



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

Bloomsbury Street

December 2020

Radisson 
EDWARDIAN, BLOOMSBURY ST

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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

Breakfast

Breakfast Hamper
Monday to Sunday
07:00 – 11:00

Bloomsbury Street Kitchen
Saturday and Sunday
07:30 – 10:30

Please note that we will be continuing 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 Bloomsbury Street Kitchen.

In-Room Dining

07:00 -23:00
(Served by F&B)
23:00 -07:00
(Served by night team)

Bloomsbury Street Kitchen Lounge Bar

Lunch
Closed
Bar & Small plates
Monday - Sunday
17:00 - 23:00

Brand Ethos

Welcome to In-Room Dining at the Radisson Blu Edwardian Bloomsbury 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 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	
4 x vegetarian 1 x beef dish	Our Sides 3x vegetarian dishes
Signature dishes 2 x seafood dishes 2 x beef dishes 1 x lamb dish 1 x chicken dish 1x vegetarian dishes	Desserts 2 x Bloomsbury Street Kitchen signature desserts
	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 v	7
Zucchini and eggplant chips with tzatziki v	7
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan	12
San Marzano tomatoes with goat's cheese, capers and basil v	8
Burrata with Seville orange, coriander seeds and Manuka honey v	9

SIGNATURE DISHES

Baked cod with Parmesan and garlic butter and charred asparagus	19
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	16
25 lg rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce	22
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	14
Charcoal-grilled Mediterranean herb lamb cutlets with hummus	24
Spicy chicken gyros with chilli fries and tzatziki	16
Rigatoni pasta with wild mushrooms, chilli and Italian hard cheese v	14
with corn-fed chicken	16

SIDES

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

DESSERTS

Yoghurt and white chocolate cheesecake with activated charcoal sorbet v	8
Valencian orange and cinnamon crème brûlée v	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 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: Cheesecake, Creme brûlée Wine: Vinuva Organic Pinot Grigio, Tenuta Rapitalà Nero d’Avola,		
	Comments		
Zucchini and eggplant chips with tzatziki £ Allergens:	Aubergine and courgette are thinly sliced at an angle and fried in a tempura batter. Garnished with shichimi and served with tzatziki and dill oil. Vegan – no tzatziki, lemon and green chilli emulsion		Crunchy aubergine and courgette fries with spiced shichimi garnish and a light and refreshing tzatziki dip. Keywords: Tangy, sweet
	Suggestions Mains: Rigatone, Lamb cutlets, Gyros Desserts: Cheesecake, Creme brûlée Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Albariño, Luis Felipe Edwards Gran Reserva		
	Comments		


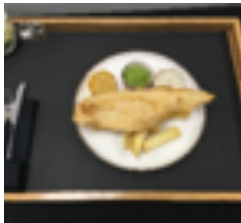
In-Room Dining – À La Carte Tasting Bible

Item	Soup, salads and starters	Picture	Description for guests
Black pepper crusted Beef tempura with shaved truffle and parmesan £ Allergens:	Fillet steak rolled in black pepper and sealed in a pan, chilled and then thinly sliced. Topped with rocket salad dressed in truffle oil and seasoned and finished with shaved parmesan, fresh truffle and a squeeze of fresh lemon.		Soft and tender slices of beef with a peppery crust. Rocket adds to the peppery flavour while parmesan and truffle bring a nutty and earthy taste, balanced with a squeeze of fresh lemon. Keywords: soft, peppery, earthy, nutty
	Suggestions Mains: Rigatone, Cod, Gyros Desserts: Cheesecake, Creme brûlée Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
	Comments		
San Marzano tomatoes with goat's cheese capers and basil £ Allergens:	San Marzano tomatoes are halved and mixed with crumbled goats' cheese, capers and basil. Dressed with basil oil. Vegan – without goat's cheese .		Refreshing cherry tomatoes and creamy goat cheese, balanced with saltiness of capers and fresh basil. Keywords: fresh, creamy, saltiness
	Suggestions Mains: Rib-eye, Cod, Rigatone Desserts: Cheesecake, Creme brûlée Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Vinuva Organic Pinot Grigio,		
	Comments		


