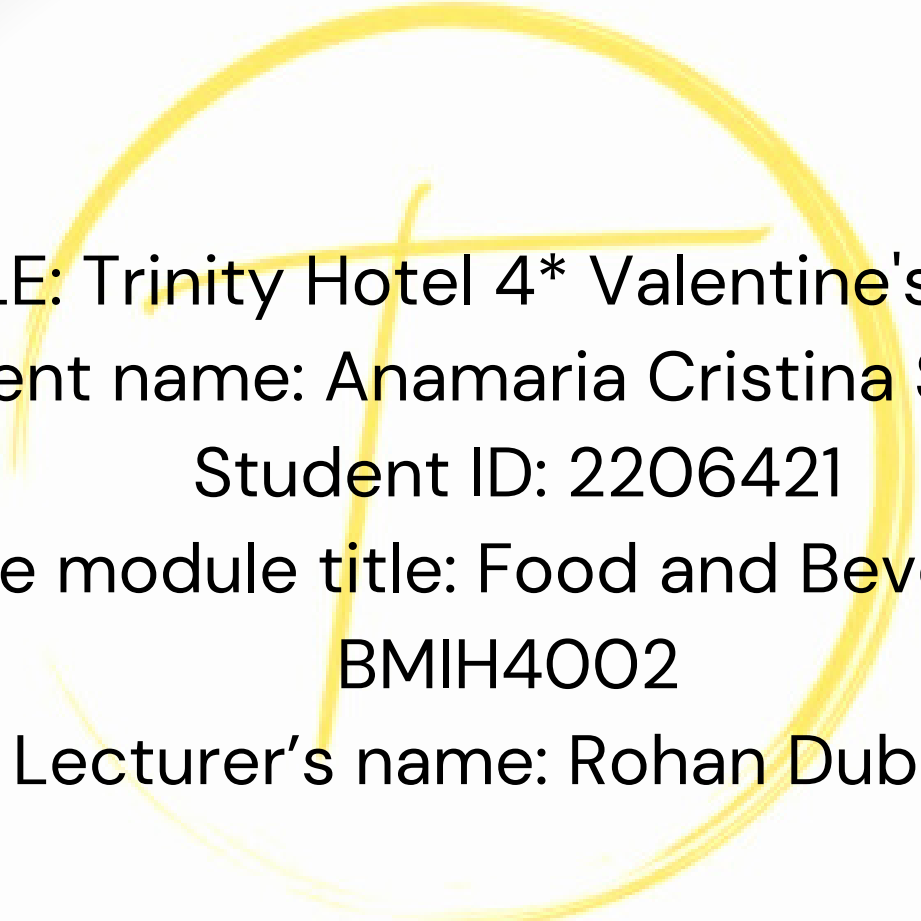


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TITLE: Trinity Hotel 4\* Valentine's menu  
Student name: Anamaria Cristina Salanchi  
Student ID: 2206421  
The module title: Food and Beverage  
BMIH4002  
Lecturer's name: Rohan Dubrey

RINITY HOTEL

# VALENTINE'S MENU

address: 26 London Road, SO14 9RE, Southampton

email: [trinity.booking@yahoo.co.uk](mailto:trinity.booking@yahoo.co.uk)

**£45.50 per person**

welcome with a glass of BRAMBLE

Available on 14th of February

## STARTER

### Devils on horseback (12 pieces)

Bacon-wrapped melting Crispy Prunes with a savoury and sweet flavour

### Agrodolce olives (50 grams)

Sour and Sweet flavour of Vincotto in thick grape juice and fresh olives with bloody Marias prepared in virgin olive oil, balsamic vinegar glaze, bay leaves, and Maggie beer.

### Prosciutto-wrapped prawns (8 pieces) 🍤

Mouth-watering coated golden fried smoky barbecued prawns with lengthways Prosciutto served with basil and some lemon juice on the plate

## MAINS

### Gnocchi Truffle and Artichoke

artichoke, garlic, gnocchi, , parmesan and black truffle ,

### Smoky Pumpkin, Spelt, Pomegranate, and Feta Salad

pumpkin, onion, mint,  
pomegranate, feta glazed in a pomegranate dressing

### Salmon fillet ▲

salmon fillet, beetroot gnocchi, dill crème fraîche

### Bavette steak

triple cooked chips, tomato & onion salad, peppercorn sauce

## DESSERT

### Vegan Chocolate Truffles

dark chocolate, unsweet coconut milk decorated with coconut flakes

### Cabernet chocolate truffles

cream, dark and milk chocolate, cabernet sauvignon and sprinkles

If you are concerned about any food allergy please feel free to speak to any member of the staff who would assist you immediately.

## COCKTAILS

### Caribbean rum punch – £14

Delicious sweet and sour flavours with golden rum and fresh juice to create this sunshine-striped tippie.

### PIMM'S and Lemonade – £12

A combo of English gin-based liqueur infused with oranges, lemons and herbs before garnishing with cucumber and mint leaves along with a glass of fresh lemon juice.

### Sex on the beach – £13

A combination of sweet and sour from peach, orange and cranberry juice along with vodka to wind down after a long day.

## MOCKTAILS

### Sex on the beach – £9

A combination of sweet and sour from peach, orange and cranberry juice to wind down after a long day.

### Fruit cooler – £9

Using non alcoholic ingredients, made at your preferences.

### Pina colada – £9

A mix of frozen pineapple chunks , pineapple juice and coconut cream for an exotic feel. .

## WINES

|                                                                            | 125 ml | Bottle |
|----------------------------------------------------------------------------|--------|--------|
| PINOT NOIR 'ROARING MEG' MT DIFFICULTY 2019<br>Central Otago, New Zealand. | £7     | £27    |
| PINOT GRIGIO PORTENOVA 2021<br>Veneto, Northern Italy                      | £6.50  | £26    |
| SAUVIGNON BLANC TURNING HEADS 2021<br>Marlborough, New Zealand             | £7.25  | £30    |

Between 16:00 to 20:00

2 for 1 for all Cocktails and Mocktails

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