

Name: Tanzina Chowdhury Annie

Student ID: 2233553

Module: Food & Beverage Operations

Module Code: BMIH4002

Lecturer: Jaliya De Silva

Assignment Title: Assignment 2 Menu Engineering (Practical Task)

The prestigious 4-star Hotel Trinity (*The history of ten Trinity Square* 2017), a part of the well-known Trinity Hotel brand, takes pleasure in offering guests an exceptional dining experience that expertly combines culinary brilliance, sophistication, and a dash of local flavour. Three pillars—creativity, sustainability, and a commitment to giving guests a unique culinary experience—support the restaurant concept at Hotel Trinity. The hotel strives to satisfy a wide range of palates while highlighting the best regional and seasonal fare through careful menu selection.

A tasteful combination of classic and modern dining environments is provided at Hotel Trinity's restaurant (*Lunch tasting menu* 2017). Visitors may savour a setting that deftly blends elegance and warmth, providing a welcoming atmosphere for both hotel guests and discriminating locals looking for an extraordinary gourmet experience. An enjoyable and pleasant dining experience is created by the modern decor and cosy seating configurations.

Both hotel guests and members of the local community are included in the target market for the Hotel Trinity's restaurant concept. A sizable portion of the customer consists of tourists, business travellers, and people looking for upscale eating in the middle of the city. The restaurant's concept appeals to people who value the great dining experience and innovative culinary skills, drawing patrons of all ages and culinary tastes.

Local sourcing is prioritised for freshness, quality, and sustainability in the restaurant menus at Hotel Trinity. The restaurant, which works with creative chefs, mixes culinary innovation and tradition to give customers an interesting dining experience.

Hotel Trinity provides a broad range of options, including vegetarian, vegan, gluten-free, and dairy-free cuisine, in recognition of the significance of catering to varied dietary needs. All visitors should have a warm welcome and a wonderful meal that is catered to their individual needs.

The restaurant's menu offers regional delicacies (Hill, L. 2017) that honour regional culinary customs and showcase the best ingredients and British-style cuisine. Every dish, from Welsh lamb to Scottish salmon, honours the nation's unique culinary tradition. Additionally, the restaurant offers a carefully chosen wine list that is well paired with dishes, increasing the overall dining experience by allowing customers to fully enjoy the flavours and fragrances of other locales.

The restaurant concept at Hotel Trinity combines exceptional dining with sustainability and culinary skill. with regional specialties, inventive food, dietary alternatives, and products obtained locally. Each visit guarantees a unique culinary experience that combines mouthwatering flavours, first-rate service, and a love of British food.



MENU



STARTERS



Roasted Vegetable Soup	£ 8.99
Smoked Salmon Bruschetta	£ 10.99
Grilled Halloumi Skewers	£ 9.99
Caprese Salad	£ 12.99



MAINS



Pan-Seared Sea Bass	£19.99
Roasted Chicken Breast	£16.99
Vegetable Stir-Fry	£14.99
Beef Tenderloin	£24.99



BEVERAGES



House Wine (Red/Wine)	£6.99
Craft Beer	£5.99
Signature Cocktail	£8.99
Freshly Squeezed Juice	£4.99



DESSERTS



Chocolate Lava Cake	£6.99
Raspberry Cheesecake	£5.99
Apple Crumble	£8.99
Vanilla Bean Paste Cotta	£4.99



DIETARY INFORMATION



Please inform our staff about any specific dietary requirements or allergies, and they will be happy to assist you in selecting suitable options from our menu.



References

- 43 Best Luxury Hotels in London* (2015) *BusinessClass.com*. Available at: <https://www.businessclass.com/hotels/toplists/the-best-luxury-hotels-in-london> (Accessed: 08 June 2023).
- Chiswick Pub: Make a reservation* (2023) *The Crown*. Available at: <https://thecrownchiswick.co.uk/> (Accessed: 06 June 2023).
- Dinner th9 february* (2000a) - *wild honey st james*. Available at: <https://www.wildhoneystjames.co.uk/propeller/uploads/sites/2/2023/02/09-02-23-Dinner.pdf> (Accessed: 06 June 2023).
- Eve* (2000a). Available at: <https://shangri-la-ting-restaurant.suitepad.io/> (Accessed: 08 June 2023).
- Hill, L. (2017) *Restaurant review: Mei Ume at ten Trinity Square, Elite Traveler*. Available at: <https://elitetraveler.com/finest-dining/restaurant-review-mei-ume-at-ten-trinity-square> (Accessed: 08 June 2023).
- Lunch tasting menu* (2017) *Four Seasons Hotels and Resorts | Luxury Hotels | Four Seasons*. Available at: <https://www.fourseasons.com/tentrinity/dining/restaurants/la-dame-de-pic-london/lunch-tasting-menu/> (Accessed: 07 June 2023).
- Menus* (2000) *The Stafford London*. Available at: <https://thestaffordlondon.com/the-game-bird/menus/> (Accessed: 07 June 2023).
- Menus 2023* (2023) - *homage restaurant at the Waldorf Hilton - TheFork*. Available at: <https://www.thefork.co.uk/restaurant/homage-restaurant-at-the-waldorf-hilton-r662823/menu> (Accessed: 07 June 2023).
- The history of ten Trinity Square* (2017) *Four Seasons Press Room*. Available at: <https://press.fourseasons.com/tentrinity/trending-now/ten-trinity-square/> (Accessed: 07 June 2023).
- The montagu kitchen: Marylebone restaurant* (2000) *The Montagu Kitchen & Lounge | British Restaurant in Marylebone London*. Available at: <https://themontagurestaurant.co.uk/> (Accessed: 06 June 2023).