



EDWARDIAN  
HOTELS

LONDON

# Cocktail Bible & Allergen Matrix Workbook

Steak & Lobster Heathrow

December 2020

*Steak & Lobster*

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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

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### **Breakfast**

Monday to Sunday  
06:30 – 10:30

### **Steak & Lobster**

#### **Lunch Service**

Sunday  
12:30 - 17:00

Monday – Saturday  
Closed

#### **Dinner Service**

Monday to Sunday  
17:00 - 21:30

Last reservation: 21:30

Last orders: 21:45

All guests must vacate the  
premises by 22:45

### **Annayu**

Closed

### **Bijou Lounge Bar**

Closed

### **In-Room Dining**

24 hours

\*Please note that these operational  
hours are subject to change.

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

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We aspire to be the very best in what we do: delivering the finest steak and freshest lobster to your plate. We believe simplicity is key and let the food speak for itself.

With freshly caught lobster and steak from County Antrim in Northern Ireland, we understand the importance of provenance and quality.

Celebrating the finest from land and sea, our signature cuts and lobsters can be enjoyed in their purest form straight from the charcoal grill, in a baked brioche roll or through other exquisite combinations.

## Concept Explanation

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We have 8 alcoholic cocktails and 2 non-alcoholic cocktails. Our menu is inspired by a selection of classic cocktails with a twist on flavours.

<b>Signature cocktails</b> Our twist on 8 classic cocktails, featuring a combination of unique flavours.	<b>Non-alcoholic</b>
<b>Our Bellini</b> Classic Bellini with sweet peach flavours and dry prosecco, served up in a coupe. Great aperitif.	<b>Our Cooler</b> Tropical and balanced with lime and mint, served long on crushed ice.
<b>Lychee and Elderflower Martini</b> Our fruity martini choice, perfect crowd pleaser if guests are looking for a light gin drink. Served in a Nick and Nora. Great aperitif.	<b>Raspberry and Lychee Sling</b> Fruity yet sharp, with lychee and raspberry and a soda fizz, served long on crushed ice.
<b>The Passionate</b> A bittersweet taste on a gin passion fruit martini, served up in a coupe. Great aperitif.	
<b>Strawberry and Rhubarb Fizz</b> Inspired by a Bellini and fortified with vodka, fruity strawberry and rhubarb, served up in a coupe. Great aperitif.	
<b>Our Rum Punch</b> A strong and tropical rum based gin lengthened with pineapple, served long on the rocks.	
<b>Watermelon Mule</b> Light, fruity and fiery take on a Moscow Mule, served long on the rocks with vodka and ginger beer.	
<b>Pineapple and Mandarin Martini</b> Tropical martini with sweet and sour elements, vodka based served up in a coupe	
<b>Cacao Old Fashioned</b> Strong chocolate and rye whiskey version of an old fashioned, served short on the rocks	

# Cocktail Menu

## Small Plates

Smoked beef flat tacos with lime and crème fraiche	7	Surf and turf croquettes with jalapeño mayo	8
Crispy steak rolls with spiced bourbon maple glaze	8	Warm veggie mince lettuce cups	6

## Cocktails

<b>Peach Bellini</b>	9.5
White peach purée and prosecco	
<b>Lychee Martini</b>	9.5
Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	
<b>The Passionate</b>	9.5
Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	
<b>Strawberry &amp; Rhubarb Fizz</b>	9.5
Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	
<b>Our Rum Punch</b>	9.5
Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters	
<b>Watermelon Mule</b>	9.5
Skyy vodka, watermelon juice, lime and ginger beer	
<b>Pineapple &amp; Mandarin Martini</b>	9.5
Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon	
<b>Cacao Old Fashioned</b>	10.5
Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	

## Non Alcoholic

<b>The Cooler</b>	7
Pineapple, lemon and grapefruit sherbet, mint, ginger ale	
<b>Raspberry &amp; Lychee Sling</b>	7
Lychee juice, mint, raspberries, lemon and soda water	

## Sparkling Wine By The Glass

	150ml
Prosecco Extra Dry, Fantinel NV	9

## Champagne By The Glass

<b>Brut</b>	
Moët & Chandon Brut Impérial NV	14

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.

Our vintages may vary and if so, a suitable alternative will be recommended.


A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.


