



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

Radisson Blu Edwardian Berkshire

December 2020



EDWARDIAN, BERKSHIRE

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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

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

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	
Starters 1 x chicken dish 1 x vegetarian dish 2 x soup	Hot Kitchen 2 x beef dishes 1 x chicken and pork dish 1 x fish dish 1 x vegetarian dish
Sides 3 x vegetarian dishes	Classic Desserts 3 x desserts



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

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

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

DESSERTS

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	8


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	Starters	Picture	Description for guests
Chargrilled chicken, avocado and smoked crispy bacon salad £ Allergens:	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 spicy lemon dressing .		Tender chicken with mixed leaves and spinach, creamy avocado and a spicy lemon dressing. Keywords: spicy, salty, light
	Suggestions Mains: British beef burger, Lemon-infused Scottish salmon, Steak roll Desserts: Our Mason Jar, Keylime cheesecake Wine: Fantinel Pinot Grigio, Tenuta Rapitalà Grillo, Tenuta Rapitalà Nero d’Avola		
	Comments		
Baby spinach, walnut and goat’s cheese salad dressed with honey balsamic £ Allergens:	Spinach leaves are dressed in a honey balsamic dressing 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: textures, creamy, sweet balance
	Suggestions Mains: Steak, Stone bass, Penne Desserts: Eton Mess, Crumble, Cheese Selection Wine: Fantinel Pinot Grigio, Tenuta Rapitalà Grillo, Tenuta Rapitalà Nero d’Avola		
	Comments		



In-Room Dining – À La Carte Tasting Bible

Item	Starters	Picture	Description for guests
Roasted vine tomato soup served with warm 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, comforting
	Suggestions Mains: Penne, Stone Bass, Steak Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		
Carrot and ginger soup, served with warm crusty soda bread £ Allergens:	Carrots, white onion, potato, ginger and a bay leaf are cooked down with vegetable stock. 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: warming, sweetness
	Suggestions Mains: Steak, Stone Bass, Penne Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		


In-Room Dining – À La Carte Tasting Bible

Item	Starters	Picture	Description for guests
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing £ Allergens:	Sea bass is marinated in chilli, garlic and onion overnight then pan-fried skin down to make it crisp. Rocket, fennel and radish with a lemon and herb dressing is served atop the sea bass. A ceviche of tiger prawns, onion, tomato and chopped chilli with our ceviche dressing are served in a sterilised oyster shell.		Crispy skin sea bass is served with a rocket, fennel and radish salad with a fresh lemon and herb dressing. Accompanied by a zingy prawn ceviche. Keywords: crispy, fresh, light
	Suggestions Starters: Carrot Soup, Goats Cheese Salad, Chicken Salad Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Dashwood Sauvignon, Tenuta Rapitalà Grillo		
	Comments		
Penne with cherry tomato crème and green chillies £ Allergens:	Our dish is a twist on the classic arrabbiata sauce with the addition of tomato crème and green chillies. This gives the dish a spicy warmth with the sweetness of the tomato. Olive oil give a smoothness to the sauce.		Penne pasta with a tomato-based sauce with spicy warmth and depth Keywords: Spicy, silky
	Suggestions Starters: Carrot Soup, Goats Cheese Salad, Chicken Salad Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		




In-Room Dining – À La Carte Tasting Bible

Item	Classics	Picture	Description for guests
Berkshire Club sandwich with hand-cut chips £ Allergens:	<p>Sourdough toast bread served with marinated chargrilled Poussin and spinach with a truffle lime dressing, fried duck egg, topped with bacon chilli mayo.</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: <i>crispy</i>, <i>creamy</i>, <i>balanced spice</i></p>
	Suggestions Starters: Goat's Cheese Salad, Chicken Salad, Tomato Soup Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Veramonte Rose, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		
Classic hamburger 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 chilli mayo burger sauce, 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: <i>soft</i>, <i>creamy</i></p>
	Suggestions Starters: Goat's Cheese Salad, Chicken Salad, Tomato Soup Desserts: Eton Mess, Crumble, Cheese Selection Wine: Veramonte Chardonnay, Veramonte Rose, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		


In-Room Dining – 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: flavourful, full-bodied, buttery</div>
	<div>Comments</div>		
	<div>Suggestions</div> <div>Starters: Goat’s Cheese Salad, Chicken Salad, Tomato Soup</div> <div>Desserts: Eton Mess, Crumble, Cheese Selection</div> <div>Wine: Veramonte Carménère, Don Jacobo Rioja, Portillo Malbec</div>		
<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: creamy, peppery, bold</div>
	<div>Comments</div>		

In-Room Dining – À La Carte Tasting Bible

Item	Sides	Picture	Description for guests
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		
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		
Steamed garlic kale and tenderstem broccoli £ Allergens:	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: buttery, healthy
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	Dessert	Picture	Description for guests
Eton mess 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		
Bramley apple crumble 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. Caramel sauce: sugar, cream and vanilla pods Apple filling: apples, sugar, apple puree and cinnamon Crumble: 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		
Cheese selection 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 spicy lemon dressing .		Rich and mature cheeses contrast the pickled walnut, crunchy sweet pears and crispy biscuit. Keywords: mature, strong, pickled contrast
	Comments		

In-Room Dining – À La Carte Tasting Bible



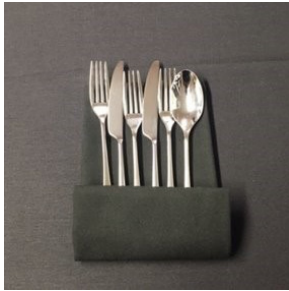
Item	After-hours toasties Served with salad and hand-cooked sea salt and black pepper crisps
Tuna with spicy lemon mayo £ Allergens:	Panini with tuna and spicy lemon mayo . Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
Steak and cheese with 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
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

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
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.

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

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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