

Food and Beverage Operation

BMIH4002 - LEVEL 4

Restaurant Concept

Student Name: Ivascu Ana

Id Number: 2239390

The Garden Bistro

The Hotel Trinity is elegant and stands out among the busy streets of London. At its Garden Bistro, this trendy hotel offers some of its best food while displaying a very happening ambience that visitors really love. This elaborate idea stemmed from the idea of creating an elegant oasis during a busy urban environment. The internal park in this restaurant is a green oasis of the city with flowery plantings, beautifully selected natural objects, and calm atmosphere. The members of staff at the Garden Bistro put their best foot forward to ensure that they provide excellent service to diverse clientele. However, this experience is one that would never be forgotten by all diners including famous residents, discerning palates, and even passing businessman. The notion of those looking for a five-star supper may receive the thought with excitement. The restaurant's fine food and tranquil sophisticated environment attracts the affluent in the city.

The cooking methods employed at the garden bistro reflect various ethnic cultures and utilise seasonal and local products. There is a lot of resourcefulness in the menu, with great quality food using what is seasonal and local in their preparation. This reflects the growing demand in local products, as well as support of eco-policy at the hotel. Food and beverage management has always been extravagant in terms of practice. It offers huge amounts of cash such that they guarantee stability and renown for already known regional farms and industrialists. Thus, you remain confident that each exquisite sensation and subtle detail of the dish is maintained.

The upscale menu has incorporated all the dietary considerations like vegetarian, veganism, and Gluten allergies. This brilliant strategy is coherent with the premium service operations management theories espoused by Johnston and Clarke (2005). We have specifically chosen all the yummy stuff, bearing into consideration our regular consumers. In his comments, Brown pointed out that the dinner was an exemplary instance of combining high quality, yet expensive ingredients into premium outcomes. Being a reputable firm, this uses only the latest ingredients and thus maintains the quality at low rates. It is appropriate for a restaurant owner to have such aspirations. We also offer a selection of some of the best wines, cocktails and beers in the area to pair with your dinner.

The Garden Bistro aims to become number one in the food industry among all establishments that make up the Trinity Hotel chain due to its sustainability, an extensive menu of delectable dishes, and spotless customer care. The prestigious firm boasts many major clients that it serves with grace and a look towards long-run objectives.



Main Courses



£45

FILET MIGNON À LA ROSSINI

Prime beef filet served with seared foie gras, truffle Madeira sauce, and roasted vegetables.



£38

LOBSTER RAVIOLI

Homemade lobster-filled ravioli accompanied by a velvety lobster bisque and garnished with shaved black truffles.



£40

OSSO BUCO MILANESE

Braised veal shank atop saffron risotto, finished with gremolata and seasonal roasted vegetables.



£35

PORTOBELLO NAPOLEON

Layers of roasted Portobello mushrooms, eggplant, and tomato complemented with basil pesto and a balsamic reduction, served with a side of sautéed spinach.



£42

DUCK À L'ORANGE

Roasted duck breast served with a delicate orange glaze, accompanied by wild rice pilaf and seasonal market vegetables.



£39

VEAL SALTIMBOCCA

Veal scaloppine rolled with prosciutto and sage, finished with a white wine sauce, served with garlic mashed potatoes and grilled asparagus.

Desserts



£18

TIRAMISU SOUFFLÉ

Light, airy tiramisu soufflé served with espresso crème anglaise and a dusting of cocoa.



£20

CRÈME BRÛLÉE TRIO

Trio of miniature crème brûlées: classic vanilla, delicate lavender, and zesty lemon, served with fresh berries.



£25

CHOCOLATE FONDUE

Dark chocolate fondue served with a selection of fresh strawberries, bananas, and house-made marshmallows.



£22

STRAWBERRY RHUBARB TART

Tart filled with a harmonious blend of fresh strawberries and rhubarb, served with vanilla bean ice cream.



£24

LEMON MERINGUE NAPOLEONS

Layered lemon meringue and flaky pastry served with raspberry coulis and a dollop of whipped cream.



£21

MANGO COCONUT PANNA COTTA

Smooth mango and coconut-infused panna cotta served with a passionfruit coulis and a sprinkle of toasted coconut flakes.

Drinks

THE GARDEN
BISTRO



£18

CHAMPAGNE COCKTAIL

A classic champagne cocktail with a sugar cube soaked in bitters, topped with champagne and a twist of lemon



£16

APEROL SPRITZ

A refreshing mix of Aperol, Prosecco, and soda water served over ice with an orange slice



£20

TRUFFLE MARTINI

Vodka infused with truffle essence and vermouth, garnished with truffle-stuffed olives



£17

ROSEMARY GIN FIZZ

Gin, fresh rosemary, lemon juice, and club soda for a zesty and herbal delight



£19

BLACKBERRY BASIL SMASH

Bourbon muddled with blackberries, basil, and a hint of lime, served over crushed ice



£15

ELDERFLOWER PROSECCO PUNCH

Prosecco mixed with elderflower liqueur, fresh fruit, and a hint of mint

We are happy to work with any special diet requirements or preferences. Notify our staff of any food allergies or special diet requirements. With the help of our staff, you can count on a delicious meal that meets all of your specifications. To ensure you are happy with our service.



References

Brown, D.R., 2003. The restaurant manager's handbook: How to set up, operate, and manage a financially successful food service operation (Vol. 1). Atlantic Publishing Company.

Davis, B., Lockwood, A., Pantelidis, I.S. and Alcott, P., 2018. Food and beverage management. Routledge.

Johnston, R. and Clark, G., 2005. Service operations management: improving service delivery. Pearson Education.