55

A non-refundable deposit of £10pp is required to secure your booking.

STARTER

SMOKED SALMON & LEMON
TOAST
(345KCAL)

BRIE & CRANBERRY
TART (V)
(370KCAL)

SPICY LENTIL SOUP (V/VG)
(288KCAL)

MINI LEEK & POTATOE PIE (V)
(540KCAL)

MAINS

TRADITIONAL CHRISTMAS
TURKEY

Served with goose fat roasted potatoes,
honey roasted carrots and parsnips, brussels
sprouts and a rich turkey gravy
(869KCAL)

FESTIVE BURGER

7oz Beef patty served on a toasted brioche
bun with Monterrey jack cheese, red
cabbage, bacon and cranberry sauce. Served
with twice cooked chips and a rich gravy.
((V) upon request)
(1076KCAL)

MUSHROOM WELLINGTON
(V/VG)

Shiitake mushrooms roasted and oven
cooked inside a flaky vegan pastry with kale
and cranberries. Served with a creamy mash
and garlic brussels sprouts.
(854KCAL)

DESSERT

TRADITIONAL CHRISTMAS
PUDDING

CHOCOLATE ORANGE
TORTE

BAKED CHEESECAKE WITH
RASPBERRIES & PISTACHIOS
(V/VG)

A choice of 2 drinks is included with your meal:
Red, White, Rose wine or Soft Drinks

Attention: All our food may come into contact with common allergens such as nuts,
eggs, dairy, wheat or shellfish. Please inform a member of our staff upon making your
reservation if you have any known allergies.

