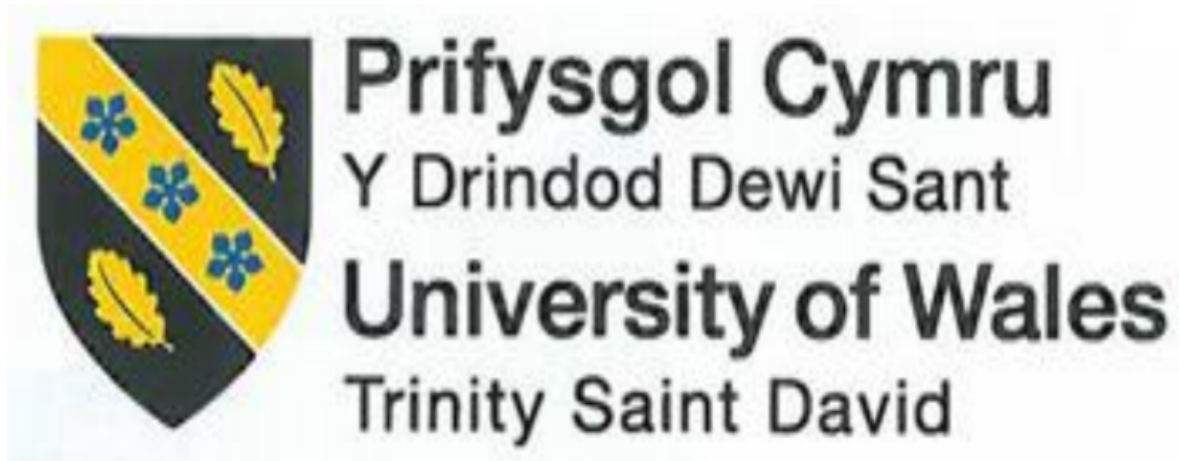




BMIH4002

Assignment 2

Food & Beverage Operations

Designing a Valentine's Menu

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Lecture name:Ffion Cumberpatch

HOTEL TRINITY

Valentine's Menu

Indulge in a Memorable Valentine's Experience

A Delectable Fixed Price Meal for £75 Per Couple!

STARTERS

Lobster bisque with garlic croutons

or,

Beef carpaccio with rocket salad and parmesan shavings

or,

Grilled asparagus with hollandaise sauce and poached egg

or,

Tomato and mozzarella salad with basil and balsamic glaze

MAIN COURSES

Pan-seared scallops with butternut squash puree and black truffle oil

or,

Beef Wellington with red wine jus and fondant potato

or,

Grilled lamb chops with rosemary and garlic sauce and roasted new potatoes

or,

Mushroom and truffle risotto with parmesan and rocket

DESSERTS

Chocolate fondant with vanilla ice cream and raspberry coulis

or,

Lemon tart with raspberry sorbet

or,

Strawberry cheesecake with mixed berry compote

or,

Selection of artisanal cheeses with grapes, nuts and crackers

DRINKS

Sparkling Package: Bottle of Prosecco and 2 glasses

or,

Cocktail Package: Choice of 2 signature cocktails

or,

Wine Package: Bottle of red or white wine

Allergens and dietary requirements information will be provided upon request. Menu is available from February 12th to February 14th, with pre-order and deposit required for bookings. Special offer: 10% off total bill for bookings made before February 7th.