## Bartender Methodology

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Method	Description
<b>Build</b>	Cocktail-making technique which involves adding ingredients into a serving glass or a Boston tin in a specific order to mix ingredients without dilution or chilling.
<b>Throw</b>	Cocktail-making technique which chills and mixes a drink at the same time. It is designed to aerate a drink without diluting it too much.
<b>Dry shake</b>	Dry shake means shaking ingredients in a shaker with no ice to avoid dilution and create a different mixture between the ingredients. Very often this technique is used in drinks containing egg white, where whipping the ingredient before shaking creates a foam which will give another texture to the drink.
<b>Wet shake</b>	Wet shake means shaking ingredients in a shaker with ice. It is used to mix the drink with a certain level of dilution and is a key method for shaking the drinks with citrus, fruit, creams and liqueurs.
<b>Hard shake</b>	Hard shake is like wet shake, but it is intended to drive the ice inside around the shaker rather than just back and forth. This technique creates ice shards that will smoothen up the drink.
<b>Stir</b>	Stirring is much gentler mixing technique than shaking. Its goal is to combine the ingredients with just a right level of dilution to make it more palatable.
<b>Fine strain</b>	Fine strain (Double strain) is often used when a drink is mixed with small, solid ingredients that are not desired in the final drink. Drink would go through 2 strainers before reaching the glass: Hawthorne and Fine mesh.
<b>Strain</b>	Straining technique is used to remove various items before serving. It is often used to avoid ice reaching the final drink after shaking or to remove fruits, leaves and any other bits we do not want in the drink.
<b>Muddle</b>	Muddling is a technique used when we require to release the flavours of fresh products. Ingredients such as fruits and herbs are pressed against the side of the glass with a muddler to release oils and juices.
<b>Churn</b>	To churn a drink is when the ingredients are stirred with crushed ice. Churning will ensure that the drink chills very quickly.

## Steak & Lobster – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<p>Our Bellini</p> <p>£</p> <p>Allergens:</p>	<p>30ml white peach puree</p> <p>75ml Prosecco</p>	<p>Build in tin and lightly stir</p> <p>Pour into the chilled Nick and Nora glass</p>	 <p>Nick and Nora</p>
Cocktail history and description	Classic flavours of a Bellini, a drink originating in Italy where fresh peaches were used in season with Prosecco.		
Tasting and selling notes	Light, fruity, sparkling		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<p>Lychee and Elderflower Martini</p> <p>£</p> <p>Allergens:</p>	<p>10ml Elderflower</p> <p>10ml Lemon Juice</p> <p>25ml Cranberry Juice</p> <p>5ml Violette</p> <p>15ml Kwai Feh</p> <p>30ml Tanqueray Gin</p>	<p>Add to the tin in order, fill tin with ice and shake lightly.</p> <p>Double strain into a chilled coupe.</p>	 <p>*Coupe Edible viola</p>
Cocktail history and description	Inspiration taken from famous Aviation with a more floral and delicate approach, our recipe is delicate and balances gin with a fruity Lychee liqueur and floral notes.		
Tasting and selling notes	Light, fruity, floral		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			


## Steak & Lobster – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>The Passionate</b> £ Allergens:	15ml House passion fruit mix 15ml Pink Grapefruit juice 15ml Lemon Juice 20ml Aperol 40ml Bombay Sapphire	Add to the tin in order, fill tin with ice and hard shake.  Double strain into a chilled Nick and Nora.	 <p>*Nick and Nora Grapefruit peel</p>
<b>Cocktail history and description</b>	Twist on the flavours of a passionfruit martini, enhanced by fresh grapefruit juice and with gin to add a sweet yet complex flavour profile		
<b>Tasting and selling notes</b>	Tropical, bitter, sweet		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
House passion fruit mix	100ml passion fruit purée 100ml Monin passion fruit syrup	Mix in a tin or large bucket until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s) *1 Week 200ml

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>Strawberry &amp; Rhubarb Fizz</b> £ Allergens:	2 Strawberries 15ml Lemon juice 25ml Rhubarb and rosehip cordial 20ml Skyy vodka 60ml Prosecco	Muddle the strawberries in the tin and add ingredients in order  Hard shake for 6 seconds  Double strain into chilled coupe  Top with prosecco	 <p>*Coupe Half strawberry</p>
<b>Cocktail history and description</b>	A delicate and floral twist on Classic Bellini with rhubarb and rosehip cordial matched with strawberry and the body of vodka; topped up with Fantinel Prosecco.		
<b>Tasting and selling notes</b>	Fruity, sparkling, dry/sweet		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			




