



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

Radisson Blu Edwardian New Providence Wharf
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

Scoff & Banter New Providence Wharf

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

Breakfast

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

Scoff & Banter
The Farmer's Selection
Saturday and Sunday (subject to demand)
07:30 – 10:30

Scoff & Banter

The Farmer's Selection
Lunch
Closed

Bar & Small Plates
Monday to Sunday
17:00 – 23:00

*Last reservations at 21:30
Last orders at 21:45

In-Room Dining

07:00 – 23:00
(Served by F&B)

23:00 – 07:00
(Served by night team)

Menu Ethos / Menu Composition

Welcome to In-Room Dining at the Radisson Blu Edwardian New Providence Wharf.

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 vegetarian dish 1 x duck dish 1 x fish dish 1 x soup	Classics 3 x fish dishes 1 x beef dish 2 x vegetarian dish
Sides 4x vegetarian dishes 1 x fries	Charcoal Grill 2x beef dishes 1 x lamb dish 1 x chicken dish
	Classic Desserts 3 x desserts



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

STARTERS

Classic French onion soup with Gruyère cheese and warm baguette	8
Scottish cured smoked salmon Cucumber, lemon and gin dressed herbs with toasted dark rye bread	10
Crispy duck salad Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots	9
Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v	8

CLASSICS

Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing	18
Fish and chips Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon	14
King prawn Thai green curry Coconut crème, green chillies, Kaffir lime and aromatic basmati rice	19
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips	15
Portobello mushroom Wellington Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v	14
Tortellini cacio e pepe with white wine and Italian hard cheese crème v	14

STEAKS AND GRILL

Rib-eye steak 251g 28-day-aged, grass fed	22
Fillet steak 226g Succulent centre cut	26
Accompaniments Baby vine tomatoes and tenderstem broccoli v	
Chicken Milanese Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings	16
Blenheim Palace herb-crusted rack of lamb with layered creamed potatoes, minted pea purée and rosemary red wine sauce	22

SAUCES

Rosemary and red wine, green peppercorn, blue cheese	3
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SIDES

Garlic and Parmesan French fries	4
Heritage tomato and mozzarella salad with spicy lemon dressing v	5
Sweet potato fries v	4
Truffled Maris Piper mash v	5
Steamed garlic kale and tenderstem broccoli v	4

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.

À La Carte Menu

THE DESSERT PANTRY

Eton mess	7
Chantilly cream, crushed meringue, strawberries and raspberry coulis v	
Toffee pudding	7
Caramelised Williams pear, butterscotch sauce and vanilla ice cream v	
Cheese selection	9
Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts 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	In-Room Dining Starters	Picture	Description for guests
<div>Classic French onion soup with Gruyère cheese and warm baguette</div> <div>£</div> <div>Allergens:</div>	<div>White onions are cooked until browning to release the sweet flavours with brown sugar and garlic. White wine is added to de-glaze and then cooked off, before it is reduced with chicken stock and thyme.</div> <div>Garnished with Maldon sea salt and gruyere cheese.</div> <div>Served with white baguette.</div>		<div>Sweet flavours of French onion soup with a beautiful depth of flavour, topped with nutty Gruyere cheese and served with warm baguette.</div> <div>Keywords: sweetness, warming, nutty</div>
	<div>Suggestions</div> <div>Mains: Sea Bass, Fish and Chips, Portobello Wellington, Steak, Lamb</div> <div>Desserts: Eton Mess, Toffee Pudding, Cheese Selection</div> <div>Wine: Fantinel Pinot Grigio, Tenuta Rapitalà Grillo, Tenuta Rapitalà Nero d’Avola</div>		
	<div>Comments</div>		
<div>Scottish cured smoked salmon Cucumber, lemon and gin dressed herbs with toasted dark rye bread</div> <div>£</div> <div>Allergens:</div>	<div>5 pieces of Scottish smoked salmon with a fresh cucumber and gin dressing.</div> <div>Served with toasted and buttered rye bread.</div>		<div>Light Scottish smoked salmon with a fresh dressing with gin botanicals and a light spice.</div> <div>Served with toasted and buttered rye bread.</div> <div>Keywords: raw, smoked, fresh, botanicals</div>
	<div>Suggestions</div> <div>Mains: Hamburger, Tortellini, Steak, Chicken Milanese</div> <div>Desserts: Eton Mess, Toffee Pudding, Cheese Selection</div> <div>Wine: Veramonte Chardonnay, Dashwood Sauvignon, Tenuta Rapitalà Grillo</div>		
	<div>Comments</div>		



