



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

Mercer Street
December 2020

Radisson 
EDWARDIAN, MERCER ST

Contents

Opening Times	03
Brand Ethos	04
Menus	
À La Carte	05
Tasting Bibles	
À La Carte Menu	06
Sauces and Marinades	14
In-Room Dining Cutlery Set-up	15
Allergen Matrix	
À La Carte	16
Q & A	18

This workbook is to be completed by the employee as part of the learning process. All answers required are contained within the pages of the document.

Opening Times

Breakfast

Monday to Sunday
07:00 – 11:00
(In-Room Breakfast Hamper)

Saturday and Sunday only
07:30 – 10:30
(Served in Monmouth Kitchen)

Please note that we will continue to monitor the demand for breakfast inclusive bookings. Should we see an increase in demand, we may then decide to serve breakfast during the week in Monmouth Kitchen.

Monmouth Kitchen

Lunch
Saturday
12:30 - 17:00

Sunday to Friday
Closed

Dinner

Wednesday to Saturday
17:00 - 21:30

Last reservation: 21:30
Last orders: 21:45

All guests must vacate the premises by 22:45

In-Room Dining

07:00 – 23:00
(Served by F&B)

23:00 – 07:00
(Served by night team)

Please note that outside of restaurant & bar operational hours, guests can enjoy complimentary items from the Residence Cart – offering tea, coffee and Sicilian lemonade.

The items should be served by the reception team and should not be accessible for guests.

Brand Ethos

Welcome to In-Room Dining at Radisson Blu Edwardian Mercer Street.

We are committed to ensuring that every dining experience is a memorable encounter. Available 12:00pm until 11:00pm, our in-room dining menu features an exquisite selection of dishes to be enjoyed in the comfort and privacy of your room or suite. Our night menu is available from 11:00pm until 6:00am, with a selection of after-hours toasties served with salad and hand-cooked sea salt and crushed black pepper crisps.

Menu Composition

Soups, salads and starters	Our Sides
4 x vegetarian 1 x seafood dish	3x vegetarian dishes
Signature dishes	Desserts
2 x seafood dishes 2 x beef dishes 3 x vegetarian dishes	1 x Monmouth Kitchen signature dessert 1 x classic dessert
	After-hours toasties
	1 x seafood dish 1 x beef dish 1 x pork dish 1 x vegetarian dish



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

SOUP, SALADS & STARTERS

Roasted vine tomato soup with warm crusty soda bread	7
Sea bass ceviche with avocado, corn and red onion	12.5
Orange and avocado salad with spicy lemon dressing	8
Burrata with baby basil and San Marzano tomatoes	9

SIGNATURE DISHES

Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	16
251g rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce	22
British beef burger with Lancashire Bomb melted cheese, streaky bacon and chilli mayo, served with hand-cut chips	14
Rigatone pasta with wild mushrooms, chilli and Italian hard cheese	14
Add corn-fed chicken	16
Pecorino and truffle tortellini with Parmesan crème	18
Margherita pizza with buffalo mozzarella	12

SIDES

Field greens and tomato salad with spicy lemon dressing	4
Charred tenderstem broccoli anticucho	4
Hand-cut chips	4

DESSERTS

Café Almendra	7
Coffee brûlée, chocolate cacao, almond ice cream	
Gelato selection	7



AFTER-HOURS TOASTIES

Available from 11pm – 6am

Served with salad and hand-cooked sea salt and crushed black pepper crisps	
Tuna with spicy lemon mayo	10
Steak and cheese with horseradish mayo	14
Honey roast ham and Lancashire Bomb cheese	10
Barber's Vintage Cheddar cheese and red onion	8

* All in-room dining orders will have an additional tray charge of £1.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



In-Room Dining – À La Carte Tasting Bible

Item	Soup, salads and starters	Picture	Description for guests
Roasted vine tomato soup with crusty soda bread £ Allergens:	Cherry and San Marzano tomatoes are used to create this tomato soup, which is garnished with basil. This is served in a squashed mug with two slices of warmed soda bread and butter.		Delicious tomato soup that has a natural sweetness with tangy tomato flavours. Keywords: Tangy, sweet
	Suggestions Mains: Rib-eye, Burger, Rigatone Desserts: Café Almendra, Gelato selection Wine: Vinuva Organic Pinot Grigio, Tenuta Rapitalà Nero d'Avola,		
	Comments		
Sea bass ceviche with avocado, corn and red onion £ Allergens:	Our sea bass ceviche is thinly sliced sashimi style and served with our signature ceviche dressing when ready to serve. The addition of avocado, corn and red onion adds texture and bite. Sea bass is a light delicate fish with white small white flakes..		Thinly sliced sea bass fillet, served with our signature ceviche dressing that enhance the flavours of the fish, garnished with corn and red onion. Keywords: fresh, meaty, sharp
	Suggestions Mains: Salmon, Rigatone, Tortellini Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Albariño, Luis Felipe Edwards Gran Reserva		
	Comments		



