

Assessment of Practical Tasks-Menu Engineering

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Module: Food and Beverage Operations

Lecturer: Ffion Cumberpatch

Hotel Trinity Menu

If you have any food allergies or intolerances
please inform a member of our staff before
ordering

Starters

HOMMOUS WITH SPICY SAUCE (235 KCAL)	5.49
.EGGPLANTS SALAD (120KCAL)	4.59
HALLOUMI, CARROT & ORANGE SALAD (322 KCAL)	6.99
MISO & BUTTERNUT SOUP (287 KCAL)	6.59

Chicken specialites

GORGONZOLA CHICKEN (567 KCAL)	6.59
GRILLED CHICKEN BREAST (489 KCAL)	7.29
GRILLED CHICKEN PULP (543 KCAL)	7.49
SILISIAN CHICKEN (591 KCAL)	7.29

Beef specialites

BEEF SKEWERS WITH CHIPS (1215 KCAL)	15.9
BEEF SUSHI WITH RICE (1323 KCAL)	18.9
PHILADELPHIA BEEF WITH SALAD (1678 KCAL)	17.9
BUTTER STEAK (1534 KCAL)	22.9
ARGENTINIAN SIRLOIN (1567 KCAL)	24.9

Pasta

SPAGHETTI BOLOGNESE (1138 KCAL)	11.9
QUATRO FORMAGGI (1478 KCAL)	12.5
SEAFOOD SPAGHETTI (1324 KCAL)	14.9



Deserts

CRÈME BRULEE (378 KCAL)	8.59
CHANTILLY CREPE (335 KCAL)	8.49
LAVA CAKE WITH ICECREAM(421 KCAL)	11.9
HAWAII DESERT (412 KCAL)	14.9

Soft drinks

STILL WATER	3.59
PEPSI	3.89
7UP	3.89
ORANGE JUICE	3.79
APPLE JUICE	3.79

Wine selection

CHATEAU RED 200 ML	5.49
RESERVE DE COUVENT 200 ML	6.79
SUNSET ROSE 200ML	6,79
PREMIUM CHARDONNAY 200 ML	6,79
PINOT NOIR 200 ML	7.29

Our wine pairings recommendation:

- *Argentinian sirloin steak accompanied with Premium Chardonnay*
 - *Seafood spaghetti along Sunset Rose*
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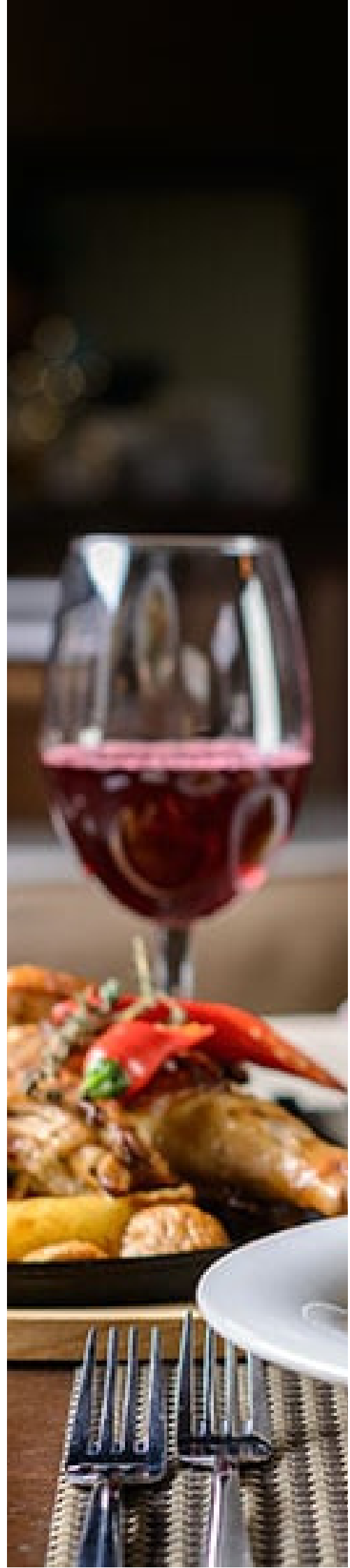
Payment options: cash and card
Contactless delivery available (cash only)



CONTACT:
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Facebook page: Hotel Trinity

ADRESS FOR COLLECTION
Trawler Rd, Maritime Quarter, Swansea SA1 1LB



References:

- Bowen, J.T. and Morris, A.J. ,2015, "Menu design: can menus sell", International Journal of Contemporary Hospitality Management, Vol. 7 No. 4. Available at: <https://www.emerald.com/insight/content/doi/10.1108/09596119510091699/full/html> [accessed on 13.06.2022]
- Robert J. Harrington PhD 2014, "The Wine and Food Pairing Process, Journal of Culinary Science & Technology" . Available at: https://www.tandfonline.com/doi/abs/10.1300/J385v04n01_11 [accessed on 13.06.2022]
- Sophie Reale, 2018, The Impact of Menu Label Design on Visual Attention, Food Choice and Recognition: An Eye Tracking Study, Volume 1. Available at: <https://onlinelibrary.wiley.com/doi/abs/10.1111/joss.12216> [accessed on 13.06.2022]
- Website: Tyspy.com. Available at: <https://blog.tyspy.com/how-to-develop-a-restaurant-menu> [accessed on 14.06.2022]
- Website: Bentobox. Available at: <https://getbento.com/blog/how-to-create-a-restaurant-menu-optimize-it-for-takeout-and-delivery/> [accessed on 14.06.2022]