TRINITY COLLEGE **HALL DINNER**

WEEK 6 COMMENCING SUNDAY 1st JUNE 2025

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 RED WINE SAUCE ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND GRAVY LAMB LEG STEAK WITH RED WINE SAUCE VEGETARIAN/VEGAN CHOICES Select one choice from: (v) SEARED QUORN STEAK WITH RED WINE SAUCE (v) VEGETABLE LASAGNE (Vegan) BUTTERNUT SQUASH RISOTTO DESSERTS Select one choice from: (Vegan) FRUIT SALAD (v) APPLE CRUMBLE WITH CUSTARD (Vegan) VEGAN DEVILS FOOD CAKE (v) CHOCOLATE MOUSSE	DEEP FRIED BRIE WITH CRANBERRY, LEEK AND HAZELNUT SALAD Excellenting puters Wife Nutrice Miles Prince With Nutrice Prince With Nutrice Prince With Peppercorn Sauce With Peppercorn Sauce With Peppercorn Sauce With View Prince Wi	MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS	COURGETTE, LEEK AND GOATS CHEESE SOUP Cercals containing gluten - W BAKED COD STEAK WITH A MUSTARD AND HERB CRUST, TOMATO SAUCE Cercals containing gluten - W Fin Milk - M. C. Milk KEY LIME PIE Cercals containing gluten - O & Wagen Nurs - A - W	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 PEPPERCORN SAUCE		STUFFED PORTOBELLO MUSHROOM WITH A BLUE CHEESE AND HERB GRATIN, TOMATO SUITABLE CONTROL OF THE C			