

Assignment 2 (Menu Engineering)

Nuri Begum 2015310
CertHE/BA International Hotel Management
BMIH4002
Lecturer: Steve Jones

HOTEL TRINITY

Christmas Party Menu



Starters

- **Carrot and Coriander Soup with a Roll and Butter**
Seasonal spiced carrot with coriander engraved within a warm soup, with a crispy golden bread roll
- **Chicken liver, Garlic and Rosemary Pate**
Chicken Liver Pate-served with fresh toast, onion and garlic chutney and seasonal leaves.
- **Tuscan Sausage, Cannellini Beans and Cavolo Nero**
The finest mix of fresh cannellini beans, with Italian Tuscan sausage and a side of seasoned kale
- **Spicy roasted parsnip soup**
Lightly roasted parsnip with a soft blended interior in a soup, marinated with an exotic spice mix



Mains

- **Veggie Christmas pie**
A flaky crust, wrapping together Mushrooms and lentils under a blanket of crushed potatoes
- **Caramelised butternut, spinach & cheese rotolo**
Caramelised and roasted butternut with a Italian blend of spinach and cheese
- **Essential roast turkey with thyme & lemon**
Classic lemon, parsley and thyme butter for juicy, delicately flavored meat
- **Nutty pithivier with watercress & pistachio pesto**
A nutty sensation with a pastry crust, filled with a spiced blend of pistachio pesto.



Dessert

- **Gluten-free chocolate fudge cake**
A moist, decadent, chocolatey perfection with a batter that is made in just one bowl
- **Classic Christmas trifle**
Layers of custard and jelly, studded with cake and piled high with cream and fruit
- **Croquembouche profiterole tower**
Piled up chocolate cream-filled profiteroles in a pyramid and binding them together with caramel.
- **Vegan tiramisu**
Coffee-flavored Italian dessert. It is made of ladyfingers dipped in coffee, cream, eggs and mascarpone cheese



Weekday prices

3 course meal - £21.79

2 course meal - £17.19

Weekend prices

3 course meal - £24.79

2 course meal - £20.19

(We offer discounts on large group bookings, contact us for more details)

Contact:

07457748336 (call us to make bookings)

Location:

Hotel Trinity, 5 Silverpole Road, BX9 9RT, Brentford



Menu available from 16:00 – 22:00



Christmas Party Menu



Drinks

- *Budweiser Lager*.....500ml £18
- *Nicolas Feuillatte Champagne Sélection Brut*..... 1l £25
- *Smirnoff Premium Vodka*..... 1l £38
- *Michelada*..... 400ml £23
- *Sparkling Pomegranate Cocktail*.....600ml £19
- *Classic Daiquiri*..... 600ml £19
- *Mary Pickford Cocktail*..... 600ml £17

Entertainment

Piano Classics by James Carter every Thursday 20:00 – 22:00

Violin by Carl Sangan every Friday 19:00 – 22:00

Comedy night by Vick Norell every Tuesday 20:00 – 22:00

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