In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Starters	Picture	Description for guests
<div>Crispy duck salad</div> <div>Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots</div> <div>£</div> <div>Allergens:</div>	<div>Duck legs and skin are marinated in Chinese 5 spice, garlic and salt.</div> <div>Duck meat and crispy skin are mixed with a plum dressing at the bottom of the dish. Sat atop is a mix of pink grapefruit, pine nuts, pomegranate seeds, mixed cress and diced shallots.</div>		<div>Soft spiced marinated duck legs with crispy duck skin and a rich and sweet plum sauce. With a salad mix that brings sweet, bitter citrus and nutty flavours in a wonderful balance.</div> <div>Keywords: soft, crispy, rich sweetness, balance</div>
	<div>Suggestions</div> <div>Mains: Sea bass, Fish and chips, Chicken Milanese, Thai curry Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo</div>		
	<div>Comments</div>		
<div>Baby spinach, walnut and goat's cheese salad</div> <div>dressed with honey balsamic</div> <div>£</div> <div>Allergens:</div>	<div>Spinach leaves are dressed in a honey balsamic dressing and mixed with walnuts and goat's cheese.</div> <div>Vegan – no goat's cheese or honey balsamic dressing, just balsamic vinegar instead.</div>		<div>Healthy salad of spinach leaves with a balanced honey and balsamic dressing, crunchy walnuts and soft and creamy goat's cheese.</div> <div>Keywords: textures, creamy, sweet balance</div>
	<div>Suggestions</div> <div>Mains: Thai curry, Tortellini, Portobello Wellington, Lamb Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo</div>		
	<div>Comments</div>		



In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing £ Allergens:	<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 ceviche dressing 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: crispy, fresh, light</p>
	Suggestions Starters: French onion soup, Duck salad, Goat's cheese salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Chardonnay, Dashwood Sauvignon, Tenuta Rapitalà Grillo		
	Comments		
	<p>Haddock is fried in a beer batter to give a crunchy texture with meaty cooked fish, twice cooked chips are soft and crunchy.</p> <p>Mushy peas are served on the side with a tartare sauce that adds a tangy element.</p>		<p>Soft fish in a crunchy fried batter, served with homemade chips, mushy peas and a tangy tartare sauce.</p> <p>Keywords: crispy, meaty, tangy</p>
Fish and chips Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon £ Allergens:	Suggestions Starters: French onion soup, Duck salad, Goat's cheese salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Chardonnay, Dashwood Sauvignon, Tenuta Rapitalà Grillo		
	Comments		



