

TRINITY COLLEGE HALL DINNER

WEEK 2 COMMENCING SUNDAY 3rd MAY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><u>CARVERY MENU:</u> <u>MEATS</u> Select one choice from: ROAST LOIN OF PORK WITH GRAVY & APPLE SAUCE ROAST CHICKEN WITH RED WINE SAUCE ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND GRAVY LAMB LEG STEAK WITH RED WINE SAUCE <u>VEGETARIAN/VEGAN CHOICES</u> Select one choice from: (V) SEARED QUORN STEAK WITH RED WINE SAUCE (V) VEGETABLE LASAGNE (Vegan) BUTTERNUT SQUASH RISOTTO</p> <p style="text-align: center;"><u>DESSERTS</u> Select one choice from: (Vegan) FRUIT SALAD (V) APPLE CRUMBLE WITH CUSTARD (Vegan) VEGAN DEVILS FOOD CAKE (V) CHOCOLATE MOUSSE</p>	<p>CHAR GRILLED MINUTE STEAK WITH PEPPERCORN SAUCE <small>Cereals containing gluten - Milk Sulphates</small></p> <p>CHOCOLATE FUDGE CAKE <small>Cereals containing gluten - Eggs - Soya - Milk</small></p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>	<p>COURGETTE, LEEK AND GOATS CHEESE SOUP <small>Cereals containing gluten - W - Milk</small></p> <p>BAKED HADDOCK STEAK WITH A MUSTARD AND HERB CRUST, TOMATO SAUCE <small>Cereals containing gluten - W - Fish - Milk - Sulphates</small></p> <p>KEY LIME PIE <small>Cereals containing gluten - O & W - Eggs - Nuts - A - Soya - Milk</small></p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>	<p>GUEST NIGHT</p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>
ALTERNATIVE						
<p>For allergen information please refer to the printed menu</p>	<p>PLANT-BASED STEAK WITH PEPPERCORN SAUCE <small>Cereals containing gluten - Eggs - Soya - Milk</small></p>		<p>STUFFED PORTOBELLO MUSHROOM WITH A BLUE CHEESE AND HERB GRATIN, TOMATO SAUCE <small>Cereals containing gluten - Eggs - Milk</small></p>			

Suitable for vegetarians: (V)
Contains gelatine – NOT suitable for vegetarians: (G)

Allergens: Cereals containing gluten: O – oats, B- barley, W – wheat, R - Rye Crustacea: P – prawns, C – crab L - lobster Molluscs: Sc – scallops S – squid C – clams, M – mussels, W – whelks, O – oysters, Oc - Octopus Eggs Fish Peanuts Nuts: A – almonds, H – hazelnuts, W – walnuts, P – pecans, B – brazils, PI Pistachio, C – cashew, M – macadamia, CH – Chestnut, Soya - Soya - Sesame seeds Lupin Milk Sulphates