In-Room Dining – À La Carte Tasting Bible

Item	Soup, salads and starters	Picture	Description for guests
Burrata with Seville orange, coriander seeds and Manuka honey £ Allergens:	<p>Sliced orange segments with micro coriander and toasted crushed coriander seeds with mix of oil, orange juice and Manuka honey. Place burrata on top finish with Maldon sea salt.</p> <p>Burrata comes from Puglia.</p>		<p>Seville orange carpaccio with a creamy burrata, served with an orange juice, crushed coriander seeds and manuka honey dressing.</p> <p>Burrata has a more solid outer shell with a soft centre.</p> <p>Keywords: fresh, creamy, citrus balance</p>
	Suggestions Mains: Rigatone, Rib-eye, Cod Desserts: Cheesecake, Creme brûlée 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
Baked cod with Parmesan and garlic butter and charred asparagus £ Allergens:	Two pieces of cod are baked with garlic butter and finished with parmesan. Served with charred asparagus, garlic butter , chives and sea salt.		Soft baked cod with garlic butter and parmesan. Served with charred asparagus. Keywords: soft , garlicky , buttery
	Suggestions Starters: Burrata, Zucchini chips, Tomato salad Desserts: Cheesecake, Creme brûlée 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: Burrata, Zucchini chips, Tomato salad Desserts: Cheesecake, Creme brûlée Wine: Tenuta Rapitalà Grillo, Albariño, Gavi di Gavi		
	Comments		


In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
<div>251g rib-eye steak</div> <div>served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce</div> <div>£</div> <div>Allergens:</div>	<div>Rib eye is marinated for a minimum of 4 hours then chargrilled to taste. Served with a peppercorn sauce</div> <div>Recommended cooking temperature is med- rare, as this is enough to render the fat.</div>		<div>A cut from the rib of the cow, cooked to med-rare it renders that fat content to deliver fantastic flavour and soft meat.</div> <div>Keywords: buttery, soft, smoky</div>
	<div>Suggestions</div> <div>Mains: Burrata, Zucchini chips, Tomato salad</div> <div>Desserts: Cheesecake, Creme brûlée</div> <div>Wine: Veramonte Carménère, Tenuta Rapitalà Nero d’Avola, Don Jacobo Rioja, Barbera d’Alba</div>		
	<div>Comments</div>		
<div>Our British beef burger</div> <div>with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips</div> <div>£</div> <div>Allergens:</div>	<div>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.</div> <div>We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.</div>		<div>Our beef patty smoked streaky bacon and chilli mayo, on a soft brioche bun with crispy lettuce and Lancashire Bomb cheese.</div> <div>Keywords: mature, soft meaty</div>
	<div>Suggestions</div> <div>Starters: Burrata, Soup, Tomato salad</div> <div>Desserts: Cheesecake, Creme brûlée</div> <div>Wine: Veramonte Carménère, Tenuta Rapitalà Nero d’Avola, Don Jacobo Rioja, Barbera d’Alba</div>		
	<div>Comments</div>		




In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
<div>Rigatone pasta with wild mushrooms, chilli and Italian hard cheese</div> <div>£</div> <div>Add 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: Burrata, Soup, Tomato salad</div> <div>Desserts: Cheesecake, Creme brûlée</div> <div>Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Tenuta Rapitalà Nero d’Avola, Barbera d’Alba</div>		
	<div>Comments</div>		
<div>Spicy chicken with chilli fries and tzatziki</div> <div>£</div> <div>Allergens:</div>	<div>Marinated chicken thigh is grilled and served in a chargrilled flatbread with chilli spiced fries, tzatziki and chilli sauce.</div> <div>Garnished with chopped parsley.</div> <div>Served 3 per portion.</div>		<div>Spice marinated chicken grilled and served in a wrap with chilli fries, chilli sauce and tzatziki.</div> <div>Keywords: spicy, cooling, fresh</div>
	<div>Suggestions</div> <div>Starters: Zucchini chips, Burrata, Tomato salad</div> <div>Desserts: Cheesecake, Creme brûlée</div> <div>Wine: Fantinel Prosecco, Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Barbera d’Alba</div>		
	<div>Comments</div>		



In-Room Dining – À La Carte Tasting Bible

Item	Signature dishes	Picture	Description for guests
Charcoal-grilled Mediterranean herb lamb cutlets with hummus £ Allergens:	<p>Marinated lamb cutlets are seared and then finished in the oven. Served pink with hummus and garnished with thyme and sumac.</p> <p>Served 3 per portion.</p>		<p>Lamb cutlets with a fresh herb marinade, cooked pink and served with hummus.</p> <p>Keywords: fresh, herby, creamy</p>
	<p>Suggestions</p> <p>Starters: Zucchini chips, Burrata, Tomato salad</p> <p>Desserts: Cheesecake, Creme brûlée</p> <p>Wine: Tenuta Rapitalà Grillo, Gavi di Gavi,</p>		
	<p>Comments</p>		