In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
King prawn Thai green curry Coconut crème, green chillies, Kaffir lime and aromatic basmati rice	Aubergine and prawns are sauteed before Thai green curry sauce is added with coconut milk and coconut cream. Finished with fresh lime. Served with steamed kaffir lime and black pepper rice. Garnish with kaffir lime leaf, basil and baby basil leaves. Vegan – no prawns		A spicy and creamy prawn and aubergine curry with aromatic steamed rice. Keywords: aromatic, spiced, creamy
£ Allergens:	Suggestions Starters: Salmon, French onion soup, Duck salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Carménère, Tenuta Rapitalà Nero d'Avola, Don Jacobo Rioja, Portillo Malbec		
	Comments		
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips	Our burger is served in a bun with home-made chilli mayo burger sauce , lollo bionda lettuce, smoked streaky bacon and melted cheese. This is accompanied by twice cooked handmade chips. We cannot serve our burgers any less than medium-well, for further information refer to section 7.1 of the Food Safety Management System.		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. Keywords: soft, creamy
£ Allergens:	Suggestions Starters: Salmon, French onion soup, Duck salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Carménère, Tenuta Rapitalà Nero d'Avola, Don Jacobo Rioja, Portillo Malbec		
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
<div>Portobello mushroom Wellington</div> <div>Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots</div> <div>£</div> <div>Allergens:</div>	<div>Marinated portobello mushroom is roasted then wrapped in puff pastry with kale and goat's cheese. This is egg washed and baked.</div> <div>Served with buttered baby carrots and shredded kale.</div>		<div>Golden and crispy puff pastry wrapped around roasted portobello mushroom, kale and goat's cheese.</div> <div>Served with buttered baby carrots and shredded kale.</div> <div>Keywords: creamy, crispy, meaty</div>
	<div>Suggestions</div> <div>Starters: Salmon, French onion soup, Goat's cheese salad</div> <div>Desserts: Eton Mess, Toffee Pudding, Cheese Selection</div> <div>Wine: Veramonte Carménère, Tenuta Rapitalà Nero d'Avola, Don Jacobo Rioja, Portillo Malbec</div>		
	<div>Comments</div>		
<div>Tortellini cacio e pepe</div> <div>with white wine and Italian hard cheese crème</div> <div>£</div> <div>Allergens:</div>	<div>10 pieces of Italian hard cheese tortellini is served in a creamy base sauce finished with truffle oil and Italian hard cheese.</div> <div>Garnished with chives, this is to be served with fresh black pepper and parmesan.</div>		<div>Nutty cheese tortellini served in a creamy Italian hard cheese sauce, finished with truffle oil.</div> <div>Keywords: zesty, spices, light</div>
	<div>Suggestions</div> <div>Starters: Salmon, French onion soup, Goat's cheese salad</div> <div>Desserts: Eton Mess, Toffee Pudding, Cheese Selection</div> <div>Wine: Fantinel Pinot Grigio, Tenuta Rapitalà Grillo, Gavi di Gavi</div>		
	<div>Comments</div>		


In-Room Dining – À La Carte Tasting Bible

Item	From The Grill	Picture	Description for guests
Rib-eye steak 251g 28-day-aged, grass fed £ Allergens:	Marinated steak charcoal grilled to preference. Recommended cooking temperature is med- rare, as this is enough to render the fat but keep the meat tender. Served with roasted baby vine tomatoes and blanched tenderstem broccoli with Maldon sea salt.		A cut of meat with natural fat throughout, full of flavour with a smoky chargrill taste. Keywords: flavourful , full-bodied , buttery
	Suggestions Starters: Salmon, French onion soup, Goat's cheese salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Carménère, Don Jacobo Rioja, Portillo Malbec		
	Comments		
Fillet steak 226g Succulent centre cut £ Allergens:	Marinated steak charcoal grilled to preference. Recommended cooking temperature is med- rare, this ensures the meat is not too tight and remains tender. Served with roasted baby vine tomatoes and blanched tenderstem broccoli with Maldon sea salt.		From an area of the cow that is not weight bearing, it is naturally lean and soft. If cooked longer than med-rare, the meat will start to tighten and not be as tender. Keywords: soft buttery , lean
	Suggestions Starters: French onion soup, Goat's cheese salad, Duck salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Carménère, Don Jacobo Rioja, Portillo Malbec		
	Comments		




