

The **TROUVILLE** Hotel

DINNER MENU

Chef de Cuisine: Eugene Dvorsky

Starter

Mexican Tacco Shell

Filled with Spicy Chili Con Carne topped with Melted Cheese

Fresh Cream of Leek & Potato Soup

Refreshing Sorbet

Honey Dew Melon Boat

Garnished by Fresh Fruit and Fruit Coulis

Medley of Oak Smoked Chicken, Apple, Celery and Black Grapes
Bound in a Chive Dip

A Selection of Chilled Fruit Juices

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Main Course

Pan Fried Prime Pieces of English Lamb

Cooked in a Vegetable and Tomato Sauce

Roast Strip Loin of Beef

Served with Yorkshire Pudding, Roast Jus and Horseradish Sauce

Grilled Escalope of Scotch Salmon

With Spinach Cream Sauce and Lemon Wedge

Vegetarian Dish of the Day

Tomato and Herb Quiche

Garnished with Chef's Special Garden Salad

A La Cart Option

Grilled Fresh Sirloin Steak (Supplement applies)

Please allow 15 minutes for service.

**All Main Course Served with
Chef's Selection of Potatoes and Vegetables**

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Selection of Sweets

Selection of Dairy Ice Creams

Cheese & Biscuits (Supplement applies)