



EDWARDIAN  
HOTELS

LONDON

# Food Bible & Allergen Matrix Workbook

Berkshire Lounge Bar  
December 2020



BERKSHIRE  
LOUNGE  
BAR

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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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### **Scoff & Banter Berkshire**

#### **Breakfast**

Monday to Sunday

07:00 – 11:00

(Breakfast Hamper only)

Monday to Sunday

07:30 – 10:30

(Served in Scoff & Banter Tea Rooms)

### **Scoff & Banter Tea Rooms**

Closed

### **Berkshire Lounge Bar**

Monday to Sunday

12:00 - 22:00

Last reservation: 21:30

Last orders: 21:45

All guests must vacate the premises by 22:45

### **In-Room Dining**

06:00 - 23:00

Served by F&B

23:00 - 06:00

Served by FOH Team

# Brand Ethos

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Welcome to In-Room Dining at the Radisson Blu Edwardian Berkshire.

We are committed to ensuring that every dining experience is a memorable encounter. Available from 12pm - 11pm, our in-room dining menu features an exquisite selection of dishes to be enjoyed within 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

In-Room Dining	
<b>Starters</b> 1 x chicken dish 1 x vegetarian dish 2 x soup	<b>Hot Kitchen</b> 2 x beef dishes 1 x chicken and pork dish 1 x fish dish 1 x vegetarian dish
<b>Sides</b> 3 x vegetarian dishes	<b>Classic Desserts</b> 3 x desserts

## À La Carte Menu

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### AVAILABLE FROM 12PM - 10PM

#### SOUPS AND SALADS

Chargrilled chicken, avocado and smoked crispy bacon salad	8/13
Baby spinach, goat's cheese and walnut salad with honey balsamic dressing v	6/10
Roasted vine tomato soup, served with warm crusty soda bread v	7
Carrot and ginger soup, served with warm crusty soda bread v	7

#### FROM THE HOT KITCHEN

British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with hand-cut chips	14
Black pepper-crusted rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce	20
Pan-fried stone bass with Kaffir lime	12
Berkshire Club sandwich with hand-cut chips	14
Penne with cherry tomato crème and green chillies v	10





#### SIDES

Hand-cut chips v	3
Field greens and tomato salad with spicy lemon dressing v	3
Steamed garlic kale and tenderstem broccoli v	3



#### TO FINISH

Eton Mess v	6
Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard v	6
Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts v	7


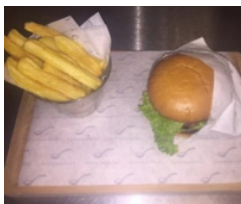
## Berkshire Lounge Bar – À La Carte Tasting Bible

Item	Starters	Picture	Description for guests
<b>Chargrilled chicken, avocado and smoked crispy bacon salad</b> <b>£</b> <b>Allergens:</b>	Poussin marinated in lemon thyme and rapeseed oil, with smoked streaky bacon and avocado. Served on a bed of mixed leaf and baby spinach and dressed with <b>spicy lemon dressing</b> .		Tender chicken with mixed leaves and spinach, creamy avocado and a spicy lemon dressing. Keywords: <b>spicy, salty, light</b>
	Comments		
<b>Baby spinach, walnut and goat's cheese salad dressed with honey balsamic</b> <b>£</b> <b>Allergens:</b>	Spinach leaves are dressed in a <b>honey balsamic dressing</b> and mixed with walnuts and goat's cheese.  Vegan – no goat's cheese or honey balsamic dressing, just balsamic vinegar instead.		Healthy salad of spinach leaves with a balanced honey and balsamic dressing, crunchy walnuts and soft and creamy goat's cheese.  Keywords: <b>textures, creamy, sweet balance</b>
	Comments		
<b>Roasted vine tomato soup served with warm crusty soda bread</b> <b>£</b> <b>Allergens:</b>	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: <b>tangy, sweet, comforting</b>
	Comments		
<b>Carrot and ginger soup, served with warm crusty soda bread</b> <b>£</b> <b>Allergens:</b>	Carrots, white onion, potato, ginger and a bay leaf are cooked down with <b>vegetable stock</b> . Blended smooth to serve in a squashed mug, soda bread and butter are on the side.		Carrot soup with a sweetness and warmth from the ginger.  Served with soda bread and butter.  Keywords: <b>warming, sweetness</b>
	Comments		

