

MODULE NAME-FOOD AND BEVRAGE OPERATIONS
BMIH 4002

MENU ENGINEERING

NAME -IPSITA PATRA

STUDENT ID-2231297

MODUL CODE -BMIH4002

LECTURE NAME - JALIYA DE SELVA

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HOTEL TRINITY
4* CITY CENTRE HOTEL, PART OF THE HOTEL TRINITY CHAIN.
Located in,Leicester, united kingdom.

PART 1

A restaurant menu is one of the most prominent internal marketing tools that customers can use to unknowingly affect their behaviour (Reynolds et al., 2005). The food service sector is becoming more interested in sustainable practises. Customers are interested in learning how food affects the environment and their health. The menu plays a significant role in shaping the visitor's initial opinion of the establishment, the menu choices they are likely to make, and the expectations they have for the food and drinks they will soon be served. The process of developing menus is continuing. Menus need to continue to be adaptable to preserve a competitive advantage. For a global consumer audience, the Journal of Culinary Science & Technology seeks to disseminate important concerns, cutting-edge research, and ideas regarding the science and technology underpinning meal planning, preparation, processing, and service. These concerns deal with the administration of food in many contexts, such as operations including cooking, food production, food product development, restaurant management, and other food service endeavours.

Restaurant Concept: Flavours of the world

Hotel trinity restaurant concept, "Flavours of the World," offers a distinctive dining experience that honours the many and varied culinary traditions from throughout the world. Hotel trinity goal is to provide a warm and lively environment where visitors may set off on a gastronomic adventure and discover the real tastes, spices, and cooking methods of many countries.

Target Audience:

Travellers, food connoisseurs, and people looking for a special dining experience make up our target client. Trinity hotel serve both locals and

visitors who want to broaden their gastronomic horizons and experience various cuisines. By offering a varied menu, hotel hope to draw a wide variety of patrons who value the diversity of the world's cuisine.

Reason behind menu choices

Authenticity: Although we like to experiment with fusion cuisine, we put an emphasis on it when selecting our menu items. To guarantee that each meal stays faithful to its origins, we collaborate closely with chefs and culinary experts from different locations. We try to provide a genuine eating experience that highlights the true essence of each cuisine by utilising original ingredients, spices, and traditional cooking methods.



HOTEL TRYNITY RESTURANT

Our menu

A LA CARTE MENU

All dishes may contain traces of nut we have a separate gluten free and vegan menu available .

STATER

Soup of the day, garlic croutons, crusty bread .	£5.95
Burrata cheese, heritage tomatoes, rocket salad, basil pesto (V,GF).	£8.75
Pan seared king prawns, guacamole & Mediterranean salsa, cherry tomatoes, capers, fresh chillies (GF).	£10.95
Battered salt and pepper squid, mixed leaves salad, aioli dip	£8.95
Smoked salmon salad, pine nuts, mango, baby spinach, orange & ginger dressing.	£8.95
Fig crostini, goats cheese, par ma ham &, red radish, balsamic glaze (GFR)	£8.95
Bruxelles parfait, chicken liver, red currant, crusty bread, apricot and ginger chutney.	£9.95

MAIN COURSE

Baby spinach, parmesan shavings, and basil pesto in a butternut squash risotto .	£15.99
Medium-spiced monk-fish and king prawn curry with coconut milk rice (GF):	£22.95
Sea bream in a saffron broth with creamy mussels, grating potatoes, and tender stem broccoli (gluten-free)	£20.95
Tartar sauce, mushy peas, fries, and haddock that has been beer battered:	£17.50
Belgian bruin beer, mushrooms, shallots, and your choice of fries or stomp are all included in the Flemish beef stew.	£19.50
salad ,rice and tzatziki	£18.95
Pan fried salmon.salmon fillet served with charred tender, stem broccoli,rosemary and garlic roasted potato and hollandaise sauce.	£20.95
signature dish: Shetlands mussels served all year round with warm bread & fries (GFR)	
Brutes Natures; celery, leek, thyme, garlic, white wine	£17.95
Marinière; shallots, fennel, garlic, white wine	£17.95
A la crème; double cream, shallots, fennel, garlic, white wine	£17.95
Provençal; home-made Mediterranean tomato sauce, Spanish chorizo, red wine	£17.95
Curry Mussels; Coconut milk curry sauce, herbs and spices, fresh chillies (medium)	£17.95

DESSERT

Chocoholic waffle, chocolate ice cream, choc sauce, choc chips (V)	£6.95
Caramel waffle with salted caramel ice cream and caramel sauce (V)	£6.95
Fresh fruit waffle, raspberry coulis & Chantilly cream (V)	£6.95
Chef's choice cheesecake with summer berry compote (V)	£6.50
Chocolate brownie, salted caramel ice cream, caramel sauce (V)	£6.75
Chocolate truffle cake, mango sorbet, coulis (GF,VG)	£7.50
Sticky toffee pudding with salted caramel ice cream, toffee sauce (V)	£7.95
Knickerbocker glory, fresh fruit, flake almonds, ice cream, sauce (GF)	£7.95
Mango or blackcurrant sorbet (2 SCOOPS, GF,VG)	£5.95

DRINKS

WHITE WINE £4.95

CHENIN BLANC, FAIRWAY WESTERN CAPE, SOUTH AFRICA 12.5% (VG)
Lemon and lime with hints of juicy peaches.

PINOT GRIGIO, CAVALIERE D'ORO GABBIANO VENETO, ITALY | 12%
Green apples and english pears with a fresh lemon finish.

RED WINE £4.95

GARNACHA TEMPRANILLO, MONTE MEDIANO CASTILLA Y LEON, SPAIN | 12%
Smooth and easy drinking - cherries and plums.

MERLOT RESERVA, PETIRROJO COLCHAGUA, CHILE | 13.5% (V, VG)
Smoky oak and spice with red fruit and soft tannins.

SOFT DRINKS

Water	£2.99
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Sparkel water	£2.99
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Coca cola,coke zero-250ml	£3.40
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Juice -orange,apple 250ml,	£3.99
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References

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