



HOTEL Trinity

Free Bottle of
House Red or
white wine with
table for 6 people.

107 High street, London. N2 1GH



**DINNER PARTY
WITH LIVE
MUSIC**

Open- 6:00 PM TO 11 PM

Pre-Booking is required
Contract No: 0134511122

Student Name: Mashuda Begum
Student ID: 2119256



VALENTIN'S Day MENU

DINNER PARTY WITH LIVE MUSIC

39pp please choose 1 item from each

Complementary glass of champagne per person

STARTER

SALMON MARINATED IN MIXED HERBS AND

GRILLED IN BRAISED CABBAGE SAUCE

paired with spicy and chef's homemade sour cream; contains allergen salmon and sparkling champagne.

QUICHE WITH BROCCOLI AND MALVASIA

Complementing its sweetness with Malvasia, which contains allergens (protein and starch), is a natural choice.

DEEP FRIED PASTRY FLOUR

sticks to which egg, dairy, and fresh basil have been added; served with a caramel and vinegar condiment; avoid if you have an allergy to milk, eggs, or starches.

DESSETS

RED WINE TRUFFLE COVERED WITH DARK

CHOCOLATE

Chocolate truffles infused with red wine served with whipped cream and ice cream of your choice; allergens include chocolate, red wine, and milk

GINGERBREAD LOAF WITH POACHED PEAR

three whole pears are poached in gingerbread scented loaf infused with wine and served with coffee tea; allergy incorporates ginger roots, chocolate, pear, vanilla, and wine

CUPCAKE WITH BLACKBERRY CABERNET FILLING

soft cupcakes flavoured with blackberries and topped with blackberries; plums, blueberries, and raspberries are also available as topping options; cupcakes, berries, and milk are allergens

ENTRÉE MENU

LAMB CHOPS SEASONED WITH GARLIC AND

ROSEMARY

lamb chops marinated with garlic, pepper, salt, rosemary, and lemon zest. Allergens contain garlic, red wine, and lamb protein; served with buttered, sautéed vegetables

GRILLED MUSHROOMS IN PINOT GRIGIO

served with the chef's special caramelized honey and Pinot Grigio wine; may contain nut and wine allergies

GRILLED VEGGIE AND ZINFANDEL SANDWICH

it contains butter-tossed seasonal vegetables in toasted multigrain bread and comes with Zinfandel wine and spicy mayonnaise sauce; scratch and Zinfandel wine may result in an allergic reaction

GRILLED MACKEREL WITH CHAMPAGNE

whole fish marinated in salt, peppercorns, lemon juice, avocado oil, bay herbs, garlic, and rosemary. The mackerel is served in foil packets on a platter to maintain its freshness and flavour. Champagne can also be enjoyed with this meal.

WINES

SPARKLING WINE CAVA.	175ml	3.99
MEDIUM RED WINE ZINFANDEL	175ml	6.99
SWEET WHITE WINE MALVASIA	175ml	6.99
CHAMPAGNE.	125ml	12.99
PROSECCO.	125ml	7.99

BEVERAGE

Coke, D.coke, Lemonade, orange juice.	250ml	3.99
Yorkshire Tea		2.99
Roasted arabica cappuccino		3.99

Our dishes may contain allergens. If you have any dietary requirements Please tell us before order.

References

- Cheng, Y., (2021), February. Analysis on the Opportunities and Challenges of Unilever's Differentiated Competition by Using SWOT and PEST. In *6th International Conference on Economics, Management, Law and Education (EMLE 2020)* (pp. 280-284). Atlantis Press.
- Lieu, P.T.H., Arunjit, N., Buapradabkul, S. and Nathaniel, D., (2021). Unilever Company Strategic Business Analysis.
- Nahar, S. and Zayed, N.M., (2019). An Analysis of the Impact of Remuneration on Employee Motivation: A Case Study on Unilever, Bangladesh. *International Journal of Family Business & Management*, 3(2), pp.1-5.