

Assignment 2: Menu Engineering

Food & Beverage Operations (BMIH4002)

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Hotel Trinity Restaurant

Hotel Trinity Restaurant is a new concept within a 4 star hotel, located in the UK, Bath city area, designed to cater to a diverse target audience. Combining elements of fine dining with a relaxed atmosphere, the restaurant aims to provide an elevated dining experience with a focus on quality, flavour, innovation and a stylish and contemporary settings. The restaurant style and contemporary design reflects a modern aesthetic, enhancing the overall ambiance. From the moment the guests step inside , they are greeted by an elegant atmosphere, comfort, and a sense of luxury.

The target audience for Hotel Trinity Restaurant can be a combination of tourists and local residents. The goal is to attract both hotel guests seeking, convenient dining option and locals looking for a high-quality dining experience. The menu at Hotel Trinity Restaurant offers a diverse range of traditional culinary choices, using the seasonal and locally sourced ingredients. The suppliers we used for our food menu are : The Leathams, Metrow Foods, Fairfax Meadow, Reynolds, Hep oils, Direct Seafoods, Heppells, Classic fine foods.

The menu focuses on freshness and the quality of the dishes, the menu also includes a selection of nutritious options, accommodating dietary preferences and requirements. Vegetarian, vegan and gluten-free, the guests can ask a member of our team for a different menu which will have their dietary requests. As competitors in Bath area we have Cote Brasserie with similar dishes. Hotel Trinity Restaurant distinguishes itself with signature dishes that shows the creativity and the culinary expertise of the chefs. Complementing the food menu, the restaurant offers a list of beverages as well which includes wines, beers, soft drinks, cocktails and a nice selection of teas and coffees. This complements the flavour of the dishes and provides a comprehensive dining experience. And for our drinks selections we have Champers Drinks, Bibendum and Nicol Retailer suppliers.

The menu choices at Hotel Trinity Restaurant cater to diverse preferences of the target audience, providing traditional culinary adventure without living the hotel. Hotel Trinity Restaurant aims to exceed guest expectations and leave an unforgettable experience.



MENU

Starters

Gratinated Cheese Soufle	9.99£
With pesto and toasted pine nuts	
Buffalo mozzarella	9.99£
Black olives, baby tomatoes, pesto and pine nuts	
Salt and Pepper Squid	10.99£
Miso wasabi mayonnaise, coriander and lime	
Smoked salmon	12.99£
Dill, lemon and dark rye bread with butter	

Sides

Chips	5.49£
Mash potato	4.50£
Green beans	4.75£
Brocoli	5.50£
Jasmine rice	3.99£
Tomato and basil salad	5.50£

Mains

Chicken Milanese	18.99£
Free-range fried hen's egg, truffle cream sauce	
Fish and Chips	17.95£
North Sea Cod batter, with mushy peas, chips and tartare sauce	
Cottage pie	15.99£
Slow-braised with lamb and beef, cheddar mash and red wine sauce	
Monkfish and prawn curry	22.90£
Chilli, choy sum, crispy sweet potato and jasmine rice	
Chargrilled halloumi salad	15.90£
Red quinoa with grapes, pine nuts, radish, green beans and herb dressing	

Desserts

Creme brulee	8.00£
Vanilla custard and caramelised sugar crust	
Frozen berries	7.50£
Mixed berries with a lemon sorbet and a waem white chocolate sauce	
Profiteroles (1 portion)	7.95£
Served with vanilla ice cream and a warm chocolate sauce	
Cheese board	11.50£
Stilton, goat`s cheese, blue cheese and camembert with pear chutney and crackers	

Kids mains

9.95£ all mains

Fish and chips
With mushy peas
Grilled chicken
Served with broccoli and tomato sauce
Sausage and mash
With gravy
Pan-fried cod fillet
Served with broccoli and tomato sauce

For any dietary request please ask a member of our
staff !



Drinks

menu

Coffee and Tea

Espresso	2.50£
Americano	3.50£
Latte	4.00£
Cappuccino	4.00£
Mocha	4.50£
Macchiato	4.50£
Iced Coffee	3.50£
Green Tea	4.00£
Earl Grey	3.50£
Mint Tea	3.50£
Black Tea	4.00£
English Breakfast	3.50£
Chamomile Tea	3.50£

Red Wine

Tempranillo, Spain	22.00£
Merlot, Chile	27.00£
Malbec, Argentina	35.00£
Pinot Noir, New Zealand	45.00£

Cocktails

Cosmopolitan	12.00£
Porn star Martini	13.00£
Margherita	12.50£
Aperol Spritz	12.00£
Pina Colada	13.50£
Mojito	11.00£
Old Fashioned	12.00£
Bloody Mary	13.00£

Soft drinks

Coke	3.50£
Coke zero	3.25£
Fanta	3.00£
Sprite	3.50£
J2O Orange	4.00£
Still water	3.00£
Sparkling water	3.00£

White Wine

Macabeo, Spain	22.00£
Pinot Grigio, Italy	25.00£
Chardonnay, Chile	35.00£
Gavi di Gavi, Italy	45.00£

Rose Wine

Tempranillo, Spain	22.00£
Pinot Grigio, Italy	25.00£
Lady A, France	45.00£

Beers and Cider

Peroni	5.50£
Corona	5.95£
Lucky Saint	5.00£
Apple cider	5.50£

For any information, please ask a member of our staff!

References

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