## Steak & Lobster – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>Our Rum Punch</b> £ Allergens:	10ml Orgeat 40ml Pineapple juice 20ml Lime Juice 2 dashes Angostura Bitter 10ml Velvet Falernum 20ml Gosling rum 30ml Havana 3	Add ingredients to a tin in order  Shake hard and single strain	
<b>Cocktail history and description</b>	Our take on rum punch with more delicate flavour, a blend of 2 rums and refreshing pineapple complete with spiced Velvet Falernum and finished with lime juice and bitters for balance.		
<b>Tasting and selling notes</b>	Tropical, strong, complex		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			


Cocktail name	Ingredients	Method	Picture, *glass and garnish
<b>Watermelon Mule</b> £ Allergens:	10ml sugar syrup 15ml lime juice 30ml watermelon juice 40ml Skyy vodka 50ml Jamaican ginger beer	Build in order, add ice and stir  Add more ice and top with ginger beer, lightly stir	 <p>*Highball Ginger slice</p>
<b>Cocktail history and description</b>	Beautiful twist on a Moscow mule, replacing some of the ginger beer with watermelon juice, for a refreshing yet delicious drink.		
<b>Tasting and selling notes</b>	Fruity, gingery, refreshing		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

## Steak & Lobster – Cocktail Bible


Cocktail name	Ingredients	Method	Picture, *glass and garnish
<p><b>Pineapple &amp; Mandarin Martini</b></p> <p>£</p> <p>Allergens:</p>	<p>10ml Mandarin Syrup            10ml Lemon and Grapefruit Sherbet            20ml Pineapple Juice            20ml Pineapple Puree            15ml Lemon juice            40ml Skyy</p>	<p>Add to the tin in order, fill tin with ice and hard shake.</p> <p>Double strain into a chilled coupe.</p>	 <p>*Coupe Dehydrated pineapple</p>
<b>Cocktail history and description</b>	A tropical fruit martini, with mandarin and pineapple sweetness balanced out with a lemon and grapefruit sherbet (a sugar syrup with extracted citrus oils and juice) and fortified with vodka.		
<b>Tasting and selling notes</b>	Tropical, sweet, orangey		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
Lemon and grapefruit sherbet	<p>12 large lemons (washed)            2 pink grapefruits (washed)            700g white caster sugar</p>	<p>Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar, bash and leave for 1 hour, repeat several times to extract oils.</p> <p>Juice all fine strain the fruit, pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.</p>	<p>Labelled Non-reactive (glass) bottle(s)</p> <p>1 week</p> <p>1L ½ recipe for 500ml</p>

## Steak & Lobster – Cocktail Bible

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<p>Cacao Old Fashioned</p> <p>£</p> <p>Allergens:</p>	<p>2 dashes Bob's Chocolate Bitters</p> <p>5ml demerara syrup</p> <p>10ml Amaro di Angostura</p> <p>10ml Mozart Black</p> <p>40ml Bulleit Rye</p>	<p>Add to the mixing glass with ice and stir for dilution.</p> <p>Pour into a rondo rocks glass over ice.</p>	 <p>*Rondo rocks Orange peel and maraschino cherry</p>
Cocktail history and description	Delicious twist on classic old fashioned, a cocktail which is a base spirit, sugar and bitters; with pronounced notes of cocoa and orange complete with dark chocolate bitters.		
Tasting and selling notes	Cocoa notes, strong, spicy rye		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

Cocktail name	Ingredients	Method	Picture, *glass and garnish
<p>Raspberry &amp; Lychee Sling</p> <p>£</p> <p>Allergens:</p>	<p>3 raspberries</p> <p>20ml sugar syrup</p> <p>20ml lemon juice</p> <p>40ml lychee juice</p> <p>6 mint leaves</p> <p>50ml Schweppes soda water</p>	<p>Crush the raspberries in the sling, add all other ingredients, fill with crushed ice and churn.</p> <p>Top with crushed ice.</p>	 <p>*Rondo highball Raspberry and lemon slice</p>
Cocktail history and description	Fruity lychee juice is blended with raspberries, lemon and mint for a refreshing sour base to this drink. Lengthened with soda water and served long on crushed ice.		
Tasting and selling notes	Fruity, refreshing, light		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
N/A			

