

Menu Engineering

- ☐ **Hotel Placement - Food and Beverage Operations**
- ☐ **Lecturers name :-**Tristan hawkins
- ☐ **Student name: Muhammed Abdul Muhith**
- ☐ **Student Number: 2126507**



LIVE MUSIC
on every
evening



STARTER

SOURDOUGH AND BREAD STICKS ✓
Beetroot tzatziki and nut free red pesto

TOMATO AND BASIL SOUP ✓
Sourdough

MAIN DISH



8OZ, 28 DAYS, AGED SIRLOIN STEAK
Fries, grilled tomato and flat cap mushroom

MAC & CHEESE
macaroni, mature English cheddar w/ vibrant Dijon mustard & breadcrumbs.



SIDES

FOUR CHEESE RAVIOLI ✓
Sun blushed tomatoes, olive oil and rocket

DESSERT

MACKIE'SOF SCOTLAND ICE CREAM 🍦
Honeycomb, strawberry or chocolate and nuts

Each guest will be served a glass of
TROUBADOUR SPRITZ – Lonewolf Cloudy Lemon Gin, Elderflower
Cordial, Sparkling Wine, Soda Water
For Free

Price: £ 34.95 per Guest
15% Discount on Group Booking

BEVERAGE

BEVERAGE PACKAGE	175ml	250ml	750ml
PINOT NOIR			
Le Versant Pays D'Oc, France, 2019, 13.5%	£ 9.25	£ 12	£ 34.5
PINOT GRIGIO			
Cognola Ai Colli, Venezie ,DOC Italy, 2021, 12%	£ 8	£10	£29
LA BORIE			
Cotes de Provence, France, 2020, 13%	£ 9.75	£ 12.75	£ 37

For advance reservation please call
58655896968 or email:
popk@gmail.com
(Credit card details will be required for
bookings)

PAYMENT

All types of credit
cards are accepted

Starts @ 5
pm to 11
pm

Offer Valid
From 11th February
to 17th February

🌱 Vegan 🥥 Nut added

REFERENCES

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- Motarjemi, Y and Lelieveld, H (2014) *Food safety management: a practical guide for the food industry*. Illustrated edition. Amsterdam: Academic Press.
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- Wood, R. (2013) *Key Concepts in Hospitality Management*. London: Sage
- Zutshi, A. (2019) 'How to develop well-informed and assured teams to embed food safety compliance in the UK catering and hospitality industry, *Perspectives in Public Health*, 139(6), pp. 294–295.