



Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David

ASSIGNMENT 2

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Table of Contents

Introduction.....	2
Menu	2
Conclusion	9
References.....	11

Introduction

The concerned assignment will focus on creating a unique and attractive menu for a famous 4-star hotel, Hotel Trinity. It will focus on a list of the timings, discounts, and unique delicacies with their prices as Trinity is aiming to expand to a more diversified market in the Christmas season through customer acquisition.

Menu

Menu:
Christmas
Food Carols

TRINITY
★★★★

Timings
Monday to Saturday: 12 noon to 8 pm
Happy Hours: 5 pm to 7 pm (only for Monday to Thursday)
Friday and Saturday Specials: 7 pm to 8 pm
Sunday: 11 am to 10 pm
Happy Hour: 2 pm to 4 pm and 6 pm to 9:30 pm

Location:
Hotel Trinity,
[The coast of Swansea, South Wales City, ST. Zip Code:]
Contact number: +44090009879 (Fax)
{Website: www.hoteltrinitycity.co.uk/}

Specials
Hygienic, special guidelines for Covid-19
Entry without masks prohibited
Health and HACCC guidelines are strictly adhered

Orderings
Online reservations at www.hoteltrinitycity.co.uk/bookings
For special reservations, catering, and party bookings, call us at +44090009867
Online food orders available at www.hoteltrinitycity.co.uk/
Also available at Uber eats, Just Eat

Payments
Eat-ins, takeaways, or doorstep deliveries
Chip PIN and contactless deliveries
Drone-based deliveries for distances within 10 metres
All transactions are done via international cards for over £20 (except American Express)
Google Pay available for all transactions

Christmas Food Carols Menu Specials

Appetizers

Singing Miracles

Glazed in the decadence of mulberry dips, filled with spicy chicken stuffings. A tart that makes you Sing!

Cranberry Toffee Bites

Creamy 4-layered pastry bits filled with warm chocolate ganache, a toffee to soothe your sweet and savoury preferences

Desserts

Matcha Mousse

A creamy delicacy with the greenery of Matcha, it will be a pair for the Snowman of your dreams.

Snowman Wonderlands

Dropped from Alice's imagination, it is the perfect white to beat the Matcha Grinch. A layered cookie with a salty edge to complement our matcha mousse.



Menu: Christmas Food Carols Appetizers

Pie Amor £16

A classic vegan snack to start your day. Spicy and savoury veggie stuffing with a lightly dusted sugar icing.

24K Potato £19

Another classic vegan starter. Stuffed potato with a hot and sour sauce made with some tangy mozzarella.



Menu: Christmas Food Carols Appetizers

Herby Lamb Knitters £25

Marinated with the best of herbs and sauces overnight.
A shallow fried lamb fritter to cover the taste buds.

Classic Pastry £20

Smoked pork with some mozzarella and spice mix
cooked for over 6 hours. A light puff pastry stuffed with
pork and beef bits and a tangy side sauce to dip and
relish.



Menu: Christmas Food Carols Main Courses

Cranny Turkey £90

A deal for the bird lovers. Signature, smoky dish for the night with a surprise drinks by the side.

Toasty Beef £85

Comes with a complementary drinks. A feast for the non-veg lovers. Medium beef steak, slowed cooked with gravy to make it succulent. Glazed with a mix of honey and herbs.



Menu: Christmas Food Carols Main Courses

Holiday Glazed Ratatouille £70

A feast for the vegans. A herby and spicy glaze on the classic ratatouille with a complementary mocktail surprise.

Jackfruit Jingles £75

A firecracker of tastes and crunches. A one-pot meal with jackfruit tortillas complemented with the goodness of vegetable curry.



Menu: Christmas Food Carols Desserts

Holly Maria £15

A creme brulee from tofu and peaches surrounding the soft and rich fruit cake. Vegans, just have a try.

Chilly Cookies £14

Crunchy layers of puff pastry filled with the gooey splash of strawberries.



Menu: Christmas Food Carols Drinks

Santa's Vineria £18

Some red makes the season brighter. Freshly prepared wine with a mix of passionate fruit juice.

Brunch with Grinch £15

A healthy shot to beat the flaky chills. Brandy infused with the goodness of green tea and flavours of mild lemons. It is the version you can take away for a cosy moment.

Conclusion

Following the menu details, it is clear that the theme is the Christmas event planned by Hotel Trinity. The menu is intended to serve people for only the festive season of Christmas since the beginning of the countdown from over a month. The alignment is based on the holiday theme that is attractive and is curated to meet the demands of customers during the season. Moreover, detailed information on the dishes, the security and hygiene, and on the branch locations and contacts are

listed for large-scale distribution. Specific offer and featured mentions are expected to add the trustworthy value being targeted among buyers.

References

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Johnston, R. (2012) Service operations management : improving service delivery. 4th ed. Harlow, England: Pearson.

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