



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

Radisson Blu Edwardian Hampshire

December 2020



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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

Leicester Square Kitchen

Lunch Service

Saturday

12.30 - 17:00

Sunday to Friday

Closed

Dinner Service

Thursday to Saturday

17:00 - 21:30

Sunday to Wednesday

Closed

Last reservation: 21:30

Last orders: 21:45

All guests must vacate the
premises by 22:45

Brand Ethos

Welcome to In-Room Dining at Radisson Blu Edwardian Hampshire.

We are committed to ensuring that every dining experience is a memorable encounter.
Available from 5:30pm - 11:00pm, our in-room dining menu features an exquisite selection of dishes to be enjoyed within the comfort and privacy of your room or suite.

Menu Composition

In-Room Dining	
Soups, salads and starters 3x vegetarian 1 x seafood dish 1 x duck dish	Our Sides 3x vegetarian dishes
Signature dishes 2 x seafood dishes 2 x beef dishes 2 x vegetarian dishes 2 x chicken dish	Desserts 1 x Leicester Square Kitchen signature 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 5pm – 11pm

SOUP, SALADS & STARTERS

Roasted vine tomato soup with warm crusty soda bread v	7
Our homemade nachos and signature guacamole v	8
Sea bass ceviche with avocado, corn and red onion	12.5
Crispy duck pomegranate ensalada with papaya chilli dressing	9
Seared avocado and cancha salad with lemon rocoto dressing v	8

SIGNATURE DISHES

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt	22
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	16
25 lg rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce	24
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	14
Marinated corn-fed chicken with blackened peppers, garlic, oregano and ají amarillo	16
Rigatoni pasta with wild mushrooms, chilli and Italian hard cheese v	14
Add corn-fed chicken	16
Josper-roasted aubergine with charred habanero sauce v	14

SIDES

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

DESSERTS

Dulce de leche buñuelos	8
Piloncillo donut with spiced citrus, salted caramel and cinnamon sugar v	



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 v	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. v Suitable for vegetarians.


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		
Signature guacamole with homemade paprika-spiced nachos £ Allergens:	Corn tortillas fried and seasoned with a salt and paprika mix. Avocados are mashed in a pestle and mortar, with red onion, red chilli and coriander added. Fresh lime adds some zing to the guacamole with red and yellow anticucho finishing the dish. Vegan		Creamy and fresh guacamole accompanied with paprika spiced corn tortilla chips. Keywords: fresh, light, spicy, crispy and creamy Ideal to go with an aperitif while browsing the menu.
	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
Sea bass ceviche with avocado, corn and red onion £ Allergens:	<p>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.</p> <p>Sea bass is a light delicate fish with white small white flakes..</p>		<p>Thinly sliced sea bass fillet, served with our signature ceviche dressing that enhance the flavours of the fish, garnished with corn and red onion.</p> <p>Keywords: fresh, meaty, sharp</p>
	<p>Suggestions</p> <p>Mains: Salmon, Rigatone, Tortellini Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Albariño, Luis Felipe Edwards Gran Reserva</p>		
	<p>Comments</p>		
Crispy duck and pomegranate ensalada with habanero sauce £ Allergens:	<p>The duck leg is massaged with garlic & ginger puree, Chinese five spice, cinnamon, grated orange zest, salt and pepper. The leg is then oven baked and flaked before being mixed with salad leaves, pomegranate, papaya chilli dressing and crispy duck skin.</p>		<p>Tasty salad composed of oven baked duck leg with ginger, garlic and spices. Mixed leaves and pomegranates are tossed with a papaya chilli and crispy duck skin dressing,</p> <p>Keywords: savoury, sweet, spicy, contrasting textures</p>
	<p>Suggestions</p> <p>Mains: Salmon, Rigatone, Tortellini Desserts: Café Almendra, Gelato selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Albariño, Luis Felipe Edwards Gran Reserva</p>		
	<p>Comments</p>		

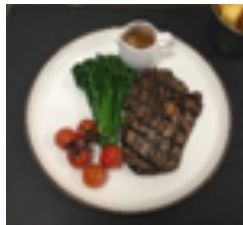

In-Room Dining – À La Carte Tasting Bible

Item	Soup, salads and starters	Picture	Description for guests
Seared avocado and cancha salad with lemon rocoto dressing £ Allergens:	Lettuce and seared avocado with grapefruit, fried cancha with Mexican salt and a lemon rocoto dressing . Vegan		A salad with contrasting textures: creamy avocado, crunchy corn and grapefruit with a lemon rocoto dressing. Keywords: crunch , citrus , grilled
	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	Signature dishes	Picture	Description for guests
Josper grill stone bass with charred kale and crushed Andean chili lime sea salt £ Allergens:	Stone bass is marinated then oven cooked before being seasoned with chilli lime sea salt. Robata charred kale is served with Mexican spices.		Stone bass is a robust white fish that takes on flavour well, with Mexican spices and fresh lime finished with lime zest and sea salt. Best served with fresh lime juices over. Keywords: zesty , spices , light
	Suggestions Starters: Soup, Orange and avocado salad, Burrata Desserts: Café Almendra, Gelato selection Wine: Tenuta Rapitalà Grillo, Albariño, Gavi di Gavi		
	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		


In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
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		
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips £ Allergens:	<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>
	Suggestions 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		
	Comments		