In-Room Dining – À La Carte Tasting Bible

Item	Soup, salads and starters	Picture	Description for guests
Orange and avocado salad with cayenne pepper lemon dressing £ Allergens:	Segments of orange and cut avocado mixed with salad leaves and seasoning. Then dressed in a cayenne pepper and lemon dressing .		Fruity and refreshing salad served with avocado and sliced orange. Keywords: fresh, light, fruity, spicy
	Suggestions Mains: Pizza, Rigatone, Burger Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
	Comments		
Avocado and corn salad with blackberry dressing £ Allergens:	A unique salad with a Peruvian influence. The texture of the avocado and the slight crunch from the sweetcorn mix perfectly with the sweet and spicy blackberry dressing that have been bound through the salad. Vegan		A refreshing and fruity salad with avocado and corn bringing creaminess and texture, a chilli kick follows the sweet flavour. Keywords: fresh, fruity, spicy
	Suggestions Mains: Salmon, Rib-eye, Pizza Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Vinuva Organic Pinot Grigio,		
	Comments		
Burrata Pugliese with baby basil and San Marzano tomatoes £ Allergens:	Burrata (creamy soft cow milk cheese) with a San Marzano tomato dressing in sherry, basil oil and brown sugar, salt & pepper. Then garnished with basil leaves. Burrata comes from Puglia.		Caprese salad with cherry tomatoes and creamy burrata. Burrata has a more solid outer shell with a soft centre. Keywords: creamy, fresh
	Suggestions Mains: Pizza, Rigatone, Tortellini, Rib-eye Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
Comments			



In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
Pan- fried salmon with Calabrian chilli salsa £ Allergens:	Two pieces of salmon marinated in ginger and served with a Calabrian chilli salsa .		Ginger marinated salmon is served with a salsa of red onion and red chilli, topped with lime juice. Keywords: soft, spicy, fresh
	Suggestions Starters: Ceviche, Blackberry salad, Orange and avocado salad Desserts: Café Almendra, Gelato selection Wine: Albariño, Gavi di Gavi, Veramonte Reserva Rosé		
	Comments		
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon £ Allergens:	Haddock is fried in a beer batter to give a crunchy texture with meaty cooked fish, twice cooked chips are soft and crunchy. Mushy peas are served on the side with a tartare sauce .		Soft fish in a crunchy fried batter, served with homemade chips, mushy peas and a tangy tartare sauce. Keywords: crispy, meaty, tangy
	Suggestions Starters: Soup, Orange and avocado salad, Burrata Desserts: Café Almendra, Gelato selection Wine: Tenuta Rapitalà Grillo, Albariño, Gavi di Gavi		
	Comments		
251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce £ Allergens:	Rib eye is marinated for a minimum of 4 hours then chargrilled to taste. Served with a peppercorn sauce Recommended cooking temperature is med- rare, as this is enough to render the fat.		A cut from the rib of the cow, cooked to med-rare it renders that fat content to deliver fantastic flavour and soft meat. Keywords: buttery, soft, smoky
	Suggestions Mains: Pizza, Rigatone, Tortellini, Rib-eye Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
	Comments		




