

# Menu Development

**Food and Beverage Operations BMIH4002**

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## **Hotel Trinity: Reimagining Local Heritage with Modern Elegance**

The Hotel Trinity in Newcastle, United Kingdom, has a dining concept that mixes the historic taste of the area's cuisine with the contemporary flare of today's culinary fads. The idea's primary goal is to respect and promote the region's culinary legacy while also incorporating characteristics of world cuisine in order to attract clients from a wide variety of backgrounds. Eriksen (2013) claims that the designed menu presents a dual narrative, one that evokes heritage while simultaneously embracing modernity.

The ideal target market consists of a varied set of clients, ranging from city inhabitants seeking a gourmet experience to travellers from all over the globe seeking authentic regional delicacies. Because of the restaurant's diverse clientele, the menu has been tailored to cater to a broad variety of tastes and preferences (Kivela, 1997). This has aided in broadening the restaurant's appeal.

The recipes and their components were carefully selected to ensure the food's excellent quality while also encouraging ecologically friendly practises. This is consistent with a rising trend in the food industry that emphasises local sourcing since it benefits the local economy and guarantees that the foods are as fresh as possible (Farmison & Co, 2021). The restaurant's dedication to sustainability is further shown by its changing seasonal menu, which makes the most of the local cuisine that is in season at any given moment (Jones et al., 2016).

The inclusion of famous Geordie specialties such as Pease Pudding and Singin' Hinnies pays homage to the region's food while also providing tourists with a savoury experience of Newcastle's rich cultural past (Oliver, 2015). Fusion dishes, on the other hand, such as the Grilled Halloumi Burger and the Vegetable Curry, demonstrate an imaginative adaptation of foreign tastes that appeal with the restaurant's worldwide customer.

The capacity to perceive and adjust one's own nutritional needs and preferences is a necessary component of modern eating culture. Given the growing number of vegetarians and vegans in the UK, the restaurant has made care to have a selection of vegetarian and vegan items on its menu (Finder, 2020). The beverages menu, which has a chosen selection of local beers and inventive cocktails, echoes the warm atmosphere that pervades the rest of the restaurant.

In conclusion, Hotel Trinity exemplifies a deliberate gourmet blend of history and innovation. Its mission is to give visitors with an instructive dining experience that embodies Newcastle's culinary culture while also catering to the diverse interests of its diverse audience.

## References

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**HOTEL TRINITY**

# *Menu*



# Lunch

Menu

## STARTER

- *Garden Pea Soup with Fresh Mint and Croutons - £5.00*
- *North Sea Crab Salad with Apple and Avocado - £7.00*
- *Vegetable Spring Rolls (V) - £6.50*
- *Crispy Goat Cheese Salad with Walnuts and Honey (V) - £6.00*
- *Prawn Cocktail with Marie Rose Sauce - £7.50*

## MAIN

- *Traditional Fish & Chips with Tartare Sauce - £13.00*
- *Roasted Vegetable and Quinoa Salad (V) - £10.00*
- *Pan-seared Chicken with Mushroom Risotto - £12.50*
- *Grilled Halloumi and Roasted Red Pepper Burger (V) - £11.50*
- *Chicken Caesar Salad - £12.00*
- *Traditional Shepherd's Pie with Garden Peas - £13.50*

## DESSERT

- *Warm Sticky Toffee Pudding with Vanilla Ice Cream - £6.50*
- *Fruit Salad (V) - £5.50*
- *Dark Chocolate Mousse - £6.00*
- *Lemon Tart with Fresh Berries - £6.00*
- *Raspberry and Almond Bakewell Tart (V) - £6.50*

# Dinner

Menu

## STARTER

- *Seared Scallops with Black Pudding and Pea Puree - £8.50*
- *Stuffed Bell Peppers (V) - £7.50*
- *Trio of Geordie Tapas (Pease Pudding, Craster Kipper, Singin' Hinnies) - £9.00*
- *Creamy Garlic Mushrooms on Toasted Brioche (V) - £7.50*
- *Smoked Salmon Carpaccio with Lemon and Dill - £8.50*

## MAIN

- *Ribeye Steak with Homemade Chips and Peppercorn Sauce - £20.00*
- *Roasted Butternut Squash Risotto (V) - £14.00*
- *Grilled Sea Bass with Lemon Herb Butter - £18.00*
- *Vegetable Curry with Basmati Rice (V) - £13.50*
- *Pan-roasted Duck Breast with Red Wine Jus - £19.00*
- *Oven-baked Cod with a Lemon and Parsley Crust - £17.00*

## DESSERT

- *Traditional Geordie Singin' Hinnie with Clotted Cream - £7.00*
- *Vegan Chocolate Tart (V) - £6.50*
- *Trio of Sorbets (V) - £5.50*
- *Poached Pear in Red Wine with Vanilla Ice Cream - £7.00*
- *Baked Vanilla Cheesecake with Berry Compote - £6.50*

# Drinks

## *Non-Alcoholic Drinks*

- *Homemade Lemonade - £3.50*
- *Freshly Squeezed Orange Juice - £4.00*
- *Virgin Mojito - £5.00*
- *Elderflower Presse - £3.50*
- *Berry Smoothie - £4.50*

## *Alcoholic Drinks*

- *Newcastle Brown Ale - £4.50*
- *House Red/White Wine - £6.00 per glass*
- *Trinity Signature Cocktail - £8.00*
- *Local Craft IPA - £5.00*
- *Trinity Passionfruit Martini - £8.50*
- *Selected Single Malt Scotch Whisky - £7.00*

