

Thursday 10<sup>th</sup> October

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


Friday 18<sup>th</sup> 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 &amp; 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 &amp; Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Haquen 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 &amp; Chocolate Mints (Soya)</p> <p>Individual Fruit and Nut Platter (Tree Nuts)</p> <p>Coffee &amp; Chocolate Mints (Soya)</p>	

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


Friday 25<sup>th</sup> October

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


Friday 1<sup>st</sup> November – Halloween, Day of the Dead

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

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


Friday 8<sup>th</sup> 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 &amp; 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 &amp; 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 &amp; Chocolate Mints (Soya)</p> <p>Coffee &amp; Chocolate Mints (Soya)</p>	



## Friday 15<sup>th</sup> November

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


Friday 22<sup>nd</sup> 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 &amp; 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 &amp; Chocolate Mints (Soya)</p>	<p><u>Wines:</u></p> <p>Apaltagua Gran Verano Sauvignon Blanc</p> <p>Hauquen 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 &amp; Chocolate Mints (Soya)</p>	


Friday 29<sup>th</sup> November

Standard Menu	Vegetable Spring Rolls, Red Onion Salad Sweet Chilli Dip <b>(Cereal, Soya, Sesame, Sulphites, Celery, Mustard)</b> - Thai Satay Chicken Vegetable Rice <b>(Tree Nuts, Peanuts, Sesame, Fish, Celery, Mustard, Soya)</b> - Thai Crème Caramel <b>(Tree Nut, Egg, celery, Mustard)</b> - Cheese and Port <b>(Milk, Celery, Wheat)</b> - Coffee & Chocolate Mints <b>(Soya)</b>	
Vegetarian Menu	Vegetable Spring Rolls, Red Onion Salad Sweet Chilli Dip <b>(Soya, Sesame, Sulphites, Celery, Mustard)</b> - Thai Style Vegetable Satay Fried, Pressed Tofu Rice <b>(Tree Nuts, Peanuts, Sesame, Celery, Mustard, Soya)</b> - Thai Crème Caramel <b>(Tree Nut, Egg, Celery, Mustard)</b> - Cheese and Port <b>(Milk, Celery, Wheat)</b> - Coffee & Chocolate Mints <b>(Soya)</b>	<u>Wines:</u>  Norte Chico Sauvignon Blanc  Apaltagua Gran Verano Carmenere Rose  Ruby Port
Vegan Menu	Vegetable Spring Rolls, Red Onion Salad Sweet Chilli Dip <b>(Cereal, Soya, Sesame, Sulphites, Celery, Mustard)</b> - Thai Style Vegetable Satay Fried, Pressed Tofu Rice <b>(Tree Nuts, Peanuts, Sesame, Celery, Mustard, Soya)</b> - Thai Panna Cotta <b>(Tree Nut, Celery, Mustard, Soya)</b> - Individual Fruit and Nut Platter <b>(Tree Nuts)</b> - Coffee & Chocolate Mints <b>(Soya)</b>	

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




Wednesday 4<sup>th</sup> December – Christmas Dinner

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

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



## Wednesday 11<sup>th</sup> December - Feast

<p><b>Standard Menu</b></p>	<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 &amp; Chocolate Mints (Soya)</p>	
<p><b>Vegetarian Menu</b></p>	<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 &amp; 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 Monbazillac</p> <p>Barao de Vilar LBV</p>
<p><b>Vegan Menu</b></p>	<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 &amp; Chocolate Mints (Soya)</p>	