

## Christmas Party menu



10% off Booking over 5 Person



### Package- 1 For 2 Persons 55.95

#### Start with the best

##### Chicken Kebab

**Ingredients:** Chicken, Mashed potato, green chili, coriander.  
**Making Process:** Mashed Chicken with Mash potato is fried with coriander and green chili paste. It is served with garlic sauce.

##### Thick Thai Soup

**Ingredients:** Chicken Stew, Thai leaf, mushroom and prawn.  
**Making Process:** Thick chicken stew is cooked with Thai leaf flavor. Mushroom & prawn is mixed later.

##### Perfect Roast Lamb

**Ingredients:** Lamb arms, olive oil, fresh herbs & garlic, onion, potatoes etc.  
**Making process:** Roasted in oven with spice paste, raw potatoes and slight garlic paste on the top. It is served with fresh bread.

##### Puffy Pastry with jam & Jelly filling

**Ingredients:** Fresh baked bun, raspberry jam, jelly, honey mix and cream cheese.

**Wine of Choice (choose any 1)-** Single Harvest Sercial Wine 2001, Oaked Chardonnay, Adnams Fine Dessert Wine

**Beware of Common allergens**

**Please let us know any dietary requirement before order.**



### Christmas cake

**Christmas Tree Cake – 15.00**

**Ingredients:** Fresh cheese, cream, sugar and chocolate/vanilla

**Making Process:** Freshly baked cake made with chocolate or vanilla flavour decorated with green frosting (Freedman, 2020).



### Christmas Scoop

**Christmas Special**  
*Cream & Cookies*

Sweet chocolate icecream and chocolate crunch on top  
5.95

### Christmas Scoop

**Christmas Special**  
*Coffee & More*

Best homemade coffee made from espresso beans and toffee  
6.95

### Christmas Scoop

**Christmas Special**  
*Fresh & Juicy*

Coke/Sprite/ Cocktail Juice/ Seasonal fruit juice  
3.50

**Open Daily 5.30 Pm-11Pm**  
**Advance required for every booking**

**Hotel Trinity 12 High Street, Swansea SA1 1LH, UK**  
**Contact no: +44 07900011847; Website: [www.trinityswansea.com](http://www.trinityswansea.com)**

## References

Freedman, P. (2020) "Food and drink," *The Oxford Handbook of Christmas*, pp. 296–308. Available at: <https://doi.org/10.1093/oxfordhb/9780198831464.013.26>.

Gladwin, D. (2019) "Introducing le menu:" *Gastro-modernism: Food, Literature, Culture*, pp. 1–18. Available at: <https://doi.org/10.2307/j.ctvpj7hf3.6>.

Rezwan, R. (2011) "Menu creation," *Serving People with Food Allergies*, pp. 175–202. Available at: <https://doi.org/10.1201/b10915-11>.