

**Student name- Atopa Sangida
Id- 2128179**

**Assignment 2- Menu
Engineering**

**Course Title- Food &
Beverage Operations**



Happy Valentines Day Enjoy Our Special Valentines Menu 14 February

Hotel Trinity

26 Blackhorse Road Walthamstow, London
+442079595001



Happy Valentine's Day

Starter:

- ❖ *Mixed Greens Salad with Toasted Almonds and Citrus Vinaigrette (Vegan, Gluten-Free)*

Main Dishes

- ❖ *Pan-Seared Salmon with Roasted Vegetables and Lemon-Herb Butter Sauce (Gluten-Free)*
- ❖ *Grilled Ribeye Steak with Truffle Mashed Potatoes and Roasted Broccolini (Gluten-Free)*
- ❖ *Butternut Squash Ravioli with Sage Brown Butter Sauce and Toasted Hazelnuts (Vegetarian)*

Dessert

- ❖ *Chocolate Lava Cake with Raspberry Coulis and Vanilla Ice Cream (Vegetarian)*

Beverages (Choice of)

- ❖ *A glass of house red or white wine*
- ❖ *Champagne cocktail with fresh strawberries*
- ❖ *Mocktail with cranberry juice, lime, and sparkling water*

Price

- *£150 per Couple*

It can be ensured that all the food is allergy free and each food is best suitable for a vegetarian who is concerned about their healthy diet. It was a Prix Fixe Menu, that's why no discounts were provided. Have a good day and enjoy your meal. Thanks' dear Sir/ Madam for visiting our restaurant and taking our most influential Valentine's menu. I hope that the menu is provided great experiences for all of you and make your time more enjoyable.

References

Addison-Akotoye, E. and Amenumey, E.K. (2017) “Menu planners’ adherence to nutritional guidelines in menu planning in OSU, Ghana,” *Oguaa Journal of Social Sciences*, 8(1), pp. 74–89. Available at: <https://doi.org/10.47963/joss.v8i1.310>.

Jeong, E.H. *et al.* (2019) “Customers’ healthy menu choices scale,” *PsycTESTS Dataset* [Preprint]. Available at: <https://doi.org/10.1037/t71231-000>.

Linassi, R., Alberton, A. and Marinho, S.V. (2016) “Menu Engineering and activity-based costing,” *International Journal of Contemporary Hospitality Management*, 28(7), pp. 1417–1440. Available at: <https://doi.org/10.1108/ijchm-09-2014-0438>.

Walker, J.R. and Lundberg, D.E. (2004) *The restaurant: From concept to Operation*. Hoboken, NJ: Wiley.