## Berkshire Lounge Bar – À La Carte Tasting Bible


Item	Starters	Picture	Description for guests
<p><b>Pan-fried sea bass fillet</b> with tiger prawns, shaved fennel, radish salad and lemon herb dressing</p> <p>£</p> <p>Allergens:</p>	<p>Sea bass is marinated in chilli, garlic and onion overnight then pan-fried skin down to make it crisp.</p> <p>Rocket, fennel and radish with a lemon and herb dressing is served atop the sea bass.</p> <p>A ceviche of tiger prawns, onion, tomato and chopped chilli with our <b>ceviche dressing</b> are served in a sterilised oyster shell.</p>		<p>Crispy skin sea bass is served with a rocket, fennel and radish salad with a fresh lemon and herb dressing.</p> <p>Accompanied by a zingy prawn ceviche.</p> <p>Keywords: <b>crispy, fresh, light</b></p>
	Comments		
<p><b>Penne</b> with cherry tomato crème and green chillies</p> <p>£</p> <p>Allergens:</p>	<p>Our dish is a twist on the classic arrabbiata sauce with the addition of tomato crème and green chillies.</p> <p>This gives the dish a spicy warmth with the sweetness of the tomato. Olive oil give a smoothness to the sauce.</p>		<p>Penne pasta with a tomato-based sauce with spicy warmth and depth</p> <p>Keywords: <b>Spicy, silky</b></p>
	Comments		

## Berkshire Lounge Bar – À La Carte Tasting Bible




Item	Classics	Picture	Description for guests
<b>Berkshire Club sandwich</b> with hand-cut chips £ Allergens:	<p>Sourdough toast bread served with <b>marinated chargrilled Poussin</b> and spinach with a <b>truffle lime dressing</b>, fried duck egg, topped with <b>bacon chilli mayo</b>.</p> <p>To build the sandwich, start from the bottom, spread the bacon chilli mayo onto the toast. Add the chargrilled and sliced poussin, then add a layer of toast and more bacon chilli mayo, next is the fried duck egg and spinach dressed with lime dressing before the final layer of toast.</p>		<p>Our club sandwich, marinated poussin with a bacon mayo that brings spice and saltiness to the creamy duck egg.</p> <p>Served with hand-cut chips.</p> <p>Keywords: <b>crispy</b>, <b>creamy</b>, <b>balanced spice</b></p>
	Comments		
<b>Classic hamburger</b> Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips £ Allergens:	<p>Our burger is served in a bun with home-made <b>chilli mayo burger sauce</b>, lollo bionda lettuce, smoked streaky bacon and melted cheese.</p> <p>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 with smoked streaky bacon and home-made chilli mayo burger sauce, on a soft brioche bun with crispy lettuce and melted cheese.</p> <p>Keywords: <b>soft</b>, <b>creamy</b></p>
	Comments		




## Berkshire Lounge Bar – À La Carte Tasting Bible

Item	Classics	Picture	Description for guests
<div>Rib-eye steak</div> <div>251g</div> <div>28-day-aged, grass fed</div> <div>£</div> <div>Allergens:</div>	<div>Marinated steak charcoal grilled to preference.</div> <div>Recommended cooking temperature is med- rare, as this is enough to render the fat but keep the meat tender.</div> <div>Served with roasted baby vine tomatoes and blanched tenderstem broccoli with Maldon sea salt and a choice of sauce.</div> <div>Additional upsell items: Burford Brown egg or crispy pancetta</div>		<div>A cut of meat with natural fat throughout, full of flavour with a smoky chargrill taste.</div> <div>Fantastic with a fried Burford Brown egg.</div> <div>Keywords: <span>flavourful</span>, <span>full-bodied</span>, <span>buttery</span></div>
	Comments		
<div>Green peppercorn sauce</div> <div>£</div> <div>Allergens:</div>	<div>Veal jus is added to brandy, green peppercorns, banana shallots and double cream.</div>		<div>A rich and spiced sauce with depth from the jus and red wine.</div> <div>Keywords: <span>creamy</span>, <span>peppery</span>, <span>bold</span></div>
	Comments		

## Berkshire Lounge Bar – À La Carte Tasting Bible

Item	Sides	Picture	Description for guests
<b>Hand-cut chips</b> <b>£</b> <b>Allergens:</b>	Twice cooked, steamed and fried, to give a crunch on the outside and soft inside.		Soft and crunchy homemade chips. Keywords: <b>soft</b> , <b>crunchy</b>
	Comments		
<b>Field greens and tomato salad with spicy lemon dressing</b> <b>£</b> <b>Allergens:</b>	Mixed salad leaves are tossed with green tomatoes and a <b>spicy lemon dressing</b> .		Mixed leaf salad with heritage tomatoes and a spicy lemon dressing. Keywords: <b>light</b> , <b>spicy</b>
	Comments		
<b>Steamed garlic kale and tenderstem broccoli</b> <b>£</b> <b>Allergens:</b>	Kale and tenderstem broccoli are steamed and tossed in butter with garlic then seasoned. Vegan – no butter		Steamed kale and tenderstem tossed in garlic butter and sea salt. Keywords: <b>buttery</b> , <b>healthy</b>
	Comments		