## Steak & Lobster – Cocktail Bible

Item	Ingredients	Method	Picture, *glass and garnish
<p>The Cooler</p> <p>£</p> <p>Allergens:</p>	<p>6 Mint leaves</p> <p>10ml Lime</p> <p>20ml Pineapple puree mix</p> <p>20ml Lemon and grapefruit sherbet</p> <p>Top ginger ale</p>	<p>Build in the glass, add crushed ice and mix.</p> <p>Top with crushed ice, finish with ginger ale</p>	 <p>*Rondo highball Dehydrated pineapple and mint sprig</p>
Cocktail history and description			
Tasting and selling notes	(Insert 3 words and how to describe to a guest)		
Sub recipe	Ingredients	Method	Store, Shelf life and yield
Pineapple puree mix	<p>150ml pineapple puree</p> <p>100ml Monin pineapple syrup</p>	<p>Pour both ingredients into a glass bottle using a funnel and shake to mix.</p>	<p>Labelled Non-reactive (glass) bottle(s)</p> <p>4 days</p> <p>250ml</p>
Lemon and grapefruit sherbet	<p>12 large lemons (washed)</p> <p>2 pink grapefruits (washed)</p> <p>700g white caster sugar</p>	<p>Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar, bash and leave for 1hour, repeat several times to extract oils.</p> <p>Juice all fine strain the fruit, pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.</p>	<p>Labelled Non-reactive (glass) bottle(s)</p> <p>1 week</p> <p>1L</p> <p>½ recipe for 500ml</p>

## Steak & Lobster – Cocktail Bible – Sub Recipes

Recipe	Ingredients	Method	Store	Shelf life	Yield
Lime Juice	Washed Limes	Trim ends of limes. Cut for juicing. Squeeze out juice with Mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a tin. Bottle into clean glass bottle using a funnel.  Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Lemon Juice	Washed Lemons	Trim ends of lemons. Trim ends of lemons. Cut for juicing. Squeeze out juice with Mexican elbow (being careful not to over squeeze the fruit, otherwise juice can become very bitter) through fine sieve into a tin. Bottle into clean glass bottle using a funnel.  Please note - if using electric juicer, do not over juice the fruit and tear into the bitter white pith.	Labelled Non-reactive (glass) bottle(s)	24 hours maximum. Best used in 12.	
Sugar Syrup	500 ml of cold water 500g of white caster sugar	Mix in a blender or large bucket/jug until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s)	1 Week	
Egg white	Desired number of egg whites separated (adjust to trade volumes)	Mix in a tin and bottle	Labelled squeeze tube	36 hours if refrigerated	

## Steak & Lobster – Cocktail Bible – Sub Recipes

Recipe	Ingredients	Method	Store	Shelf life	Yield
Lemon and Grapefruit sherbet	12 large lemons (washed) 2 pink grapefruits (washed) 700g white caster sugar	Peel lemons and grapefruit, avoiding as much of the pith as possible. Place the peels in a saucepan/bowl and bash. Coat with all the caster sugar and bash again. It is recommended to do this at the beginning of the shift -. Leave for 1 hour. Bash again, stir to incorporate all oils. Juice all the fruit, fine strain the juice. Pour juice into pot of peels and sugar, stir to combine for and leave for 5 minutes the sieve off the peels and bottle the mix.	Labelled Non-reactive (glass) bottle(s)	1 week	1L  ½ recipe for 500ml
Demerara syrup	350ml Demerara sugar 350ml Water	Heat to dissolve	Labelled Non-reactive (glass) bottle(s)	1 Week	700ml
House passion fruit mix	100ml passion fruit purée 100ml Monin passion fruit syrup	Mix in a boston tin or large bucket until all sugar has completely dissolved.	Labelled Non-reactive (glass) bottle(s)	1 Week	200ml
Pineapple puree mix	150ml pineapple puree 100ml Monin pineapple syrup	Pour both ingredients into a glass bottle using a funnel and shake to mix.	Labelled Non-reactive (glass) bottle(s)	4 days	250ml

