TRINITY COLLEGE
HALL DINNER

WEEK 5 COMMENCING SUNDAY 24th MAY 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
CARVERY MENU: MEATS Select one choice from: ROAST LOIN OF PORK WITH GRAVY & APPLE SAUCE ROAST CHICKEN WITH MADEIRA SAUCE ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND GRAVY BARNSLEY CHOP WITH MINT SAUCE VEGETARIAN/VEGAN CHOICES Select one choice from: (V) SEARED QUORN STEAK WITH MADEIRA SAUCE (V) VEGETABLE LASAGNE (Vegan) BUTTERNUT SQUASH RISOTTO DESSERTS Select one choice from: (Vegan) FRUIT SALAD (V) APPLE CRUMBLE WITH CUSTARD (Vegan) VEGAN JAFFA CAKE (V) CHOCOLATE MOUSSE	**BANK HOLIDAY** CHAR GRILLED MINUTE STEAK WITH GRAIN MUSTARD SAUCE Celery Mustard Milk Sulphates TART AU CITRON Cereals containing gluten- W Eggs Milk	MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS	BUTTERNUT SQUASH, COCONUT AND GINGER SOUP Celery HONEY AND SOY-MARINATED SALMON SUPRÊME WITH TERIYAKI SAUCE Fish Soya Celery Sesame seeds Sulphates TROPICAL FRUIT SALAD WITH COCONUT ICE CREAM Eggs Milk	MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS	**GUEST NIGHT**	MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS
ALTERNATIVE						
For allergen information please refer to the printed menu	PLANT-BASED STEAK WITH GRAIN MUSTARD SAUCE Soya Celery Mustard Milk Sulphates		HONEY AND SOY-MARINATED TOFU CUTLET WITH TERIYAKI SAUCE Soya Celery Sesame seeds Sulphates			

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