Assignment 2:
Menu

Food & Beverage Operations (BMIH4002)
Elena-Petronela Ciubotariu (2219782)
Ffion Cumberpatch
Word count: 345

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 prown 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£

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£

Red Wine

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

Rose Wine

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

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

The Ivy Collection Menus, Available at : https://ivycollection.com/menus/ (Accessed on 25 May 2023)

Fairfax Meadow, Available at: https://www.fairfaxmeadow.co.uk/ (Accessed on 25 May 2023)

Harvey and Brockless, Available at: https://www.harveyandbrockless.co.uk/ (Accessed on 26 may 2023)

Metrow, Available at: https://www.metrow.co.uk/
https://leathams.com/ (Accessed on 26 may 2023)

Reynolds, Available at: https://www.reynolds-cs.com/get-in-touch/ (Accessed on 26 may 2023)

Hep Oils, Available at: https://hepoils.com/supply (Accessed on 26 may 2023)

Direct Sea Foods, Available at: https://www.directseafoods.co.uk/ (Accessed on 28 may 2023)

Heppells, Available at: https://www.heppells.co.uk/ (Accessed on 28 may 2023)

Classic Fine Foods, Available at: https://www.classicfinefoods.co.uk/
https://nicolretailer.com/?=f06561f6bc4411d269fd05744966b8b4
https://www.champerswholesale.com/ (Accessed on 02 june 2023)

Bibendum, Available at: https://www.vintagewinegifts.co.uk/?msclkid=8bec0e2382091ac822be6aa1708f1ba7&utm_source=bing&utm_medium=cpc&utm_campaign=Campaign%2520%25231&utm_term=bibendum%2520wine&utm_content=Wine%2520Store (Accessed on 05 June 2023)