

The title of the essay: Valentine's day menu

Name: Georgiana Poteaca

Student ID number: 2206484

The module title: Food and Beverage Operations BMIH4002

Lecturer's name: Tristan Hawkins

Valentine's Day

FIXED PRICE MENU

Price: £120



Starter

Lobster bisque with brandy and chives Price:

Ingredients

Fresh lobster meat, lobster stock, heavy cream, brandy, shallots, garlic, thyme, bay leaves, and chives.

Heritage tomato and burrata salad with basil oil and aged balsamic (vegetarian)

Ingredients

Tomatoes, burrata mozzarella, fresh herbs, canola oil, and wine vinegar.

Smoked salmon and beetroot salad with horseradish crème fraîche

Ingredients

Smoked salmon, roasted beets, mixed greens, and a tangy horseradish crème fraîche.

Main Courses

Rack of lamb with rosemary and garlic crust, gratin dauphinoise, honey-glazed carrots, and red wine

Ingredients

Succulent lamb racks, rosemary, garlic crust, gratin dauphinoise (thinly sliced potatoes baked in a creamy sauce), honey-glazed carrots, and a rich red wine jus.

Pan-seared scallops with cauliflower purée, crispy pancetta and caper and raisin dressing

Ingredients

Fresh scallops, smooth and creamy cauliflower purée, crispy pancetta, a tangy caper and raisin dressing.

Roasted butternut squash and sage risotto with crispy shallots and shaved parmesan (vegetarian)

Ingredients

Arborio rice with roasted butternut squash, fresh sage, and Parmesan cheese topped with crispy shallots and shaved Parmesan.

Valentine's Day

MENU



Desserts

Classic crème brûlée with raspberry sorbet

Ingredients

Heavy cream, milk, egg yolks, sugar, vanilla extract, raspberries, and sugar.

Dark chocolate mousse with hazelnut praline and whipped cream

Ingredients

Dark chocolate, heavy cream, eggs, sugar, hazelnuts, butter, and whipping cream.

****Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.**



Entertainment options:

- Champagne tasting with a sommelier - £40 per person (minimum 2 people)
- Complimentary photo booth with props and backdrops
- A surprise gift for every couple
- A special candlelight dinner opportunity for couples

Special Offer

- A free bottle of wine if the booking made before 7th February
- 25% off for pre-orders made by February 10th

Availability:

This whole menu would only be available if pre-ordered before 13th February.

Valentine's Day

MENU



Reference

Edelstein, S. (2019). Food, Cuisine, and Cultural Competency for Culinary, Hospitality, and Nutrition Professionals. Jones & Bartlett Publishers.

Jagmohan Negi (2020). Professional Hotel Management. S. Chand Publishing.

Wilk, R.R. (2017). Home cooking in the global village : Caribbean food from buccaneers to ecotourists. Oxford ; New York: Berg.