## Berkshire Lounge Bar – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
<b>Eton mess</b> Chantilly cream, crushed meringue, strawberries and raspberry coulis £ Allergens:	Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue.  Meringue is a soft and chewy element made from whipped egg whites and sugar.		Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue.  Keywords: fresh, sweet, chewy
	Comments		
<b>Bramley apple crumble</b> served with Cornish clotted ice cream or vanilla custard £ Allergens:	Bramley apple crumble on a bed of caramel sauce served with Cornish clotted ice cream or vanilla custard.  <b>Caramel sauce:</b> sugar, cream and vanilla pods  <b>Apple filling:</b> apples, sugar, apple puree and cinnamon  <b>Crumble:</b> butter, flour, oats, digestive biscuit and dark brown sugar		Warm and sweet apple mix on caramel sauce, with a soft and buttery biscuit topping.  Keywords: warm, sweet, textures
	Comments		
<b>Cheese selection</b> Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts £ Allergens:	Water biscuits served with Colston Bassett Stilton Blue, Barber's 1833 Cheddar Cheese. Pickled walnuts, pear and salad leaves with a <b>spicy lemon dressing</b> .		Rich and mature cheeses contrast the pickled walnut, crunchy sweet pears and crispy biscuit.  Keywords: mature, strong, pickled contrast
	Comments		

## Berkshire Lounge Bar – In-Room Dining – Sauces and Marinades

Menu Item	Ingredients
Chicken Stock	Chicken Bone Thyme Garlic Carrot Spanish Onion Leek Celery Tomato Puree
Chilli Mayo Burger Sauce	Hellman's mayo Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Honey Balsamic Dressing	Grapeseed oil Lime juice Balsamic vinegar Soy sauce Cayenne pepper Garlic Honey
Lamb Jus	Lamb bones Chicken bones Onions Carrot Celery Red wine Salt Ground black pepper

Menu Item	Ingredients
Spicy Lemon 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 / Lamb / Portobello Mushroom Marinade	Grapeseed oil Garlic Thyme Oregano Salt Cracked black pepper
Veal Jus	Onions Carrot Celery Veal bones Chicken bones Red wine Salt Ground black pepper
Vegetable Stock	Carrot Celery Leek White onion Parsley Bay leaf

## Berkshire Lounge Bar – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Soups and Salads														
Roasted vine tomato soup, served with warm crusty soda bread v														
Carrot and ginger soup, served with warm crusty soda bread v														
Chragrilled chicken, avocado and smoked crispy bacon salad														
Baby spinach, goat's cheese and walnut salad with honey balsamic dressin														
Hot Kitchen & Sides														
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with hand-cut chips														
Black pepper-crusted rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce														
Pan-fried stone bass with Kaffir lime														
Berkshire Club sandwich with hand-cut chips														
Penne with cherry tomato crème and green chillies v														
Hand-cut chips v														
Field greens and tomato salad with spicy lemon dressing v														
Steamed garlic kale and tenderstem broccoli v														

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.

## Berkshire Lounge Bar – À la Carte Allergen Matrix

	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Desserts														
Warm Bramley apple crumble, served with vanilla custard														
Warm Bramley apple crumble, served with Ice cream														
Eton Mess														
Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts														

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

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## Berkshire Lounge Bar – Q & A

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**What are the lunch and dinner options within the property?**

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**What time are the lunch & dinner options served within the property on each day?**

Option/Offering	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

**Are there options for guests outside of outlet serving periods?**

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**What is the dining style and type of cuisine?**


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


**What sections does the à la carte menu contain?**

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## Berkshire Lounge Bar – Q & A

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List the items within one of the sections


How would you describe and recommend a seafood dish to start to a guest?


Choose two dishes to start, and explain how you would describe and recommend these to a guest (not including the seafood choice above):


What food item would you recommend with an aperitif while the guest is browsing the menu?

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What is the most expensive dish on the menu?

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What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):

Doesn't eat seafood and has a gluten allergy




# Berkshire Lounge Bar – Q & A

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**What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):**

Doesn't eat meat, has high expectations of value for money


**What dishes would you recommend to a guest who had the following requirements (this needs to cover the full experience from start to dessert):**

Eats everything, is not concerned with value for money as they want to try a large variety of options


**Are any of our dishes 100% free from allergens?**


**Which sides are not suitable for guests with a gluten allergy?**




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