

Name

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Student id:

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The module title:

**Food and Beverage Operations
BMIH4002**



Available on 14th of February

EST  1998

Trinity Hotel

your satisfaction first



*Buy one cocktail and you
get one for free*

2 courses £25 3 courses £30

Menu

Starters

- Tempura oysters with wasabu mayo
- Chicken & Tarragon Terrine with dijon aioli

Main

- Wild Mushroom Risotto with truffled rocket & parmesan
- Braised Cod lion with crushed potatoes, green beans, and white wine sauce

Dessert

- Melted Chocolate Pot with dipping fruit
- Red Velvet cheesecake

Drinks Specials

Glass of prosecco £4

Pink gin Fizz £8

Lovers twist £8

Pornstar £8

Please ask for advice with any Allergy information
(gl/v/vegan) indicates dishes that are or can be made gluten-free/vegetarian/vegan

References

- Canva.com available at https://www.canva.com/design/DAFZ_CIK4WE/UlBDXV3ZX4nwUIUQHe44wQ/edit (accessed on 17 February)
- Google.com/search?q=valentines+day+menu&rlz=1CAMQJZ_enGB1040&sxsrf=AJOqlzV91crQyGBbSe8bVbEwuoFleqyxww:1676670833787&source=lnms&tbm=isch&sa=X&ved=2ahUKEwj p3M_LxZ39AhUBplsKHcffDBUQ_AUoAXoECAEQAw&biw=1366&bih=649&dpr=1#imgrc=KcvZVK2tIX99TM (accessed at 14 February)
- Boussard, S (2021) *Food and Beverage Management in the Luxury Hotel Industry*. New York: Business Expert Press