

TRINITY COLLEGE HALL DINNER

WEEK 8 COMMENCING SUNDAY 14th JUNE 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><u>CARVERY MENU:</u> MEATS <u>Select one choice from:</u> ROAST LOIN OF PORK WITH CIDER CREAM SAUCE ROAST CHICKEN WITH MUSHROOM CREAM SAUCE ROAST TOPSIDE OF BEEF WITH YORKSHIRE PUDDING AND GRAVY LAMB LEG STEAK WITH RED WINE SAUCE <u>VEGETARIAN/VEGAN CHOICES</u> <u>Select one choice from:</u> (V) FRITTATA (V) VEGETABLE LASAGNE (Vegan) VEGGIE BALLS WITH TOMATO SAUCE DESSERTS <u>Select one choice from:</u> (Vegan) FRUIT SALAD (V) MIXED BERRY CRUMBLE WITH CUSTARD (Vegan) VEGAN DEVILS FOOD CAKE (V) Eton Mess</p>	<p>DEEP FRIED BRIE WITH CRANBERRY, LEEK AND HAZELNUT SALAD <small>Cereals containing gluten - W Egg Nuts - H Milk</small></p> <p>CHAR GRILLED MINUTE STEAK WITH MUSHROOMS, MADEIRA AND TARRAGON <small>Egg Milk Soya/Peanut</small></p> <p>CHOCOLATE FUDGE CAKE <small>Cereals containing gluten - Egg Milk Soya/Peanut</small></p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>	<p>CREAM OF ASPARAGUS SOUP <small>Cereals containing gluten</small></p> <p>GRILLED SEABASS WITH PESTO <small>Fish Soya Milk</small></p> <p>STRAWBERRIES AND CREAM <small>Cereals containing gluten Egg Milk</small></p>	<p>MULTIPLE CHOICES AS AT LUNCH TIME – INCLUDING SALAD BAR AND DESSERTS</p>	<p>DEEP-FRIED FISH WITH TARTARE SAUCE</p> <p>ASSORTED DESSERTS</p>	
ALTERNATIVE						
<p>For allergen information please refer to the printed menu</p>	<p>PLANT-BASED STEAK WITH MUSHROOMS, MADEIRA AND TARRAGON <small>Cereals containing gluten Egg Milk Soya/Peanut</small></p>		<p>ROAST VEGETABLE AND POLENTA CUTLET WITH PESTO <small>Milk</small></p>		<p>COUNTRY VEGETABLE BAKE WITH TOMATO SAUCE</p>	