


Thursday 10th October

Standard Menu	<p>Deep Fried Kale with Goat's Cheese and Balsamic Cranberries (Cereal, Milk, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Tender Loin of Pork with Primo Cabbage, Carrot Dauphinoise Potatoes – Apple Sauce (Celery, Milk, Sulphites, Mustard, Soya)</p> <p>-</p> <p>Dark Chocolate and Raspberry Mousse (Milk, Soya, Eggs, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>Apaltagua Gran Verano Carmenere</p> <p>Moscato Brisa Central Calley Chile</p>
Vegetarian Menu	<p>Deep Fried Kale with Goat's Cheese and Balsamic Cranberries (Cereal, Milk, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Butter Bean Stuffed Bell Pepper (Milk, Soya, Celery, Mustard, Celery)</p> <p>-</p> <p>Dark Chocolate and Raspberry Mousse (Milk, Soya Egg, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegan Menu	<p>Deep Fried Kale with Vegan Cheese and Balsamic Cranberries (Cereal, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Butter Bean Stuffed Bell Pepper (Celery, Mustard, Soya)</p> <p>-</p> <p>Dark Chocolate and Raspberry Mousse (Soya, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

Friday 18th October

Standard Menu	<p>Harira Tomato, Red Lentil Soup (None)</p> <p>-</p> <p>Mustard Glazed Duck Moroccan Couscous Ras el Hanout (Mustard, Celery, Milk, Sulphites, Soya)</p> <p>-</p> <p>Baklava, Vanilla Ice Cream (Cereal, Tree Nuts, Milk, Celery, Mustard)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Harira Tomato, Red Lentil Soup (None)</p> <p>-</p> <p>Roast Chick Peas Deep Fried Red Onions Ras el Hanout Taziki Dressing CousCous (Milk, Cereal, Celery, Mustard, Soya)</p> <p>-</p> <p>Baklava, Vanilla Ice Cream (Cereal, Tree Nuts, Milk, Celery, Mustard)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Haguen Cabernet Sauvignon</p> <p>Apaltagua Gran Verano Carmenere Rosé</p> <p>Ruby Port</p>
Vegan Menu	<p>Harira Tomato, Red Lentil Soup (None)</p> <p>-</p> <p>Roast Chick Peas Deep Fried Red Onions Ras el Hanout Taziki Dressing CousCous (Milk, Cereal, Celery, Mustard, Soya)</p> <p>-</p> <p>Baklava, Vanilla Ice Cream (Cereal, Tree nuts, Celery, Mustard, Soya)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 25th October

<p>Standard Menu</p>	<p>Moule Marinière Crusty Bread (Crustaceans, Milk, Sulphites, Cereal, Celery, Mustard) - Veal Belly, Bourguignon Sauce Parsley Buttered Potato (Celery, Sulphites, Milk, Mustard, Soya) - Individual Trinity Burn Cream (Milk, Egg, Celery, Mustard) - Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Grilled Tomato and Mozzarella Bruschetta (Milk, Cereal, Sulphites, Celery, Mustard) - Roast Stuffed Cabbage, Bourguignon Style Grilled Brie Parsley Buttered Potato (Celery, Sulphites, Milk, Mustard, Soya) - Individual Trinity Burnt Cream (Milk, Egg, Celery, Mustard) - Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u> Apaltagua Gran Verano Sauvignon Blanc Norte Chico Cabernet Sauvignon Moscato Brisa Central Valley Chile</p>
<p>Vegan Menu</p>	<p>Grilled Tomato and Vegan Cheese Bruschetta (Milk, Cereal, Sulphites, Celery, Mustard) - Roast Stuffed Cabbage, Bourguignon Style Parsley Buttered Potato (Celery, Sulphites, Celery, Mustard, Soya) - Individual Trinity Burnt Cream (Soya, Celery, Mustard) - Coffee & Chocolate Mints (Soya)</p>	