In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
<p>Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips</p> <p>£</p> <p>Allergens:</p>	<p>Our burger is served in a bun with home-made chilli mayo burger sauce, lollo bionda lettuce, smoked streaky bacon and Lancashire Bomb melted cheese. This is accompanied by twice cooked handmade chips.</p> <p>We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.</p>		<p>Our beef patty smoked streaky bacon and chilli mayo, on a soft brioche bun with crispy lettuce and Lancashire Bomb cheese.</p> <p>Keywords: mature, soft meaty</p>
	<p>Suggestions</p> <p>Starters: Soup, Ceviche, Orange and avocado salad Desserts: Café Almendra, Gelato selection Wine: Veramonte Carménère, Tenuta Rapitalà Nero d’Avola, Don Jacobo Rioja, Barbera d’Alba</p>		
	<p>Comments</p>		
<p>Rigatone pasta with wild mushrooms, chilli and Italian hard cheese</p> <p>£</p> <p>Allergens:</p>	<p>Mushrooms and garlic are sautéed before cooked pasta is added with mushroom stock. Finished with butter and Italian hard cheese.</p> <p>Garnished with chives and chopped red chillies.</p>		<p>Rigatoni pasta in a flavourful mushroom sauce with Italian hard cheese.</p> <p>Keywords: rich, buttery, nutty</p>
	<p>Suggestions</p> <p>Starters: Orange and avocado salad, Blackberry salad, Burrata Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Tenuta Rapitalà Nero d’Avola, Barbera d’Alba</p>		
	<p>Comments</p>		


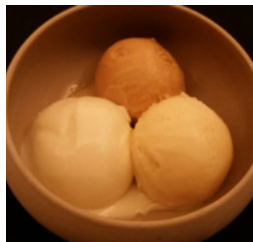
In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
Pecorino and truffle tortellini with Parmesan crème £ Allergens:	Tortellini filled with a mixture of Mascarpone, Pecorino, pinch of salt and nutmeg and truffle oil. Coated in a garlic and white wine cream sauce. Pecorino is an Italian sheep's milk cheese; this is not vegetarian. Sauce contains chicken stock.		Tortellini filled with pecorino cheese and truffle served on a Parmesan crème, rich, creamy and nutty. Keywords: rich, creamy, nutty
	Suggestions Starters: Soup, Ceviche, Orange and avocado salad Desserts: Café Almendra, Gelato selection Wine: Fantinel Prosecco, Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Barbera d'Alba		
	Comments		
Margherita pizza with torn basil £ Allergens:	Our pizzas are made from freshly made pizza dough. They are topped with the best Italian mozzarella and basil. The sauce is a homemade tomato ragu. Stone baked to add a crispiness to the base. Vegan – Vegan cheese		Rigatoni pasta in a flavourful mushroom sauce with Italian hard cheese. Keywords: rich, buttery, nutty
	Suggestions Starters: Orange and avocado salad, Burrata, Ceviche Desserts: Café Almendra, Gelato selection Wine: Tenuta Rapitalà Grillo, Gavi di Gavi,		
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	Our Sides	Picture	Description for guests
Field greens and tomato salad with spicy lemon dressing £ Allergens:	Mixed salad leaves are tossed with green tomatoes and a spicy lemon dressing .		Mixed leaf salad with heritage tomatoes and a spicy lemon dressing. Keywords: light, spicy
	Comments		
Charred tenderstem broccoli anticucho £ Allergens:	Tenderstem broccoli robata grilled with a charred smokiness, finished with red anticucho sauce .		Smokey grilled broccoli with a tangy and spicy sauce. Keywords: spicy, smokey, tangy
	Comments		
Hand-cut chips £ Allergens:	Twice cooked, steamed and fried, to give a crunch on the outside and soft inside.		Soft and crunchy homemade chips. Keywords: soft, crunchy
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	Desserts	Picture	Description for guests
Café Almendra £ Allergens:	Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème Almond ice cream: milk, whipping cream, inverted sugar, milk powder, sugar, stabiliser base, marzipan Coffee crumble: French butter, brown sugar, flour, cocoa powder, almond powder, coffee bean		A coffee and cream dessert; almond ice cream with mascarpone and amaretto crème, chocolate and a coffee crumb Keywords: creamy, almond, coffee
	Comments		
Gelato Selection Dulce de leche, honey and almond £ Allergens:	A sensational selection of ice cream. Dulce de leche is slowly heated sweetened milk, with flavours like caramel.		Homemade dulce de leche, honey and almond ice cream. Keywords: refreshing
	Comments		

In-Room Dining – À La Carte Tasting Bible



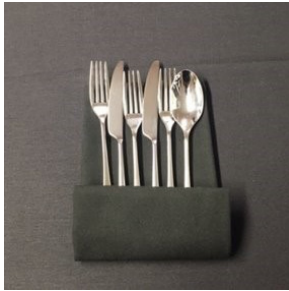
Item	After-hours toasties Served with salad and hand-cooked sea salt and black pepper crisps
Tuna with spicy lemon mayo £ Allergens:	Panini with tuna and spicy lemon mayo . Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
Steak and cheese with horseradish mayo £ Allergens:	Panini with rib-eye steak with horseradish mayo . Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
Honey-roast ham with Lancashire Bomb cheese £ Allergens:	Panini with honey-roast ham slices and Lancashire Bomb cheese. Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
Barber's Vintage Cheddar cheese with red onion £ Allergens:	Panini with Barbers Vintage Cheddar and red onion. Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.



