



EDWARDIAN
HOTELS

LONDON

In-Room Dining Food Bible & Allergen Matrix Workbook

The Edwardian Manchester
December 2020

THE
EDWARDIAN
MANCHESTER

A RADISSON COLLECTION HOTEL

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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

Monday to Sunday
07:00 – 11:00
(In-Room Dining and Breakfast Hamper)

Saturday and Sunday only
07:30 – 10:30
(Served in Peter Street Kitchen)

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 Peter Street Kitchen.

Peter Street Kitchen

Lunch - Closed

Memoir of Moët Brunch
in association with Moët & Chandon
Saturday
12:30 - 16:30

Dinner Service
Thursday - Saturday
17:00 - 21:30

Last reservation: 21:30
Last orders: 21:45

All guests must vacate the premises by 22:45

The Library curated by Assouline

Saturday
14:00 – 23:00

Sunday to Wednesday
17:00 – 23:00

Thursday – Friday
Closed

In-Room Dining

24 hours

Please note that outside of restaurant & bar operational hours, guests can enjoy complimentary items from the Residence Cart – offering tea, coffee and Sicilian lemonade.

The items should be served by the reception team and should not be accessible for guests.

Brand Ethos

Welcome to In-Room Dining at The Edwardian Manchester.

We are committed to ensuring that every dining experience is a memorable encounter. Available 24 hours a day, our in-room dining menu features an exquisite selection of dishes to be enjoyed in the comfort and privacy of your room or suite.

Menu Composition

Taste of the Mediterranean	Taste of India
Starters – Flavourful dishes that are fantastic to start an experience	
2 x vegetarian dishes	1 x chicken dish 1 x vegetarian dish
Mains – Signature dishes from each cuisine	
1 x chicken dish 2 x vegetarian dishes	1 x chicken dish 2 x vegetarian dishes
Desserts – A treat from each cuisine that brings flavours of each cuisine to finish an experience	
In-Room Dining Classics	Our Sides
1x chicken dish 1x chicken and pork dish 2 x beef dishes 1 x fish dish 1 x vegetarian dish	4 x vegetarian dishes
	Children's Dishes
	2 x vegetarian dishes 1 x fish dish
Desserts	
4 x classic desserts	1 x children's dessert

THE EDWARDIAN

MANCHESTER

A RADISSON COLLECTION HOTEL

Welcome to our In-Room Dining Menu

Available from 11am – 11pm

In-Room Dining Classics

Chargrilled chicken, avocado and smoked crispy bacon salad	12
Baby chicken club sandwich, spicy bacon mayo and duck egg on toasted sourdough, served with fries	14
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	16
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	14
251g rib-eye steak, served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce	20
Wild mushroom risotto	12
Creamy Arborio rice and Italian hard cheese with wild mushrooms and sautéed baby spinach	

Our Stone-baked Pizza

Margherita pizza with torn basil	10
Smoked BBQ chicken pizza with coriander and chillies	11

Our Sides

Hand-cut chips	4
Field greens and tomato salad with spicy lemon dressing	4
Steamed garlic kale and tenderstem broccoli	4
Maris Piper truffle mash	4

Children's Menu

Tomato soup	4
Penne with tomato crème	6
Fish and chips	8
Ice cream selection	4

Classic Desserts

Sticky toffee pudding, caramelised Williams pear and butterscotch sauce	7
Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard	7
Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts	8

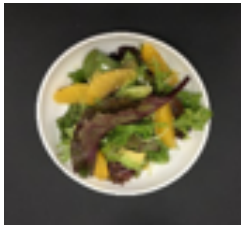

After-hours Toasties

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	8

All in-room dining orders will have an additional tray charge of £2.50 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. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

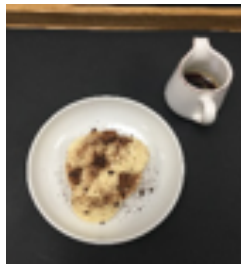
In-Room Dining – À La Carte Tasting Bible

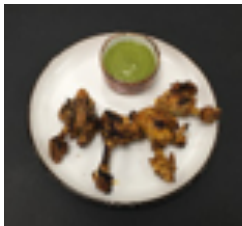

Item	Taste of the Mediterranean To Start	Picture	Description for guests
Orange and avocado salad with cayenne pepper lemon dressing £ Allergens:	Segments of orange and cut avocado mixed with salad leaves and seasoned Then dressed in a cayenne pepper and lemon dressing.		Fruity and refreshing salad served with avocado and sliced orange. Keywords: fresh, light, fruity, spicy
	Suggestions Mains: Chicken Milanese, Chicken Risotto, Penne pasta with cherry tomato crème, Chicken club Desserts: Tiramisu, Eton mess, Pistachio brûlée Wine: Tenuta Rapitalà Grillo, Fantinel Pinot Grigio, Veramonte Rosé		
	Comments		
Burrata Pugliese with baby basil and San Marzano tomatoes £ Allergens:	Burrata (creamy soft cow milk cheese) with a San Marzano tomato dressing in sherry, basil oil and brown sugar, salt & pepper. Then garnished with basil leaves. Burrata comes from Puglia.		Caprese salad with cherry tomatoes and creamy burrata. Burrata has a more solid outer shell with a soft centre. Keywords: creamy, fresh
	Suggestions Mains: Chicken Milanese, Chicken Risotto, Penne pasta with cherry tomato crème Desserts: Tiramisu, Eton mess Wine: Veramonte Chardonnay, Fantinel Pinot Grigio		
	Comments		

