

TRINITY COLLEGE HALL DINNER

WEEK 3 COMMENCING SUNDAY 11th MAY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><u>CARVERY MENU:</u> <u>MEATS</u> Select one choice from: ROAST LOIN OF PORK WITH CIDER CREAM 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 CIDER CREAM SAUCE (V) VEGETABLE LASAGNE (Vegan) MUSHROOM AND ROCKET RISOTTO <u>DESSERTS</u> Select one choice from: (Vegan) FRUIT SALAD (V) PEACH CRUMBLE WITH CUSTARD (Vegan) VEGAN JAFFA CAKE (V) CHOCOLATE MOUSSE</p>	<p>DEEP-FRIED BRIE WITH CRANBERRY, LEEK AND HAZELNUT SALAD <small>Cereals containing gluten- W Eggs Nuts - P Milk</small></p> <p>GRILLED MINUTE STEAK WITH STILTON AND CHIVE BUTTER <small>Milk</small></p> <p>LEMON TART <small>Cereals containing gluten- W Eggs Milk</small></p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>	<p>PEA SOUP <small>Cereals containing gluten- W Eggs Milk</small></p> <p>POACHED SALMON ESCALOPE WITH DILL CREAM SAUCE <small>Fish Celery Milk Sulphates</small></p> <p>LEMON AND LIME POSSET <small>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>
<p>ALTERNATIVE</p>						
<p>For allergen information please refer to the printed menu</p>	<p>PLANT-BASED STEAK WITH STILTON AND CHIVE BUTTER <small>Soya Milk</small></p>		<p>GOATS CHEESE AND TOMATO TART WITH BASIL AND OLIVES <small>Cereals containing gluten- W Celery Milk Sulphates</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 Celery Mustard Sesame seeds Lupin Milk Sulphates