

Food & Beverage Operations BMIH4002

As-2 (Part-1 & Part-2)

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PART 1: Restaurant Concept

Introduction

Hotel Trinity, a hotel in the heart of the city that has been awarded four stars and is a proud part of the Trinity Hotel group, is pleased to announce the debut of its one-of-a-kind restaurant concept, which aims to provide an extraordinary dining experience to customers from the surrounding community in addition to hotel guests. As a nod to the great culinary tradition of the United Kingdom, this article will discuss the restaurant's concept, intended clientele, and menu selections.

Plan for a Restaurant

Infusing classic British dishes with modern preparation methods is essential to the restaurant's philosophy here at Hotel Trinity. The finest of British cuisine will be shown in a warm and exciting setting where visitors can relax and enjoy themselves. The sophisticated atmosphere of the restaurant, which oozes contemporary elegance (Barclay et al., 2018), makes for a great dining experience.

Target Audience

Customers from all walks of life, from hotel guests to business travellers to locals, use the restaurant. Those interested in good dining and the many culinary traditions of the United Kingdom are the target audience. The ideal customers are out-of-town visitors here for business or pleasure who are looking for an extraordinary dining alternative in the heart of the city, as well as locals in the area who are searching for an exquisite culinary adventure. According to Geetz and Page (2016), creating a dining experience that is both vibrant and welcoming may be accomplished by catering to a diverse audience.

Food Selections

The restaurant's menu has been carefully crafted to give diners a wide variety of options, and it includes dishes that are representative of the finest of British cooking as well as dishes that draw inspiration from across the world. To guarantee the highest quality and best taste and have sourced all of the ingredients from nearby farms and businesses (Smith, 2019). The menu includes classic British cuisine like fish and chips, shepherd's pie, and Sunday roast with a modern touch to please the customers (Poulston and Yip, 2021).

Vegetarian and vegan dishes that include unique plant-based preparations are available (Gurnani et al., 2019) to meet the needs of customers with a variety of dietary choices. To appeal to a larger group of customers and also offer a variety of foreign meals, such as seafood with a Mediterranean twist, Asian fusion, and Middle Eastern flavours (Yun and Ho, 2020). Gluten-free and dairy-free alternatives are also available on the menu (Lee and Cho, 2019) to make sure that everyone who visits the restaurant has a pleasant meal.

Part 2

Menu

Breakfast

Starters:

Fresh Fruit Parfait

Greek yoghurt, fresh seasonal fruit, and crisp granola, all finished with a sprinkle of honey.

Smashed Avocado Toast

Sandwich made with toasted artisan bread, mashed avocado, cherry tomatoes, feta cheese, and chilli flakes for heat.

Smoked Salmon Bagel

A traditional breakfast sandwich that consists of a warm bagel spread with cream cheese, smoked salmon, red onion, and capers.

Mains:

Full English Breakfast

Your choice of egg preparation, bacon, sausages, grilled tomatoes, baked beans, mushrooms, and bread makes for a full and filling breakfast.

Eggs Benedict

Toasty English muffins topped with poached eggs, gammon, smoked salmon and a luscious hollandaise sauce.

Veggie Omelette

Vegetables including bell peppers, onions, spinach, and mushrooms are sautéed and folded into a light omelette that is served with hash browns or toast.

Seafood Menu

Starters:

Grilled Shrimp Skewers

Grilled prawns seasoned with a garlicky herb marinade and a zingy lemon aioli.

Stuffed Calamari

Calamari rings in a delicately seasoned and lightly breaded batter, topped with a zesty tartar sauce.

Lobster Bisque

Creamy soup loaded with a variety of seafood including prawns, fish and mussels that have been cooked in a savoury broth.

Mains:

Grilled Salmon

Herb-seasoned fish fillet cooked to perfection, topped with roasted veggies and a lemon butter sauce.

Chips and Fish

Crispy fish fillets in a beer batter with mushy peas and homemade tartar sauce on the side.

Paella with Mariscos

Seafood such as prawns, mussels and squid are cooked in a colourful Spanish rice dish that is flavoured with saffron and given with a side of garlic bread for dipping.

Lunch Specials

Starters:

Caesar Salad

Crisp romaine lettuce, croutons prepared from scratch, grated Parmesan, and a tangy Caesar dressing—that's the classic Caesar Salad.

Bruschetta with tomatoes and mozzarella

Toasted focaccia bread topped with sliced tomatoes, fresh mozzarella, basil, and balsamic sauce.

Butternut Squash Soup

Soup prepared with roasted butternut squash, onions, and spices; very soothing.

Mains

Panini with Grilled Chicken

Mixed greens and a grilled chicken breast sandwich on freshly made ciabatta bread with pesto and roasted red peppers.

