

Urban Reef Gets 'Eco' Grilling

To help address the issue of climate change and its threat to the environment, owner of the funky and informal, Urban Reef bar, café, deli and restaurant, Mark Cribb, commissioned interior architecture and design agency, Macaulay Sinclair, and one of the UK's leading specialists in catering solutions, Space Catering, to ensure his venue is as 'green' as possible.

Mark Cribb said, 'The consequences of global warming are severe and there are so many signs of it already with increased flooding, warmer summers and wetter winters. People always seem to think it's someone else's problem, but it's not. I chose to work with both Macaulay Sinclair and Space Catering as they came up with a range of solutions to ensure Urban Reef is as environmentally friendly as possible. I have also made the choice

to work with a power supplier that guarantees 40% of its power comes from wind energy and have taken steps to ensure that we don't burn any gas inside the building, which means we don't burn any of this valuable fossil fuel. I'm also sourcing as much produce as possible locally to reduce food miles and petrol consumption.'

Mark continued, 'This option has not been the cheapest one to implement, but this greener approach to business can lead to savings in other areas such as reduced running costs and lower energy bills. I hope that people will enjoy paying a visit to a venue that is doing its bit for the environment.'

Urban Reef hosts 200 covers and is set over two floors with a mezzanine layer on the second floor and a sun deck on the promenade.

Visit Mark and the 'Urban team' at Urban Reef Restaurant Ltd, Undercliff Drive, Boscombe Promenade, Bournemouth.



A Taste of the Past in the Present

Dorset family brewers Hall & Woodhouse, will be selling its traditional classic English country ale, Badger Original through Asda and the Co-op. Badger Original is craft brewed for a malty flavour with subtle fruit notes and benefits from a low ABV of 3.8%. The beer is the ideal accompaniment to English stews and pies.

Using as inspiration the first Badger ale which was supplied to farm workers in the 1700's and later to the army in the Napoleonic Wars; Original is a premium adaptation of the famous draught Badger Best Bitter, benefiting richly from the experience of generations of Head Brewers from those times to today.

La Strada

A little piece of Italy can be found at La Strada and is well worth a visit. Being Bournemouth's largest Italian restaurant with lovely decor and an enchanting atmosphere, it is not hard to see why the restaurant is busy most evenings!

La Strada is an ideal venue for business lunches and also perfectly placed for pre-show meals as it is located right by the Bournemouth International Centre.

Contact La Strada on 01202 558902.

The TROUVILLE Hotel

Le Café Bar

Themed Nights




Now Running on Thursday Nights in Le Café bar, where you can enjoy a different culinary experience every week with your favourite dishes from around the World including Spain, Portugal, Poland, China, Italy and India along with many more. Each week a different dish from the chosen Country will be offered along with Le Café Bar's Menu offering an extensive selection of dishes to suit all tastes.

E: reception@trouvillehotel.com
www.trouvillehotel.com
 Priory Road,
 Bournemouth
 BH2 5DH

To check availability to avoid disappointment or to check which meal experience is running on the Thursday Night please contact us on
01202 552262



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Ristorante Italiano



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- Daily Blackboard Specials
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La Strada, 20b Exeter Road, Bournemouth
 2 Mins From The BIC & Town Centre
www.italianlastrada.co.uk