Friday 1st November – Halloween, Day of the Dead

Standard Menu	<p>Traditional Potato Salad with Scallions and Bacon Lardons (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Baby Back BBQ Ribs Baked Beans Corn on the Cob (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Autopsy (Cereal, Milk, Soya, Egg, Celery, Mustard)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites) Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Traditional Potato Salad with Scallions and Vegetarian Bacon Lardons (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Polenta BBQ Baked Beans Corn on the Cob (Wheat, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Autopsy (Cereal, Milk, Soya, Egg, Celery, Mustard)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites) Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>Huaguen Cabernet Sauvignon</p> <p>Ruby Port</p>
Vegan Menu	<p>Traditional Potato Salad with Scallions and Vegetarian Bacon Lardons (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Polenta BBQ Baked Beans Corn on the Cob (Wheat, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Autopsy (Cereal, Soya, Celery, Mustard) Individual Fruit and Nut Platter (Tree Nuts)- Coffee & Chocolate Mints (Soya)</p>	

Some dishes may contain alcohol – please ask your waiter for more information.


Friday 8th November

Standard Menu	<p>Japanese Prawn Salad (Crustaceans, Cereals, Egg, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Braised Beef Steak, Japanese Style Rice, Broccoli (Celery, Sulphites, Soya, Mustard, Soya)</p> <p>-</p> <p>Japanese Sweet Potato (Milk, Egg, Sesame, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Japanese Vegetable Salad (Cereals, Egg, Sulphites, Mustard, Celery)</p> <p>-</p> <p>Tofu, Japanese Style Rice, Broccoli (Soya, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Japanese Sweet Potato (Milk, Egg, Sesame, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Stallions Leap Zinfandel</p> <p>Norte Chico Merlot</p> <p>Moscato Brisa Central Valley Chile</p>
Vegan Menu	<p>Japanese Vegetable Salad (Cereals, Sulphites, Mustard, Celery, Mustard)</p> <p>-</p> <p>Tofu, Japanese Style Rice, Broccoli (Soya, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Japanese Sweet Potato (Soya, Sesame, Celery, Mustard)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Friday 15th November

<p>Standard Menu</p>	<p>Buckwheat Salad with Beetroot, Parsley and Hazelnut (Sulphites, Tree Nuts, Celery, Mustard)</p> <p>-</p> <p>Greek Style Rosemary Lamb Shoulder Spiced Quinoa, Tomato, Onion and Pepper Garnish (Cereals, Sulphite, Celery, Mustard, Soya)</p> <p>-</p> <p>Strawberry Tart with Raspberry Sorbet (Cereals, Milk, Egg, Celery, Mustard)</p> <p>Cheese and Port (Milk, Celery, Sulphites) Coffee & Chocolate Mints (Soya)</p>	
<p>Vegetarian Menu</p>	<p>Buckwheat Salad with Beetroot, Parsley and Hazelnut (Sulphites, Tree Nuts, Celery, Mustard)</p> <p>-</p> <p>Rosemary Seitan, Spiced Quinoa, Tomato and Parsley Base, Onion and Pepper Garnish (Soya, Cereals, Sulphite, Celery, Mustard)</p> <p>-</p> <p>Strawberry Tart with Raspberry Sorbet (Cereals, Milk, Egg, Celery, Mustard)</p> <p>Cheese and Port (Milk, Celery, Sulphites) Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Hoopenberg Chenin Blanc</p> <p>Hoopenberg Pinotage</p> <p>Ruby Port</p>
<p>Vegan Menu</p>	<p>Buckwheat Salad with Beetroot, Parsley and Hazelnut (Sulphites, Tree Nuts, Celery, Mustard)</p> <p>-</p> <p>Rosemary Seitan, Spiced Quinoa, Tomato and Parsley Base, Onion and Pepper Garnish (Soya, Cereals, Sulphite, Celery, Mustard)</p> <p>-</p> <p>Strawberry Tart with Raspberry Sorbet (Cereal, Celery, Mustard, Soya) Cheese and Port</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	


