
**TITLE: Valentine's menu for Hotel
Trinity**

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**The module title: Food and Beverage
BMIH4002**

Lecturer's name: Ffion Cumberpatch

Trinity Hotel

VALENTINE'S MENU

£50 per person

Available from 14th to 19th February

Address: 16 Longleat Garden, SO15 0DE, Southampton

STARTER

Coriander Soup (V)

Rudimentary vegetable standard, lemon juice mixing with salt, paper.

Roasted prawns on skewers

Riot the shrimp in the tandoor for almost one hour with different spices.

Chicken fries with mustard sauce

Roast chicken with different types of spices and salt.

MAIN

New and Improved Creek Salad (V)

roasted lemon and red pepper, mixed with marinated feta along with cucumber, onion and tomatoes, seasoned with olive oil and oregano.

Pistou linguine (V)

Linguine and mushroom with a classic sauce made of garlic, basil and olive oil finished with a touch of grated parmesan.

Angus short rib

Short rib served with Hen of The Woods Mushroom Risotto and peppercorn sauce

Tuna kebab with herbs and lemon grains

Spiced tuna kebab served with lemon grains and punchy yogurt

DESSERT

Buttermilk panna cotta

Panna cotta with powerful flavours of rosemary, lychee, raspberry and rose

Vegan strawberry mousse pie (VG)

No bake tart, sweet and perfectly creamy with frozen strawberries and raspberries.

More than you expect.

Everything you want.

Magic Mike Live

Date: 18th of February

Time: 18:00

More information available at:
hoteltrinity@account.com

HOT DRINKS

Espresso	£3
Americano	£5
Café Latte	£4
Mocha	£6
Cappuccino	£4
Macchiato	£4
Earl Grey	£6
Black Tea	£4
Green Tea	£4

NON ALCOHOLIC DRINKS

Pink Lemonade	£7
Orange Fresh	£7
Monte Rosso	£8
Mojito	£10
Porn Star Martini	£10
Soda Lychee	£6

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VALENTINE'S ALCOHOL DRINKS MENU

WHITE WINE

CHARDONNAY SUR LIE BON VALLON, DE WETSHOF 2021

Robertson, South Africa

Bottlet

£20

PINOT GRIGIO PORTENOVA 2021

Veneto, Northern Italy

£26

CHARDONNAY HAMILTON HEIGHTS 2021

South Eastern, Australia

£23

RED WINE

Bottlet

PINOT NOIR 'ROARING MEG' MT

£45

DIFFICULTY 2019

Central Otago, New Zealand

ZINFANDEL 'EAST BENCH' RIDGE

£95

VINEYARDS 2018/19

Sonoma County, California

PINOT NOIR SENSAS 2020

£30

Languedoc, France

HAPPY HOUR between 19:00-21:00h

Buy 2 and get 1 free for every drinks excluding wines and hot drinks.

COCKTAILS

Sex on the beach

£16

Vodka combine with peach and cranberry juice, garnished with a slice of orange and cocktail cherries.

Mojito

£15

White rum mix with sugar, zesty lime and mint cooled with soda water..

Bramble

£16

Gin with crushed ice mixed with fresh lemon juice and a hint of blackberry liqueur .

BEER & CIDER

Corona £7

Budweiser £5

Guinness £5

Heineken £6

Peroni £5

Strongbow £5

Kopparberg £5

Desperados £7

ABOVE 40% ALCOHOL

25 ml

Belvedere £6

Grey Goose £6.50

Tanqueray No10 £7.50

Tarquin's £5

Gentleman Jack £6

Glenfiddich 15 yo £7.50

Trinity Hotel

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