In-Room Dining – Sauces and Marinades

Menu Item	Ingredients
Blackberry dressing	Blackberries Red onion Red chillies Ceviche dressing
Calabrian chilli salsa	Shiso dressing Red onions Chopped coriander Diced red chilli Grapeseed oil Green tabasco Lime
Ceviche Dressing	Lemon juice Salt Soy sauce Ground black pepper Garlic puree Ginger puree Yuzu Aji amarillo
Chilli Mayo Burger Sauce	Hellman's mayo Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Horseradish Mayo	Hellman's mayo Horseradish sauce Fresh horseradish Wasabi paste Garlic

Menu Item	Ingredients
Red Anticucho	Aji panka Ground black pepper Red wine vinegar Garlic Maldon sea salt Cumin seeds Ground coriander Sake Grapeseed oil Ginger Birdseye chilli
Spicy Lemon Dressing / Cayenne Pepper Dressing	Grapeseed oil Lemon juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree
Spicy Lemon Mayo	Hellman's Mayo Spicy lemon dressing
Steak Marinade	Grapeseed oil Thyme Salt Ground black pepper Oregano Garlic
White Wine Cream Sauce	Chicken stock White wine Cream Sea salt Garlic Shallots

In-Room Dining – Cutlery Set-up

Starters, Main or Cheeseboard only	Main and Dessert	Starter, Main and Dessert
		

Pasta	Pasta
	

In-Room Dining – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Soup, salads and starters														
Roasted vine tomato soup, served with warm crusty soda bread v														
Sea bass ceviche with avocado, white corn and red onion														
Orange and avocado salad														
Burrata with baby basil and San Marzano tomatoes														
Avocado and corn salad with blackberry dressing														
Signature dishes														
Pan-fried salmon with Calabrian chilli salsa														
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon														
251g rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce														
British beef burger with Lancashire Bomb melted cheese, streaky bacon and chilli mayo, served with hand-cut chips														
Rigatone pasta with wild mushrooms, chilli and Italian hard cheese														
Rigatone pasta with wild mushrooms, chilli and Italian hard cheese and corn-fed chicken														
Pecronio and truffle tortellini with Parmesan crème														
Margherita pizza with buffalo mozzarella														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

In-Room Dining – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Sides														
Field greens and tomato salad with spicy lemon dressing														
Charred tenderstem broccoli anticucho														
Hand-cut chips														
Desserts														
Café Almendra - Coffee brûlée, chocolate cacao, almond ice cream and mascarpone amaretto crème														
Gelato selection - Dulce de leche, honey and almond														

All of our dishes are prepared in areas where allergenic ingredients are present.

The Allergen Matrix shows dishes that do not contain allergenic ingredients as intentional ingredients, however we cannot guarantee that they are 100% free from ingredients due to the preparation process.

In-Room Dining – Q & A

What are the serving times of the In-Room Dining menu?

Option/Offering	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Are there options for guests outside of outlet serving periods?

--

What sections does the à la carte menu contain?

List the items within one of the sections?

Choose a starter dish and complete the following table

Dish Name	
Dish Description	
Recommended Mains	
Recommended Desserts	
Recommended Wines	
Allergens	

In-Room Dining – Q & A

Choose a starter dish and complete the following table

Dish Name	
Dish Description	
Recommended Mains	
Recommended Desserts	
Recommended Wines	
Allergens	

List 3 courses that are suitable for a guest that doesn't eat meat.

Can you sell a burger cooked medium-rare?

Describe the club sandwich

In-Room Dining – Q & A

Choose a main course dish and complete the following table.

Dish Name	
Dish Description	
Recommended Mains	
Recommended Desserts	
Recommended Wines	
Allergens	

Choose a main course dish and complete the following table.

Dish Name	
Dish Description	
Recommended Mains	
Recommended Desserts	
Recommended Wines	
Allergens	

Recommend 3 courses suitable for a guest with a gluten allergy



EDWARDIAN
HOTELS

LONDON