

Hotel Trinity

Five Course Dinner Menu for 4 people

Description	Price (£)
Appetizer	Half/Full
Roasted butternut squash	10/20
Fish pie	10/20
Fried veggies with club sandwich	15/30
Garlic butter chicken bites	22/44
Allergens: Sea fish salmon, eggs	
Soup	
Potato and spinach soup	14/28
Chicken veloute soup	20/40
Allergen: Shellfish stock, sesame	
Main Course	
River Fowey Mussels	20/40
Lancashire duck	20/40
Wine pairings by the glass (Single serve)	
Pinot Noir with River Fowey Mussels (Red Wine)	15
Chateau de Sancerre with Lancashire duck (White wine)	15
Dessert	
Carrot cake	18
Banoffee pie	23
Cheese (only one)	
Cheddar	8
Monterey jack	10
Wine pairing by the glass (Single serve)	
Far Niente Chardonnay with cheddar (White wine)	18
Masseto(merlot) with Monterey jack cheese (Red Wine)	23

Beverage menu	
Cocktails	Price (£)
	30ml/60ml
Espresso martini (espresso, coffee liqueur, and vodka)	40/80
Pina colada (Rum, cream of coconut or coconut milk, and pineapple juice)	30/60
Mocktails	
Virgin mojito (lemon juice, peppermint, mint leaves)	15/30
Shirley temple (Grenadine syrup, maraschino cherry)	25/50

Description	Energy (cal)
Appetizer (100gm)	
Roasted butternut squash	45-50
Fish pie	25-30
Soup (100 ml)	
Potato and spinach soup	50-55
Chicken veloute soup	65-70
Main Course (200 gm)	
River Fowey Mussels	30-34
Lancashire duck	35-40
Dessert (50gm)	
Carrot cake	15-18
Banoffee pie	15-20
Cheese (50gm)	
Cheddar	20-25
Monterey jack	22-26

Food safety statement

The food policy statement is a structural guideline regarding the safety management process to maintain food safety (Guerra & Boys, 2022). Five golden rules of food safety are keeping clean, maintaining the appropriate temperature, separating the raw foods from the cooked foods, cooking thoroughly and using raw and safe materials (Yoon, 2018).

The five-course dinner menu which includes the appetiser, soup, main course, dessert drink, the management needs or the cooking department needs to consider the food safety policy while grilling or roasting the foods. Apart from that, it is also important to separate the raw foods from the cooked foods while roasting any item.

The management uses quality management to get feedback and it also provides information such as the expiry date of items, ingredients etc.

The HACCP principle includes hazard analysis, record keeping, documentation etc., (FDA, 2022). To serve or prepare the five-course menu individual needs to consider these principles to avoid any kind of hazards.

This five-course dinner menu also maintains the Food Safety Act (1990) by the UK government to avoid any kind of items from foods that harm people (Gov, 2022). To prepare the five-course menu, the management needs to consider these foods' safety statements and the relevant legislation in the UK.

Target consumers

The five-course menu will attract the family and the young generation couple as they will get a wide range of dishes and best options in drinks, main courses etc.

The management will provide the two options in soups and main course categories that are non-vegetarian and vegetarian. These will help to attract the family who will visit the hotel as they will be able to choose dishes according to their preferences.

In the demographic segmentation, this menu is specially designed for attracting people of age around 26-41 years. Apart from that, there will be an option in wine which will be the red wine and white which will attract the young generation couple.

Along with it, the best preparation and the reddish stems in an appetiser with the option of veg and non-veg will attract the couples and the families in the hotel.

Furthermore, the five-course menu also attracts the family group as the choice of the menu is more in this five-course dinner menu and the wine alternatives in terms of red and white accomplish both consumers within this menu.

Safety measures in takeaway option

We strictly follow the COVID-19 protocols including social distancing, reduced interactions, and other measures to maintain the safety of our guests

Description:

Appetizers

Roasted Butternut Squash- roasted butternut, spinach, cheese, and walnut pie

Fish pie- salmon fish, warm tatar sauce

Soup

Potato and spinach soup- potato, oysters, horseradish and milk

Chicken veloute soup- white stock, creamed, onion, herbs and parsley

Main course

River Fowey Mussels- brown pudding, Celeriac, whiskey apple sauce

Lancashire duck- duck leg, pureed white Jerusalem artichoke and Espagnole sauce

Dessert

Carrot cake- Sweet carrot, honey syrup

Banoffee pie – Banana, butter, cream and crushed biscuits

The menu is for dinner servings, which are available from 6 pm to 10 pm. For Sundays, the timings are 7 pm to 11 pm.

The menu is specially made for four servings, but it can be provided to couples according to their needs

It is a family-friendly restaurant with a healthy environment and also friendly for couples with attractive services, such as candlelight dinner, private space, celebrations, and many others.

The ingredients used in the menu are all-seasonal including the vegetables and fruits used in the main course, desserts, and other food items. Vegetables like beetroot, spring cabbage, carrots, calabrese, tomatoes, lemons, cantaloupe, cucumber, bell peppers, green peas, eggplants, corn etc. are used in the servings, which are available in all the seasons in terms of fruits, raspberries, kiwi, apricots, grapes, banana, are used in the desserts and other food items to make those available in all seasons.

Process: Takeaway, Dine-in, and Online delivery all the options are available in the restaurants to serve our customers at their best. The takeaway option is available with safety measures due to the outbreak of pandemic that required health and safety measures to be maintained, which are strictly followed in the restaurant.

The dine-in service includes couple dinner, family dinner, special occasions, candlelight, and many other options that can be availed by the guests and the special occasions require pre-booking through the website or any other platform including voice call booking service. All the employees use masks all the time to ensure the safety protocols and satisfy the guests properly.

We have collaborated with Uber-eats to provide food items at your doorstep



References

- FDA, 2022. *HACCP Principles & Application Guidelines* | FDA. [Online] Available at: <https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines#:~:text=Seven%20basic%20principles%20are%20employed,and%20record%2Dkeeping%20and%20documentation.> [Accessed 23 February 2022].
- Mathews, A., Patten, E.V. and Stokes, N., 2021. Foodservice Management Educators' Perspectives on Nutrition and Menu Planning in Student-Operated Restaurants. *Journal of Nutrition Education and Behavior*, 53(3), pp.223-231.
- Grady, A., Stacey, F., Seward, K., Finch, M., Jones, J. and Yoong, S.L., 2020. Menu planning practices in early childhood education and care—factors associated with menu compliance with sector dietary guidelines. *Health Promotion Journal of Australia*, 31(2), pp.216-223.
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- Yoon, D., 2018. Comparative assessment of good agricultural practices standards in agricultural product quality control act with respect to produce safety rule in food safety modernization act. *Journal of Food Hygiene and Safety*, 33(1), pp. 12-22, DOI: 10.13103/JFHS.2018.33.1.12.

