

Assessment of Practical Tasks (Menu Engineering)

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MENU

APPETIZERS

- £6.00 STUFFED MUSHROOMS (V) (178 KCAL)
£7.50 CAPRESE BITES (156 KCAL)

MAIN COURSE

- £14.50 GRILLED CHICKEN BREAST WITH JASMINE RICE (734 KCAL)
£22.00 BBQ PORK RIBS WITH WEDGES AND COLESLAW (1407 KCAL)
£16.70 FISH TACOS WITH CHIPS AND MEXICAN STYLE DIP (1267 KCAL)
£15.00 VEGGIE BURGER WITH CHIPS AND COLESLAW (V) (1077 KCAL)

CHEFS SPECIAL

- £26.50 MARINATED CHICKEN BREAST WITH GRILLED PINEAPPLE (1346 KCAL)
£18.50 8OZ RUMP STEAK (1678 KCAL)
£28.00 12OZ RIBEYE STEAK (1603 KCAL)
£23.50 PAN-FIRED SALMON WITH ASPARAGUS (1490 KCAL)

SIDES

- £3.50 MASHED POTATOES (V) (204 KCAL)
£3.00 VEGGIES MIX ON THE GRILL (323 KCAL)
£2.00 CHIPS (V) (179 KCAL)
£4.30 SWEET POTATOES (V) (187 KCAL)
£2.30 COLESLAW (98 KCAL)

SALADS

- £13.45 CLASSIC CAESAR SALAD (497 KCAL)
£12.00 GREEK SALAD (378 KCAL)
£8.50 POTATO SALAD (V) (234 KCAL)
£9.30 HAM & CHEESE SALAD (467 KCAL)

Products listed in this menu may contain allergens, if you have any allergies please inform a member of staff before placing the order.



BEVERAGES

NON-ALCOHOLIC

- £2.00 COKE/FANTA/SPRITE
- £2.50 ICE TEA
- £3.30 ICE COFFEE
- £4.00 FRAPPE COFFEE
- £3.50 ORANGE JUICE
- £3.00 LEMONADE

ALCOHOLIC

RED WINE

- £27.00 ST. QUIRINUS MERLOT
- £36.00 LADERA VERDE CABERNET SAUVIGNON

WHITE WINE

- £24.00 CHARDONNAY LANCHE
- £46.00 COTERIE SAUVIGNON BLANC

ROSÉ WINE

- £29.50 CHATEAUX MARIS ROSE DE NYMPHE
- £42.00 CASAL MENDES ROSE



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Menu available Monday-Saturday
from 10:00-21:00

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please inform a member of staff before placing the order.

References

1. Gagliardi and M. T. Artese (2015) "Create your menu discovering traditional recipes," 2015 Digital Heritage Available at: <https://ieeexplore.ieee.org/abstract/document/7419489/citations#citations> [accessed on 15.06.2022]
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3. Janssens, Marie-Christine, 2013, "Culinary Creations: A Seven Course Tasting Menu With Accompanying Wines" Available at <https://ssrn.com/abstract=2538116> or <http://dx.doi.org/10.2139/ssrn.2538116> [accessed on 15.06.2022]
4. Alliance Online, Available at: <https://www.allianceonline.co.uk/blog/2016/11/how-to-design-a-menu-that-does-your-dishes-justice/> [accessed on 15.06.2022]
5. Epicurious, available at: <https://www.epicurious.com/recipes-menus/dinner-party-main-course-recipes-gallery> [accessed on 15.06.2022]