In-Room Dining – À La Carte Tasting Bible

Item	From The Grill	Picture	Description for guests
Rosemary and red wine sauce £ Allergens:	Veal jus is reduced with rosemary and seasoned.		Veal jus and rosemary give a sauce with depth. Keywords: herbs, rich, beef
	Comments		
Green peppercorn sauce £ Allergens:	Veal jus is added to brandy, green peppercorns, banana shallots and double cream.		A rich and spiced sauce with depth from the jus and red wine. Keywords: creamy, peppery, bold
	Comments		
Blue cheese sauce £ Allergens:	Heat milk, garlic, gorgonzola and stilton. Make a roux with butter and flour and add to the hot cheese and milk and season.		A strong and flavourful sauce to enhance any steak. Keywords: strong, full flavoured
	Comments		
Chicken Milanese Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings £ Allergens:	Chicken breast is butterflied and flattened before being coated in a parmesan and panko breadcrumb mix. (This involves using a flour, milk and egg mix). Chicken is then shallow fried, served with crispy potatoes and rocket salad with a basil oil dressing.		Flattened chicken fillet is coated in parmesan and panko breadcrumbs and pan fried. Served with a rocket and parmesan salad and crispy rosemary potatoes. Keywords: crunchy, tender, nutty
	Suggestions Starters: French onion soup, Goat's cheese salad, Duck salad Desserts: Eton Mess, Toffee Pudding, Cheese Selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi, Portillo Malbec		
	Comments		



In-Room Dining – À La Carte Tasting Bible

Item	From The Grill	Picture	Description for guests
Blenheim Palace herb-crusted rack of lamb with layered creamed potatoes, minted pea purée and rosemary red wine sauce £ Allergens:	<p>Marinated lamb is covered with a herb crust, roasted pink.</p> <p>Potatoes are thinly cooked and layered with a cream sauce and roasted.</p> <p>Peas and fresh mint are pureed.</p>		<p>Soft and tender lamb cooked pink, with a fresh herb crust.</p> <p>Served with creamy roast layered potatoes and mint pea puree.</p> <p>Keywords: herb, tender, creamy</p>
	<p>Suggestions</p> <p>Starters: French onion soup, Goat’s cheese salad, Duck salad</p> <p>Desserts: Eton Mess, Toffee Pudding, Cheese Selection</p> <p>Wine: Veramonte Carménère, Don Jacobo Rioja, Tenuta Rapitalà Nero d’Avola, Pinot Noir</p>		
	<p>Comments</p>		

In-Room Dining – À La Carte Tasting Bible

Item	Sides	Picture	Description for guests
Garlic and Parmesan French fries £ Allergens:	Golden crispy French fries tossed with garlic butter and parmesan. Vegan – French fries only		Golden crispy French fries tossed with garlic butter and parmesan. Keywords: crispy , garlic , nutty
	Comments		
Heritage tomato and mozzarella salad with spicy lemon dressing £ Allergens:	Sliced heritage tomato and mozzarella with spicy lemon dressing , sea salt and basil. Vegan – no mozzarella		Fresh salad of heritage tomato and creamy mozzarella with spicy lemon dressing. Keywords: fresh , creamy , herby
	Comments		
Sweet potato fries £ Allergens:	Sweet potato fried until golden brown and seasoned with salt. Vegan		Soft and crunchy sweet potato fries. Keywords: salted , sweet , crunchy
	Comments		




In-Room Dining – À La Carte Tasting Bible


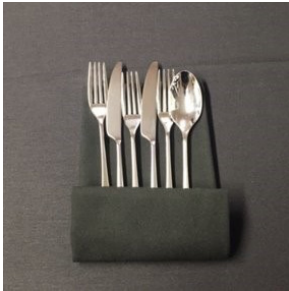
Item	Sides	Picture	Description for guests
Truffled Maris Piper mash £ Allergens:	Maris Piper potatoes with double cream and butter. Finished with Maldon sea salt, truffle oil and chopped chives.		Smooth and creamy potato with sea salt, truffle oil and chives. Keywords: earthy, creamy, smooth
Steamed 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	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 – Cutlery Set-up