Roasted Chicken Breasts with Feta and Spinach

Serve with roasted potatoes and fresh produce of the season is this chicken breast packed with sautéed spinach and tangy feta cheese.

Veggie Stir Fry

Steamed jasmine rice topped with a stir-fry of assorted fresh veggies in a savoury sauce.

Fast Food

Starters

Wings, or Chicken

Barbecue, buffalo, and honey mustard sauces with tender chicken wings marinated in a zesty sauce.

Nachos con todo el lópez

Tortilla chips piled high with guacamole, sour cream, salsa, chopped tomatoes, jalapenos, and melted cheese.

Cheese on a Stick, Pizza

Fried mozzarella cheese sticks in golden batter, topped with marinara sauce.

Mains

Classic Cheeseburger

Served on a toasted bun with a side of fries, this burger is stacked high with a delicious beef patty, cheese, lettuce, tomato, pickles, and special sauce.

Burger with Chicken

Chicken breast, grilled or breaded, with lettuce, tomato, onion, and mayonnaise on a soft bun, with fries on the side.

Vegan Patty

A tasty veggie burger created from a variety of grains and veggies, smothered with vegan mayo and served with a side of sweet potato fries.

Desserts:

Pancakes with Maple Syrup

Pancakes that are light as air and come with a side of fresh berries and a pool of golden maple syrup.

Toast, French

Perfectly baked bread pieces dunked in a batter flavoured with cinnamon and vanilla and topped with powdered sugar and fruit compote.

Yogurt Parfait with Mixed Berries

Yoghurt, honey, and mixed berries stacked in a bowl, with granola on top for texture.

Lime Pastry

Dessert made with a buttery pastry crust, lemon curd, and whipped cream that is both tart and refreshing.

Mousse à la chocolate

A rich and silky chocolate mousse dusted with cocoa and served with fruit.

Lime pie

A slice of paradise with a graham cracker base, a lime filling, and a cloud of whipped cream.

Crusty Apple Crisp

Serve with a dollop of vanilla ice cream and a warm apple filling topped with a crispy oat crumble.

Cookies with chocolate chips

Chocolate chip cookies are prepared from scratch, accompanied by a cold glass of milk.

Salad of Fruits

Cooling melons, berries, and citrus with a touch of honey drizzled on top.

An Ice Cream Delight

Traditional ice cream treats with strawberry, vanilla, and chocolate ice cream, with whipped topping, fudge, almonds, and a cherry on top.

Brownie with vanilla ice cream served warm

A warm, fudgy chocolate brownie topped with chocolate sauce and a dollop of vanilla ice cream.

Beverages:

Tea/Coffee

Freshly Brewed Coffee

Espresso, cappuccino, and lattes, among other coffee beverages, are all brewed from whole beans.

Assorted Teas

Teas of the highest quality, including English Breakfast, Earl Grey, and herbal infusions, brewed and served hot with water or milk.

Freshly Squeezed Juices:

Fresh, locally obtained fruit juices in a variety of flavours and colours, such as orange, grapefruit, and apple.

Soda Pop

Chilled versions of several well-liked soft drinks, from cola to lemon-lime soda to ginger ale.

Cold Tea

Peach, lemon, or raspberry iced tea, served over ice with a lemon slice for extra refreshing flavour.

Milkshakes

Milkshakes with a cherry and whipped cream on top, combined with ice cream in flavours such as cookies and cream, caramel, and mint chocolate chip.

Special Drinks

The signature drink at the bar is a one-of-a-kind concoction that was developed in-house using only the finest ingredients.

Mocktail

Those who prefer alcohol-free beverages may now have a delicious speciality drink made with a variety of revitalising fruit juices, flavoured syrups and garnishes.

Wine/Beer

White Wine

White wines like Sauvignon Blanc and Chardonnay, which are light and refreshing, are excellent complements to shellfish.

Craft Beer

Craft beers created in the area, each has its distinct flavour profile, to go with the seafood.

Conclusion

Finally, Hotel Trinity's restaurant design provides a balanced eating experience that respects a wide range of dietary restrictions and personal preferences. Breakfast, seafood, fast food and speciality beverages are all represented on the carefully chosen menu, guaranteeing that there will be something for everyone. The restaurant follows the latest health and wellness trends (Smith et al., 2020) since it pays attention to nutrition and may cater to specific dietary needs. To maintain a competitive edge and attract target customers, the pricing strategy considers the prices offered by similar businesses (Johnson, 2018). The restaurant's dedication to environmental responsibility is shown by the fact that it uses sustainable and seasonal ingredients wherever possible (Thompson and Baker, 2019). The objective of the restaurant as a whole is to provide customers with a memorable meal that is also good for their souls.

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