Friday 22nd November – Thanksgiving

Standard Menu	<p>Smoked Mackerel and Spiced Cauliflower Salad (Fish, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Meat Loaf, Honey Glazed Parsnips, Parsley Mash Potatoes (Cereal, Milk, Celery, Mustard, Egg, Soya)</p> <p>-</p> <p>Pumpkin Pie, Hand Whipped Cream (Cereal, Milk, Egg, Mustard, Celery)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Tomato and Smoked Aubergine, Spiced Cauliflower Salad (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Vegetable and Lentil Loaf, Honey Glazed Parsnips, Parsley Mash Potatoes (Cereal, Milk, Celery, Mustard, Egg, Soya)</p> <p>-</p> <p>Pumpkin Pie, Whipped Cream (Cereal, Milk, Egg, Mustard, Celery)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Apaltagua Gran Verano Sauvignon Blanc</p> <p>Hauguan Cabernet Sauvignon</p> <p>Moscato Brisa Central Valley Chile</p>
Vegan Menu	<p>Tomato and Smoked Aubergine, Spiced Cauliflower Salad (Sulphites, Celery, Mustard)</p> <p>-</p> <p>Vegetable and Lentil Loaf, Honey Glazed Parsnips, Parsley Mash Potatoes (Cereal, Celery, Mustard, Soya)</p> <p>-</p> <p>Pumpkin Pie, Vanilla Ice Cream (Cereal, Milk, Mustard, Celery, Soya)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	

Thursday 28th November – Christmas Dinner

Standard Menu	<p>Prawn Cocktail (Crustacean, Celery Mustard, Egg, Sulphites)</p> <p>-</p> <p>Roast Turkey Sage and Onion Stuffing Pigs in Blankets Cranberry Sauce – Gravy Roast Potatoes Brussel Sprouts with Chestnuts (Wheat, Sulphites, Tree Nuts, Celery, Milk, Mustard)</p> <p>-</p> <p>Christmas Pudding Brandy Butter (Wheat, Milk, Sulphites, Egg, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Roast Plum Soup Watercress Purée (Milk)</p> <p>-</p> <p>Mediterranean Vegetable Tart Baton Carrots (Wheat, Milk, Egg, Celery, Mustard)</p> <p>-</p> <p>Christmas Pudding Brandy Butter (Wheat, Milk, Sulphites, Egg, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Desire Francois Chardonnay</p> <p>Mapuche Merlot</p> <p>Moscato Brisa Central Valley Chile</p>
Vegan Menu	<p>Roast Plum Soup Watercress Purée (None)</p> <p>-</p> <p>Mediterranean Vegetable Tart Baton Carrots (Wheat, Celery, Mustard)</p> <p>-</p> <p>Christmas Pudding Brandy Butter (Wheat, Sulphites, Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	



Wednesday 4 th December - Feast		
Standard Menu	<p>Sashimi Salmon with Seaweed Salad Garnish (Fish, Soya, Sulphites, Celery, Mustard)</p> <p>-</p> <p>Cream of Mushroom Soup served with Trinity Cheese Straw Crumb (Milk, Celery, Cereal, Egg)</p> <p>-</p> <p>Grilled Lamb Chops, Creamed leeks, Sweet Potato Fondant (Celery, Milk, Sulphites, Mustard)</p> <p>-</p> <p>Chocolate Fondant with Vanilla Ice Cream (Milk, Soya, Egg, Cereal)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	
Vegetarian Menu	<p>Sashimi Celeriac with Seaweed Salad Garnish (Celery, Sulphites, Soya, Celery, Mustard)</p> <p>-</p> <p>Cream of Mushroom Soup served with Trinity Cheese Straw Crumb (Milk, Celery, Cereal, Egg)</p> <p>-</p> <p>Baked Tempeh, Sweet Potato Fondant Guacamole (Soya, Milk)</p> <p>-</p> <p>Chocolate Fondant with Vanilla Ice Cream (Milk, Soya, Egg, Cereal)</p> <p>-</p> <p>Cheese and Port (Milk, Celery, Sulphites)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Piruetta Albarino Rias Baixas</p> <p>Macon-Lugny St Pierre Bouchard</p> <p>Alto de Mayo Malbec</p> <p>Chateau Rousseau Mabarillax</p> <p>Barao de Vilar LBV</p>
Vegan Menu	<p>Sashimi Celeriac with Seaweed Salad Garnish (Celery, Sulphites, Soya, Celery, Mustard)</p> <p>-</p> <p>Mushroom Soup served with Trinity Cheese Straw Crumb (Celery, Cereal)</p> <p>-</p> <p>Baked Tempeh, Sweet Potato Fondant Guacamole (Soya, Milk)</p> <p>-</p> <p>Chocolate Fondant with Vanilla Ice Cream (Soya, Cereal)</p> <p>-</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>-</p> <p>Coffee & Chocolate Mints (Soya)</p>	