## Steak & Lobster – Cocktail Batches & Recipes

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Batch name	Ingredients	Method	Par Level
<b>Cacao Old Fashioned</b> 600ml 10 drinks	400ml Bulleit Rye 100ml Mozart Black 100ml Amaro di Angostura	Acqua Panna 50ml Black	2 bottles
<b>Lychee and Elderflower Martini</b> 600ml 12 drinks	360ml Tanqueray 180ml Kwai Feh 60ml Violette	Acqua Panna 50ml Red/blue	3 bottles
<b>Our Rum Punch</b> 600ml 10 drinks	300ml Havana Club 3yr 200ml Goslings 100ml Velvet Falernum	Acqua Panna 60ml Yellow/White	3 bottles
<b>The Passionate</b> 600ml 10 drinks	400ml Bombay Sapphire 200ml Aperol	Acqua Panna 50ml Yellow/Red	3 bottles
<b>Pineapple &amp; Mandarin Martini</b> 480ml 12 drinks	240ml Pineapple Puree 120ml Mandarin Syrup 120ml Lemon and Grapefruit Sherbet	S.Pellegrino bottle 40ml Yellow	2 bottles

## Steak & Lobster – Cocktail Batches & Recipes

Cocktail name	Ingredients	Glass and garnish
Cacao Old Fashioned Black	60ml pre-batch 5ml Demerara syrup 2 Dash of Orange Bitters	Rondo rocks Orange peel and maraschino cherry
Lychee and Elderflower Martini Red/Blue	50ml pre-batch 10ml Elderflower 20ml Lemon 25ml Cranberry	Coupe Edible viola
Our Rum Punch Yellow/White	60ml pre-batch 10ml Orgeat syrup 20ml Lime juice 40ml Pineapple juice 1 dash Angostura bitters	Highball Dehydrated lime wheel and mint sprig
Our Bellini	30ml peach puree 75ml Prosecco	Nick and Nora
The Passionate Yellow/Red	60ml pre-batch 15ml Lemon juice 15ml House passion fruit mix 15ml Pink grapefruit juice	Nick and Nora Grapefruit peel
Strawberry & Rhubarb Fizz Red	Strawberries 25ml Rhubarb cordial 15ml Lemon juice 20ml Skyy vodka 60ml Prosecco	Coupe Half strawberry
Pineapple & Mandarin Martini Yellow	40ml Skyy 40ml pre-batch 20ml Pineapple Juice 15ml Lemon	Coupe Dehydrated pineapple
Watermelon Mule	10ml sugar syrup 15ml lime juice 30ml watermelon juice 40ml Skyy vodka 50ml Jamaican ginger beer	Highball Ginger slice
The Cooler	6 Mint leaves 10ml Lime 20ml Pineapple puree mix 20ml Lemon and grapefruit sherbet Top ginger ale	Highball Mint sprig and dehydrated pineapple
Lychee and Raspberry Sling	3 raspberries 20ml sugar syrup 20ml lemon juice 40ml lychee juice 6 mint leaves 50ml Schweppes soda water	Highball Raspberry and lemon slice



## Steak & Lobster – Signature Cocktails Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Signature cocktails														
Our Bellini														
Lychee Martini														
The Passionate														
Strawberry and Rhubarb Fizz														
Our Rum Punch														
Peach and Raspberry Sour														
Watermelon Mule														
Pineapple and Mandarin Martini														
Cacao Old Fashioned														
The Cooler														
Raspberry and Lychee Sling														

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.

## Steak & Lobster – Q & A

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**How would you explain the cocktail menu to a first-time guest?**

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**How many alcoholic and non-alcoholic cocktails are on the menu and what are they priced at?**

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**Name the cocktails containing Prosecco and describe how you would explain them to a guest, including their tasting notes**


**Name the cocktails containing rum and how you explain them to a guest, including their tasting notes**


**What would you recommend if the guest required a fruity drink?**


**What cocktails would you recommend as an aperitif?**


## Steak & Lobster – Q & A

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Are there any vodka-based drinks on the menu?


What is meant by the following terms?

Hard shake

Wet shake

Dry shake

Fine strain


Name and describe a gin-based cocktail on the menu.


Are all our cocktails suitable for guests with a tree nut allergy?

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Are all our cocktails suitable for guests with an egg allergy?

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