In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
<div>Marinated corn-fed chicken with Peruvian-spiced charred kale</div> <div>£</div> <div>Allergens:</div>	<div>Marinated corn-fed chicken breast is coated in a mix of panko breadcrumbs, lime zest, dried oregano and chilli flakes. This is fried to give a golden crunch and garnished with half a charred lemon and coriander.</div>		<div>Golden crispy chicken breast with a flavourful yellow chilli marinade.</div> <div>Advise the guest to squeeze the lemon over the chicken before eating.</div> <div>Keywords: crunchy, spiced, tender</div>
	<div>Suggestions</div>		
	<div>Comments</div>		
<div>Rigatone pasta with wild mushrooms, chilli and Italian hard cheese</div> <div>£</div> <div>With chicken</div> <div>£</div> <div>Allergens:</div>	<div>Mushrooms and garlic are sautéed before cooked pasta is added with mushroom stock. Finished with butter and Italian hard cheese.</div> <div>Garnished with chives and chopped red chillies.</div>		<div>Rigatoni pasta in a flavourful mushroom sauce with Italian hard cheese.</div> <div>Keywords: rich, buttery, nutty</div>
	<div>Suggestions</div> <div>Starters: Orange and avocado salad, Blackberry salad, Burrata</div> <div>Desserts: Café Almendra, Gelato selection</div> <div>Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Tenuta Rapitalà Nero d’Avola, Barbera d’Alba</div>		
	<div>Comments</div>		


In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes - Vegan	Picture	Description for guests
Josper-roasted aubergine with cilantro and red onion salad £ Allergens:	<p>Aubergine is scored and then part-oven roasted, before being finished in the Josper with habanero butter. Seasoned with cumin salt and garnished with kattafi pastry and coriander.</p> <p>Tomatoes and onions are thinly sliced and seasoned with salt and lime.</p>		<p>Josper roasted aubergine with habanero butter, sprinkled with cumin sea salt. Kattafi pastry (vermicelli like in shape) add crunchy texture to the soft aubergine.</p> <p>Red onion and tomato salad are served on the side</p> <p>Keywords: soft, crunchy, fresh salad</p>
	Suggestions 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		
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	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
<div>Dulche de leche buñuelos</div> <div>Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar</div> <div>£</div> <div>Allergens:</div>	<div>Dulce de leche cream: milk, sucrose, salt, corn flour, egg, dulce de leche, vanilla essence and butter.</div> <div>Salted caramel: sucrose, orange juice, glucose syrup de 42, sucrose, butter, cinnamon stick and salt.</div> <div>Buñuelos dough: Flour, water, milk, egg, sucrose, salt, instant yeast, butter, ascorbic acid</div> <div>Spiced citrus: grapefruit, orange, lemon, lime, honey, ultra tex, xanthan gum, Chinese 5 spice.</div>		<div>Sugar cane doughnuts filled with dulce de leche cream and coated with cinnamon sugar.</div> <div>Served with a salted caramel sauce and spiced citrus segments.</div> <div>Keywords: spiced citrus, salted caramel, soft</div>
	<div>Comments</div>		

In-Room Dining – À La Carte Tasting Bible



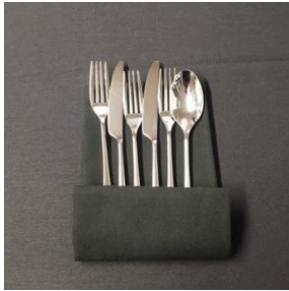
Item	After-hours toasties Available 11pm - 6am. Served with salad and hand-cooked sea salt and black pepper crisps
Tuna with spicy lemon mayo £ Allergens:	Panini with tuna and spicy lemon mayo . Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
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
Bacon Chilli Mayo	Hellman's mayonnaise Chilli garlic sauce Smoked streaky bacon
Balsamic Mustard Dressing	Balsamic vinegar Colman's English Mustard Garlic Olive oil Salt Ground black pepper Lemon juice Soy sauce
Béchamel	Plain flour Unsalted butter Salt Ground black pepper Milk
Chimichurri butter	Parsley Coriander Banana shallots Dried oregano Peeled garlic Chilli flakes Lemon butter Salt
Garlic and Rosemary Butter	Unsalted butter Garlic Salt Rosemary
Garlic Mayo	Mayo Garlic
Green Chilli Emulsion	Jalapeño Rice wine vinegar Grapeseed oil Garlic Salt
Jalapeño Mayo	Green chilli emulsion Mayo
Lemon Garlic Butter	Unsalted butter Lemon zest Lemon juice Garlic Salt
Maple Dressing	Apple cider Ground black pepper Maple syrup Salt Colman's English mustard Garlic Cayenne pepper Smoked paprika

Menu Item	Ingredients
Maple Glaze	Brown sugar Pineapple juice Water Teriyaki sauce Soy sauce reduction Lemon juice White onion Jack Daniels Cayenne pepper
Mushroom Stock	Carrot Mushroom Onion Garlic Celery Leek Salt
Poussin Marinade	Grapeseed oil Lemon Thyme Salt
Spicy Lemon Dressing	Grapeseed oil Lemon juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree
Steak Marinade	Grapeseed oil Garlic Thyme Salt Ground pepper
Truffle Lime dressing	Grapeseed oil Maple Syrup White truffle oil Salt Lime
Veal Jus	Onions Carrot Celery Veal bones Chicken bones Red wine Salt Ground black pepper
Veggie Steak Marinade	Grapeseed oil Garlic Thyme Salt Ground pepper

In-Room Dining – Cutlery Set-up

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

Pasta	Pasta and Dessert
	

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														
Our home-made nachos and signature guacamole														
Sea bass ceviche with avocado, white corn and red onion														
Crispy duck and pomegranate ensalada with papaya chilli dressing														
Seared avocado and cancha salad with lemon rocoto dressing														
Signature dishes														
Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt														
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														
Josper-roasted aubergine with cilantro and red onion salad														

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														
Dulche de leche buñuelos														

● May contain

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?

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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



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