

The title of the essay: Valentine's day menu

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Hotel Trinity

Valentine Menu



Fixed Price Menu for couple - £ 150.00

Tables available from 6.30 pm (Booking Essential)

From 1st to - 14th February

Starters

Smoked salmon and crab pâté with sourdough toast

INGREDIENTS: SMOKED SALMON, FRESH CRAB MEAT, SLICES OF TOASTED SOURDOUGH BREAD WITH MICRO GREENS AND LEMON JUICE.

Roasted beetroot salad with goat cheese, candied walnuts, and raspberry vinaigrette (vegetarian)

INGREDIENTS: ROASTED BEETS WITH GOAT CHEESE AND CANDIED WALNUTS DRESSED WITH A HOMEMADE RASPBERRY VINAIGRETTE.

Creamy wild mushroom soup with truffle oil (vegetarian)

INGREDIENTS: VARIETY OF WILD MUSHROOMS, SHALLOTS, GARLIC, CREAM, AND FINISHED WITH A DRIZZLE OF TRUFFLE OIL.

Main Courses

Beef Wellington with pomme purée, roasted carrots and red wine sauce

INGREDIENTS: FILLET OF BEEF COATED WITH A LAYER OF MUSHROOMS, HERBS, PUFF PASTRY WITH A SIDE OF CREAMY POMME PURÉE, ROASTED CARROTS AND A RICH RED WINE SAUCE.

Mushroom and truffle risotto with parmesan crisps and truffle oil (vegetarian)

INGREDIENTS: CREAMY RISOTTO INFUSED WITH MUSHROOMS AND TRUFFLE GARNISHED WITH CRISPY PARMESAN CRISPS AND A DRIZZLE OF TRUFFLE OIL.

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Grilled asparagus with lemon butter sauce (vegetarian)

INGREDIENTS: ASPARAGUS, VELVETY LEMON, AND BUTTER SAUCE.

Pan-roasted sea bass with saffron risotto, grilled asparagus, and tomato confit

INGREDIENTS: PAN-ROASTED SEA BASS FILLET SERVED WITH CREAMY SAFFRON RISOTTO, GRILLED ASPARAGUS, AND SWEET TOMATO CONFIT.

Spinach and ricotta stuffed portobello mushroom with polenta fries and basil pesto (vegetarian)

INGREDIENTS: LARGE PORTOBELLO MUSHROOMS STUFFED WITH CREAMY SPINACH AND RICOTTA FILLING SERVED WITH CRISPY POLENTA FRIES

Desserts

Chocolate fondant with salted caramel ice cream

INGREDIENTS: WARM AND GOOEY FONDANT SERVED WITH SALTED CARAMEL ICE CREAM

Sticky toffee pudding with vanilla ice cream

INGREDIENTS: VANILLA ICE CREAM GARNISHED WITH TOFFEE SAUCE AND CHOPPED NUTS.

Special Attractions

- Live music from 7 pm - 10 pm
- Valentine's Day-themed trivia game with prizes
- DIY cocktail kit for each table

A bottle of wine will be offered complimentary
for pre-orders made by February 7th



****Allergens:** Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



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References

- Lane, C. (2014). *The cultivation of taste: chefs and the organization of fine dining*. Oxford ; New York, Ny: Oxford University Press.
- Michelin (2019). *Michelin Green Guide Great Britain*. Michelin Travel & Lifestyle.
- Patten, M. (2018). *Marguerite Patten's Century of British Cooking. Grub Street Cookery*.
- Wander Stories (2019). *British Cuisine*. WanderStories.