

Food and Beverage Operations

BMIH4002 LEVEL 4

TRINITY CITY HOTEL NEW MENU CONCEPT

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WORD COUNT: 467 EXCLUDING REFERENCE

The Trinity City Hotel in Dublin offers guests a unique dining experience with their innovative menu concept. The hotel's menu combines traditional Irish cuisine with international flavours to create a diverse selection of dishes that cater to an equally diverse target audience (Venue search website 2023).

The new menu at Trinity City Hotel is designed to appeal to both local and international guests. The hotel offers a range of dishes that are influenced by traditional Irish cuisine, such as the famous Dublin Bay Prawns, served with a garlic and herb butter sauce, or the classic Irish Stew, made with tender lamb and root vegetables. These dishes represent the hotel's commitment to highlighting the best of Irish cuisine to its guests (The Trinity City Hotel website 2023).

Moving to the new a la carte menu, the new menu concept itself features a new range of options, from seafood and salads to burgers and steaks. One of the standout dishes is the gratinated cheese and basil souffle, which is made with fresh basil, crispy bacon, and 56-month aged Parmesan from Italy, bringing completely new cooking techniques and such an indoor salmon smocking house for the 1972 trinity smoked salmon starter, like this to collaborate in partnership with the local Fishermans.

Dinner at Trinity City Hotel is an experience. Begin with an appetizer, like the classic roasted scallop with the champagne beurre noisette or the crispy tempura calamari. For the main course, there are plenty of options to choose from the traditional fish and chips the trinity Burger or the vast variety of meat from the sirloin steak to the fillet all cooked on an American style chargrill jasper hoven to give that wood smoked aroma to the meat, also the side dishes included on the new menu have a stylish touch from the Italian Black Truffle homemade chips to the Jasmine coconut and coriander rice giving a possibility to embrace a style of guest.

The desserts selection is also combined with the classic British and international style to keep a fresh and stylish style for all type of age with the possibility to choose a sharing dessert like the profiteroles that can be ordered for a maximum of 4 guest.

The selection of drinks is also available so the guest can choose to accompany the lunch or dinner with a sommelier selection of wines from the new and old world the selection is available by bottle or by the glass is a selection of wines that touch, reflect and match the menu structure with a twist of new and old style of wine making techniques to please the modern standards and offering the best for the guest to choose .

REFERENCE

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- 9) The Trinity Facebook personal page available at: <https://www.facebook.com/TrinityCityHotel/> (Accessed on 01/06/2023).
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TRINITY HOTEL

FOR THE TABLE

Spiced green gordal olives with chilli, 3.95
coriander and lemon Honey and rosemary glazed almonds 3.95
Truffle arancini rice balls. 6.95
Salt-crusted sourdough bread 4.95
Zucchini fritti with lemon, chilli and mint yoghurt 5.95

STARTERS

Duck Liver Parfait

Caramelised hazelnuts, apricot and apple chutney, toasted brioche
8.75

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha, coriander and lime
10.95

Whiskey Barrel Smoked Steak Tartare

Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary
12.95

Gratinated Cheese and Basil Soufflé

Pesto and toasted pine nuts
10.95

The Trinity 1972 Cure Smoked Salmon

Creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread
12.95

Roasted Scallops

Crispy potato rösti, pea purée, Parmesan sauce and grated truffle
14.95



MAIN COURSES

Truffle Risotto Milanese

Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano

18.95

The Trinity Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce

16.75

Traditional Fish & Chips

North Sea cod battered with mushy peas, thick cut chips and tartare sauce

14.95

Steak Tartare and Thick Cut Chips

Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley,
Tabasco and egg yolk

23.50

Scottish Smoked Haddock and Salmon Fishcake

Crushed garden peas, fresh herb sauce, poached free-range hen's egg

The Trinity Hamburger

Add West Country Cheddar Add dry-cured bacon

16.95

Fillet of Beef 7oz/198g

Succulent, prime centre cut, grass-fed

34.95

Sirloin Steak 8oz/227g

21 day Himalayan salt wall dry-aged

27.95

Rib-eye on the Bone 12oz/340g

21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak

29.50



SIDES

Extra virgin olive oil mashed potato

4.50

Thick cut chips

5.50

Tomato and basil salad
with sherry vinegar dressing

4.75

Creamed spinach, pangrattato
toasted pine nuts and grated Parmesan
Sprouting broccoli,
lemon oil and sea salt

5.50

Garden peas, broad beans and baby shoots

4.25

Baby gem lettuce, herb dressing, cheese and pine nuts
Green beans and roasted almonds

4.95

Jasmine rice with toasted coconut and coriander

5.95

Truffle and Parmesan chips

4.75

Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.



SOFT DRINKS

Choice of fresh juice Orange, apple, grapefruit 3.95
Diet Coke, Coke Zero 3.50
Coca Cola 3.75
Fever-Tree Tonics & Sodas 3.75
Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape
& Apricot Soda
Trip CBD Infused Peach & Ginger 6.25
The Trinity home-made Ginger Beer
Freshly pressed ginger juice, lemon, sugar and soda water
6.50
Mixed Berry Smoothie 5.50
Strawberry, raspberry, blueberry, banana, coconut milk and lime
Immunity Smoothie 5.50
Orange, lemon, ginger, turmeric, cayenne, banana, avocado
Green Juice 5.50
Kale, spinach, celery, romaine, cucumber, apple & lemon
Eton Ridge Still spring water 4.95 Eton Ridge Sparkling spring water 4.95

TEA

The Trinity 1917 Breakfast Blend 3.95
The Trinity Afternoon Tea Blend 3.95
Ceylon, Earl Grey, Darjeeling 3.95
Sencha, Jasmine Pearls 4.50
Fresh Mint, Camomile, Peppermint, Verbena 3.95
Rosebud, Oolong 5.75

COFFEE

Pot of coffee and cream 4.75
Cappuccino, Latte, Americano, Flat White,
Espresso, Macchiato 4.25
Hot chocolate milk / mint / white 4.75