Main or Starter	Pasta or Curry	Main and Dessert
		

Curry or Pasta and Dessert	Starter, Main and Dessert
	

In-Room Dining – Sauces and Marinades

Menu Item	Ingredients
Beer Batter	Plain flour Cold water London Pale Ale Corn flour Salt Bicarbonate soda
Ceviche Dressing	Lemon juice Salt Soy sauce Black pepper Garlic puree Ginger puree Yuzu Aji amarillo
Chicken Stock	Chicken Bone Thyme Garlic Carrot Spanish Onion Leek Celery Tomato Puree
Chilli Mayo Burger Sauce	Hellman's Mayonnaise Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Creamy Base Sauce	Veg stock White wine Cream Maldon sea salt Garlic Shallots
Cucumber and Gin Dressing	Cucumber Grapeseed oil Soy Sauce Green tabasco Lime Juice Lemon Juice Tanqueray gin
Honey Balsamic Dressing	Grapeseed oil Lime juice Balsamic vinegar Soy sauce Cayenne pepper Garlic Honey

Menu Item	Ingredients
Lamb Herb Crust	Thyme Garlic Parsley Breadcrumbs Grapeseed oil Salt
Lamb Jus	Lamb bones Chicken bones Onions Carrot Celery Red wine Salt Ground black pepper
Mushy Peas	Frozen peas Shallots Mint stalks Butter Salt Ground black pepper
Plum Dressing	Plum sauce Golden syrup Rice wine vinegar Soya sauce
Plum Sauce	Red plum Red chilli Caster sugar White wine vinegar Ginger Cardamom Star Anise Maldon sea salt
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

In-Room Dining – Sauces and Marinades

Menu Item	Ingredients
Steak / Lamb / Portobello Mushroom Marinade	Grapeseed oil Garlic Thyme Oregano Salt Cracked black pepper
Tartare Sauce	Caper Gherkin Salt Hellman's mayo Lemon Parsley Shallots
Thai Green Curry Sauce	Green curry paste Lemongrass Lime leaf Galangal Cumin Turmeric Coriander powder Salt Coconut milk Coconut cream Lime Maldon sea salt
Veal Jus	Veal bones Chicken bones Onions Carrot Celery Red wine Salt Ground black pepper

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
Starters														
Classic French onion soup - with Gruyère cheese and warm baguette														
Scottish cured smoked salmon - Cucumber, lemon and gin dressed herbs with toasted dark rye bread														
Crispy duck salad - Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots														
Baby spinach, walnut and goat’s cheese salad dressed with honey balsamic v														
Classics														
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing														
Fish and chips - Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon														
King prawn Thai green curry - Coconut crème, green chillies, Kaffir lime and aromatic basmati rice														
Classic hamburger - Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips														
Portobello mushroom Wellington - Oven-baked puff pastry filled with black cabbage and goat’s cheese, served with buttered baby carrots														
Tortellini cacio e pepe with white wine and Italian hard cheese crème 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
Steaks and Grill														
Rib-eye steak 251g - 28-day-aged, grass fed														
Fillet steak 226g - Succulent centre cut														
Rosemary and red wine sauce														
Green peppercorn sauce														
Blue cheese sauce v														
Blenheim Palace herb-crusted rack of lamb with layered creamed potatoes, minted pea purée and rosemary red wine sauce														
Chicken Milanese with crispy rosemary potatoes														
Sides														
Heritage tomato and mozzarella salad with spicy lemon dressing v														
Garlic and Parmesan French fries v														
Sweet potato fries v														
Truffled Maris Piper mash 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														
Eton mess - Chantilly cream, crushed meringue, strawberries and raspberry coulis														
Toffee pudding - Caramelised Williams pear, butterscotch sauce and vanilla ice cream														
Cheese selection - Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts														

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?

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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LONDON