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		
Steamed Tenderstem Broccoli £ Allergens:	Tenderstem broccoli is steamed to al dente and seasoned.		Al dente steamed tenderstem with Malden's sea salt Keywords: tender, salty, healthy, light
	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
Valencian orange and cinnamon £ Allergens:	<p>Brûlée: Whole milk, double cream, caster sugar, egg yolk, cinnamon stick, orange and lemon zest</p> <p>Orange ice cream: Whole milk, milk powder, dextrose, sugar, stabiliser, orange and lemon juice</p> <p>Orange tuille: Butter, caster sugar, orange juice and zest and plain flour</p>		<p>Orange, lemon and cinnamon infused Crème brûlée, caramelised with brown sugar and served with orange ice cream.</p> <p>Keywords: creamy, citrus, contrasting textures</p>
	Comments		
Yoghurt and white chocolate cheesecake with activated charcoal sorbet £ Allergens:	<p>Cheesecake: Philadelphia cream cheese, sugar, whole eggs, egg yolk, whole milk, Greek yoghurt and white chocolate</p> <p>Sorbet: Calpis (Calpico sorbet), water, Sugar, automised glucose, stabiliser and activated charcoal</p> <p>Biscuit base: Butter, demerara sugar, plain flour, baking powder, salt and oats</p>		<p>Cheesecake with a hard white chocolate coating, with a crunchy biscuit base and fresh activated charcoal sorbet.</p> <p>Keywords: fresh, contrasting textures, sweet white chocolate</p>
	Comments		

In-Room Dining – À La Carte Tasting Bible



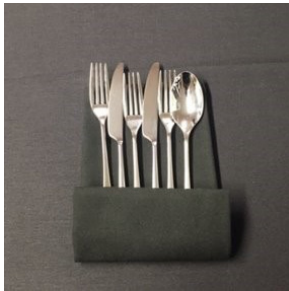
Item	After-hours toasties Available 11pm - 6am. Served with salad and hand-cooked sea salt and black pepper crisps
Tuna with spicy lemon mayo £ Allergens:	Panini with tuna and spicy lemon mayo . Mixed leaf and tomato salad with spicy lemon dressing is served hand-cooked sea salt and black pepper crisps.
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
Beer Batter	Plain flour Cold water London Pale Ale Corn flour Salt Bicarbonate soda
Chicken Gyros Marinade	Cumin powder Paprika Black pepper Cinnamon powder Cardamom powder Cayenne pepper Garlic puree White wine vinegar Rapeseed oil Salt
Chilli Mayo Burger Sauce	Hellman's mayo Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Coriander and Mint Chutney	Coriander Mint Green chilli Ginger Garlic Salt Yogurt Rapeseed oil Lime juice
Dill Oil	Dill Rapeseed oil
Hummus	Chickpea Salt Garlic White sesame Lemon juice
Lamb Cutlet Marinade	Parsley Garlic Basil Oregano Grapeseed oil

Menu Item	Ingredients
Lemon and Green Chilli Emulsion	Jalapeno Garlic Rice vinegar Grapeseed oil Salt Lemon
Mushy Peas	Frozen peas Shallots Mint stalks Butter Salt Ground black pepper
Spicy Lemon Dressing / Cayenne Pepper Dressing	Grape seed oil Lemon juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree
Steak Marinade	Grapeseed oil Thyme Salt Ground black pepper Oregano Garlic
Tartare Sauce	Caper Gherkin Salt Hellman's mayo Lemon Parsley Shallots
Tzatziki	Greek yoghurt Garlic Cucumber Dill Mint Salt Lemon Olive oil

In-Room Dining – Cutlery Set-up

Starters or Main	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														
Zucchini and eggplant chips with tzatziki														
Black pepper crusted Beef with shaved truffle and parmesan														
San Marzano tomatoes with goat’s cheese capers and basil														
Burrata with Seville orange, coriander seeds and Manuka honey														
Signature dishes														
Baked cod with Parmesan and garlic butter and charred asparagus														
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														
Spicy chicken with chilli fries and tzatziki														
Charcoal-grilled Mediterranean herb lamb cutlets with hummus														

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														
Steamed Tenderstem Broccoli														
Hand-cut chips														
Desserts														
Valencian orange and cinnamon creme brûlée														
Yoghurt and white chocolate cheesecake with activated charcoal sorbet														

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



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