

Name:

Mihai Alexandru Crisan

Student id number:

2217500

The module Title:

Food and Beverage Operations

You lecturer's name:

Muhammad Cassamo

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The Trinity Hotel is a central one in a tourist city. The all-day dining Italian menu is created for diversity and great treats well known worldwide. The restaurant's design is colourful, and I also brought a bit of the restaurant's colour to the menu design.

A new restaurant is open, and we want to bring something new to Trinity Hotel, attracting more customers and locals. Based on hotel research, the main competitors are close to British trends when discussing kitchen diversity, so adding colour and good taste to the hotel and city centre can make a huge difference.

The menu includes a variety of appetizers and different pasta types, plus desserts. Many Italian dishes are vegetarians and vegan-friendly; they are also included on the menu. The menu contains a lot of Variety of food for different requirements.

Considering Mediterranean food's success in the UK, I created a menu based on healthy choices and Variety. I considered Variety an essential aspect before making the menu and the restaurant concept. The customers can eat a full-course menu and get a free drink/cocktail.

The Italian menu concept is based on the traditional Mediterranean diet, considered one of the healthiest meals in the world.

Antipasti can be served before the main pasta dish; the hotel's customers can have multiple choices and enjoy diversity.

As I mentioned, the menu contains delicious pasta dishes, and I pride myself on bringing authentic Italian cuisine to one of the Trinity restaurants in the UK. Inspired by Italian family favorites, our menu is prepared with the finest ingredients to ensure that every dish we serve leaves our guests completely satisfied.

The dessert menu will brighten guests' day.

The target group for this concept is usually gourmet and health-conscious people looking for delicious and nutritious meals.

Healthier food choices are becoming increasingly important for people who want to maintain a healthy lifestyle.

Eating habits are evolving throughout the Western world. One of the main reasons why food and drink consumption is changing is that consumers are becoming more

health conscious. This is even more pronounced in the UK, where one main reason people go vegan is the desire for a healthier lifestyle.

The reasoning behind those meals is that Italian kitchen is recognized worldwide as being tasty, healthy, and offering diversity.



TRINITY
HOTEL

La Pasta TRINITY HOTEL

Summer Specialities

FOR EACH FULL COURSE YOU WILL GET A
FREE DRINK!!!



La Pasta TRINITY

APPETIZERS

Caprese salad (GF) (242Kcal).....	£7
Fritto misto (LF) (302Kcal).....	£8
Bread Agheas lazy Focaccia (159Kcal).....	£6.5
Courgette fries with spicy chilli with mayonnaise (VG) (200Lcs) £6	
Vittello Tonato (199Kcal).....	£5.5
Pancetta, watercress and mozzarella arancini (205Kcal).....	£5
Tomato and burrata salad with basil oil (VG) (102Kcal).....	£4.5

PASTA

Pomodoro e Basilica (VG) (1879Kcal).....	£12
Carbonara (1302Kcal).....	£12
Creamy Polenta (GF) (954Kcal).....	£15
Vongole Vino Bianco (1078Kcal).....	£13
Aglio olio & Peperoncino (1025Kcal).....	£14
Bottarga e Pomodoro Secchi (758Kcal).....	£18
Frutti di Mare (GF) (866Kcal).....	£16
Scampi al Forno (754Kcal).....	£15
Speciale del Giorno (862Kcal).....	£12
Vegan Spaghetti (VG) (526Kcal).....	£12

DESERT

Italian Fresh Cream Lemon Cake.....	£5
Italian Peach Crumb Cake.....	£6
Fresh Strawberry Mousse.....	£4.5
Vegan Tiramisu.....	£4
Dairy & Gluten Free Tiramisu.....	£5

For our guests with allergies, please feel
free to make special requests.



DRINKS TRINITY

SUMMER DRINKS

Classic negroni.....	£8
Aperol Spritz.....	£9
Limoncello Spritz.....	£10
Negroni Sbagliato.....	£8
Bellini.....	£9
Aperoll.....	£8
Limoncello cocktail.....	£7

NON-ALCOHOLIC DRINKS

Crodino Non Alcoholic Aperitivo.....	£5
Limonade.....	£4
Coke.....	£3
Fanta.....	£3
Fresh orange juice.....	£4
Still Water.....	£2
Sparkling Water.....	£2



TRINITY

HOTEL

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