

Special Offers

WINE SPECIAL OFFER WHEN YOU PRE-ORDER

Why not take advantage of our special wine promotion and pre-order your wine in advance? Order six bottles of house wine and receive the seventh free of charge! Your wine will be on your table before you sit down.

You can mix and match your wine. Cheapest wine bottle free.

DRINK SPECIAL OFFER WHEN YOU PRE-ORDER

Order six bottles of beer or alcopops and receive the seventh free of charge!

Your drinks will be on your table before you sit down.

You can mix and match your beer and alcopops. Cheapest bottle free.

ACCOMMODATION

£25.50 per person per night room only

**£32.50 per person per night
Bed and Full English Breakfast**

TELEPHONE (01202) 552262

SUBJECT TO AVAILABILITY

The **TROUVILLE** Hotel

Telephone: 01202 552262

Email: sales@trouvillehotel.com

www.trouvillehotel.com

Priory Road, Bournemouth BH2 5DH

SUBJECT TO GOVERNMENT GUIDELINES ON COVID

Meridian Hotel Group, The Gable House, New Farm Road, Alresford, SO24 9QP
Registered in England and Wales, Registration Number: 12872083

Christmas Parties

2021

Come and celebrate with us!

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DINNER MENU

PRESSED CHICKEN CONFIT AND CHORIZO TERRINE

Pistachio, Aioli and Fresh Herbs (GF*)

ROASTED PLUM TOMATO AND BASIL SOUP

Freshly Baked Bread (GF*, V, VG)

SMOKED SALMON

Crayfish Tails and Mango Chilli Salsa (GF)

GOATS CHEESE MOUSSE

Roasted Beetroot and Puree, Candied Walnuts and Rocket (GF,V)

★ ★ ★

ROASTED BREAST OF TURKEY

Bacon Wrapped Chipolata, Stuffing Cranberry Sauce and Rich Gravy

ROASTED MEDITERRANEAN VEGETABLE TARTLET

Baby Spinach, Chilli Cheese and Tomato Pesto (V, VG*)

BAKED SUPREME OF COD

Pomme Anna, Sautéed Vegetables and Hollandaise Sauce (GF)

BRAISED LAMB SHOULDER

Creamed Potato, Rosemary Jus (GF)

★ ★ ★

TRADITIONAL CHRISTMAS PUDDING

New Forest Mince Pie Ice Cream (V)

SALTED CARAMEL AND VANILLA CHEESECAKE

Chocolate Ganache (GF*)

SELECTION OF CHEESE (GF*)

FRESH FRUIT SALAD

Raspberry Sorbet (GF, V, VG)

VEGAN SALTED CARAMEL BROWNIE

Vegan Salted Caramel Ice Cream (GF, V, VG)

Sunday to Thursday £24.95 | Friday and Saturday £28.95

LUNCH MENU

ROASTED PLUM TOMATO AND BASIL SOUP

Freshly Baked Bread (GF*, V, VG)

DUCK PATE

Crisp Leaves, Plum Chutney, Crisp Melba Toast (GF*)

GOATS CHEESE MOUSSE

Roasted Beetroot and Puree, Candied Walnuts and Rocket (GF, V)

★ ★ ★

ROASTED BREAST OF TURKEY

Bacon Wrapped Chipolata, Stuffing, Cranberry Sauce and Rich Gravy

SLOW ROASTED BELLY OF PORK

Creamed Potato, Wild Mushrooms, Cider Mustard Cream Reduction (GF)

GRILLED FILLET OF BREAM

Pomme Anna, Sautéed Vegetables and Hollandaise Sauce (GF)

ROASTED MEDITERRANEAN VEGETABLE TARTLET

Baby Spinach, Chilli Cheese and Tomato Pesto (V, VG*)

★ ★ ★

TRADITIONAL CHRISTMAS PUDDING

New Forest Mince Pie Ice Cream (V)

PEACH MELBA SLICE

Almond Frangipane, Set Custard, Fruit Puree (V)

FRESH FRUIT SALAD

Raspberry Sorbet (V, VG)

VEGAN SALTED CARAMEL BROWNIE

Vegan Salted Caramel Ice Cream (GF, V, VG)

Luncheon - £18.50

Glass of wine per person included.

Codes: V – Vegetarian, GF – Gluten Free, VG – Vegan

BRING YOUR PARTY TO OUR PARTY

However large or small, should you wish to join like minded party goers then our Party Nights are for you. Our Party Nights include a 3 course meal, hats crackers, novelties and a disco until 1:00am.

THEMED PARTY CASINO NIGHTS

Supplement £3.00 per person

- A welcome cocktail
- Roulette and blackjack tables manned by professional croupiers
- Novelty money and a prize of a bottle of Fizz for the winner
- A disco until 1:00am



ENJOY A PRIVATE PARTY

Should you prefer a Private Party, why not enjoy exclusive use of one of our function rooms which can cater for 40 – 180 guests. Our Private Parties include a three course meal, hats, crackers and novelties, and a disco will also be provided free of charge for Private Parties of 60 guests or more.