

Hotel Trinity
105 Guild Street
LONDON
SE22 8HL
079 7900 2799

“Hotel Trinity”
Plz call us to place your order at this number-
079 7900 2799

FOOD HYGIENE RATING
0 1 2 3 4 **5**

Drinks

- Espresso, coffee filter 2,7 - 3,4 USD = 2 - 2.5 GBP
- Americano 3,4 - 4,1 USD = 2.5 - 3 GBP
- Latte, cappuccino 3,4 - 4,8 USD = 2.5 - 3.5 GBP
- Tea latte 4,1 - 4,8 USD = 3 - 3.5 GBP
- Hot chocolate 4,1 - 4,8 USD = 3 - 3.5 GBP
- Black tea (English breakfast) 2,7 USD = 2 GBP
- Tea in a teapot 3,8 - 4,5 USD = 2.8 - 3.3 GBP

Tasty Chicken

- Spicy BBQ Wings (7pc.) £4.25
- Franks RedHot Wings (7pc.) £4.25
- Chicken Strippers (7pc.) £4.25
- Chicken Kickers (7pc.) £4.25
- Chicken Wings (7pc.) £4.25

Food

- Croissant 2,7 - 3,4 USD = 2 - 2.5 GBP
- Muffin 4,1 USD = 3 GBP
- Norwegian waffles 6,8 USD = 5 GBP
- Toasts and hamburgers 6,8 USD = 5 GBP

Wines, Prosecco & Champagne

- White Wine (175ml) £5.00
- Rose Wine (175ml) £5.00
- Red Wine (175ml) £5.00
- White Wine (750ml) £18.50
- Rose Wine (750ml) £18.50
- Red Wine (750ml) £18.50
- Prosecco (200ml) £7.50
- Prosecco (750ml) £25.00

Food

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Some of our dishes may contain allergens. If you face any kind of allergens, plz make sure let us know before you place order.

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Lunch

- Lunch: 2 sausages, mashed potatoes, onions and gravy 9,5 USD = 7 GBP
- Carborane paste 9,5 USD = 7 GBP
- Salads 9,5 - 10,9 USD = 7 - 8 GBP
- Cakes 4,8 USD = 3.5 GBP
- Beer 4,8 USD = 3.5 GBP
- Wine 4,8 - 5,4 USD = 3.5 - 4 GBP

Starters

- Dough Balls £3.75
- Dough Balls Formaggi £4.20
- Garlic Bread £3.75
- Garlic Bread with Mozzarella £4.20
- Bruschetta Con Funghi £5.25
- Melanzanine £5.25
- Buffalo Mozzarella &
- Tomato Salad £5.45
- Risotto Fresco £5.75

Traditional British meals - Dining and Drinking

- Bread basket with olive oil and balsamic vinegar 4,1 USD = 3 GBP
- Buttered Scotch Salmon 6,8 USD = 5 GBP
- Grilled cod, flounder or salmon 15 USD = 11 GBP
- Grilled salmon fillet 16,3 USD = 12 GBP
- Steak with grilled tomatoes, mushrooms 20,4 USD = 15 GBP
- Traditional Pies 10,9 USD = 8 GBP

Introduction

Hotels provide takeaway and dining food services to the customers providing a wide variety of items on their menu. Creating a menu card is therefore a vital part of the hotel business as proper designing of hotel menu would catch the attraction of the customers to know about the available food services and buy the services with proper price. The “Hotel Trinity” would also need to design a quality menu with the implementation of cultural food items on the list (Bondzi-Simpson and Ayeh, 2017).

The core idea to promote the business is to make the menu card easily readable and catchy to the potential customers. In order to do so, “Hotel Trinity” can add colours, shades to the menu card to show different food types. The addition of the company name and/or logo on top would help the customers to identify the main company and remind when needed. That would add value to the identity of the company among the customers buying their services (Baiomy and Jones, 2016).

The main food items that can be included according to the guide is presented here:

- Drink Items like soft drinks: Pepsi, Coca-Cola, Fruit Juice et cetera.)
- Alcohol Items (Red/White Wine, Whisky)
- Soup Items: Corn soup, Vietnamese soup, Foreign soup items
- Tea & coffee (Lemon tea, masala tea, flavoured tea, latte, Americano, Dalgona
- Meat and Fish (Steak, Stew, fish barbeque, curry et cetera.)
- Fast food items: Chow mein, Ramen, burger, sandwich etc.
- Foreign food items like Chinese, Japanese, Korean and Indian foods.

As this hotel is on the coast of Swansea, there is a tradition to drink different types of wine items in the food habit. Therefore, “Hotel Trinity” can offer wine items, especially presenting two types of them free of charge on one sort of serving. The production, management and sales should be monitored by the authority to ensure the quality of each product (Gupta and Saxena, 2014).

One of the important things for running a successful hotel business is to add a price range on the menu card. Proper pricing of foods will attract people to get an idea about the contents and buy the food within their buying limits. Adding the price just right of the food on the menu will be helpful for the clients to compare the items with other ones and ultimately would be more willing to buy a specific one within their limits. For instance, a price range of 15-45 £ can be attractive for tourists to buy that food (Ozdemir and Caliskan, 2015).

The system of online ordering and servicing can be helpful to make orders and delivering foods. The “Hotel Trinity” can also offer online booking and ordering foods through their web pages. That will also help the customers to know about the product before entering the hotel. Then, the time shift can be very important. If the hotel lets people know when the foods are available and ready to be taken, that would attract them during the right hours. For example, providing time shifts of 9 am to 11 pm would be helpful for the customers to choose the shifts to make the visit and take the service (Wang and Wu, 2014).

The success of a hotel depends also on cultural issues and in the context of “Hotel Trinity”, adding local food items from the commonly used markets would add more value to the business status of the company (Bondzi-Simpson and Ayeh, 2017). Adding the right food items are also necessary for the company to thrive. For example, adding drink items such as fruit juice, appetizers, Champagne, wine, soft drinks etc. have more chances to attract the customers. Adding steamed and fried rice, vegetables, meat, fish etc, can be more responsive to the needs of customers. Lastly, how exactly the payment is to be received is also very important. Adding card-system payment alongside cash will be quite convenient for the customers to choose either of them by their choices (Shah et al, 2016).

Conclusion

At last, the beginning of the hotel business can be quite tough for the authority due to the management related issues and adding the right set of food items on the menu. Therefore, “Hotel Trinity” can add all the mentioned food items to the list to better promote their business. The supply of drinks, local foods, lunch-dinner items with proper design of a menu card will be highly helpful for the promotion and sale of the items to the customers (Ozdemir, B. and Caliskan, O., 2015).

References

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- Bondzi-Simpson, A. and Ayeh, J.K., 2017. Serving indigenous dishes in hotels: An inquiry into the conative response of menu decision makers. *International Journal of Hospitality Management*, 67, pp.115-124.
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