



MENU ENGINEERING

Food & Beverage Module code: BMIH4002

Tristan Hawkins



— TUESDAY. FEBRUARY 14TH —

VALENTINE'S DAY

— LIVE MUSIC BY MICHAEL GARCIA AFTER 7 PM —

3 COURSES WITH A GLASS OF PINK PROSECO FOR £85 PER PERSON

Adoring Entree



Salmon Mi-Cuit

Beetroot, special sea herbs, caviar

Jerusalem Artichoke Velouté

Truffle, mushroom, double cream

Tempura Style Oysters

Wasabi, organic, and Champagne Glazing

Chicken Terrine & Foie Gras

Madeira jelly

Sautéed Scallops

Tomato, white chocolate sauce, lemon juice

Platter for Romantics



Grilled Shrimp with Roasted Peppers

White cheese and tortilla chips

Gigantic Shells Filled with Spinach Ricotta

Marinara sauce

Main course full of love



Roasted Sea Food with Rouille

Langoustine, Mussels, Smoked Prawns, Bouillabaisse

Duck Breast with Honey Glaze

Mint Juice, Hazelnuts & Glazed Beetroot

Rossini Beef Fillet

Sautéed Foie Gras with Truffle Purée

Aubergine Purée with Sea Bass

White wine, Saffron Potatoes, Lemon



Valentine's Dessert



Mille Feuille Raspberry Heart

White Chocolate, Pastry, Raspberry Sauce

Crunchy Peanut Butter Parfait

Salted Caramel, Banana, Peanut Butter

Delicious Dark Chocolate

Chocolate mousse, coffee ice cream

Our suggested drinks pairing for this menu



Dom Pérignon champagne 750ml -£ 55

Rosé champagne Telmont NV Brut 750 ml- £20

Delamotte Brut NV Champagne 750 ml - £15

West Sussex's Nyetimber Classic Cuvee Brut 750 ml- £ 13

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 13.5% will be added to your bill.

702.786.7875 | hoteltrinity.com | Trinity Hotel
| London

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