In-Room Dining – À La Carte Tasting Bible

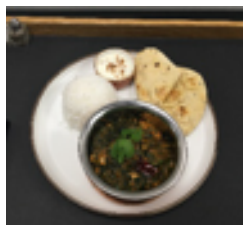
Item	Taste of the Mediterranean Hot Kitchen	Picture	Description for guests
Chicken Milanese with rocket and parmesan salad £ Allergens:	Coat the chicken in breadcrumbs and parmesan and pan fry. Place on a bed of rocket and cherry tomatoes, then dress with basil oil and finish with truffle oil.		Flattened chicken fillet is coated in parmesan and panko breadcrumbs and pan fried. Served with a rocket and parmesan salad with cherry tomatoes and truffle oil. Keywords: crunchy, tender, nutty
	Suggestions Starters: Burrata, Orange and avocado salad, Samosas Desserts: Tiramasu, Apple crumble, Pistachio brûlée Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
	Comments		
Amalfi lemon, chicken and baby spinach risotto £ Allergens:	Finely diced shallots are cooked with butter, risotto rice is added with chicken stock and cooked. Sliced chicken breast, spinach, parmesan and freshly squeezed lemon juice are added during cooking to give a silkiness to the dish.		Creamy chicken risotto with spinach, parmesan and lemon. A balance of citrus and the nutty flavours of parmesan bring freshness. Keywords: creamy, lemony balance, nutty
	Suggestions Starters: Burrata, Orange and avocado salad, Chicken lollipops Desserts: Tiramasu, Apple crumble, Pistachio brûlée Wine: Fantinel Prosecco, Fantinel Pinot Grigio, Gavi di Gavi		
	Comments		
Penne pasta with cherry tomato crème and chilli £ Allergens:	Our dish is a twist on the classic Arrabiata 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: Burrata, Orange and avocado salad, Chicken lollipops, Chicken salad Desserts: Tiramisu, Eton mess, Colston Bassett Stilton & Cheddar selection Wine: Fantinel Pinot Grigio, Tenuta Rapitalà Grillo, Tenuta Rapitalà Nero d'Avola		
Comments			

In-Room Dining – À La Carte Tasting Bible


Item	Taste of the Mediterranean Dessert	Picture	Description for guests
<div>Deconstructed tiramisu served with Disaronno espresso</div> <div>£</div> <div>Allergens:</div>	<p>Tiramisu is made with mascarpone cheese, biscuits, coffee and amaretto.</p> <p>A sponge base is topped with the mascarpone, and chocolate; the Disaronno espresso is poured lightly around the dessert.</p>		<p>The deconstructed tiramisu is a revisited version of the traditional Italian dessert. It's served with a Disaronno espresso, which is poured lightly around the dessert.</p> <p>Keywords: <i>creamy, coffee, almond, rich</i></p>
	<div>Suggestions</div> <p>Starters: Burrata, Orange and avocado salad, Chicken salad</p> <p>Mains: Milanese, Lemon risotto, Mushroom risotto, Penne pasta</p> <p>Wine: Veramonte Chardonnay</p>		
	<div>Comments</div>		


Item	Taste of India To start	Picture	Description for guests
Bombay spiced chicken lollipops with coriander mint chutney £ Allergens:	Chicken wings are stripped down marinated for 24 hours in Coriander, mint and fresh chillies are blended to form the chutney.		Succulent and spicy pieces of chicken with a refreshing coriander and mint dip. Keywords: spicy, fresh, herbs
	Suggestions Mains: Methi Chicken, Panner butter masala, Black Dal, Fish and chips, Lemon risotto Desserts: Pistachio brûlée, Tiramisu Wine: Te Kairanga Reisling, Veramonte Rosé		
	Comments		
Vegetable samosas with date and tamarind chutney £ Allergens:	Soft and crunchy batter with a filling of vegetables potato and spices. Served with a sweet date and tamarind chutney.		Spiced vegetables in a soft and crunchy dough. Keywords: spices, sweet, filling
	Suggestions Mains: Methi Chicken, Panner butter masala, Black Dal, Chicken salad Desserts: Pistachio brûlée, Tiramisu Wine: Te Kairanga Reisling		
	Comments		

In-Room Dining – À La Carte Tasting Bible


Item	Taste of India Hot Kitchen – Served with basmati rice, butter naan and raita	Picture	Description for guests
Methi chicken £ Allergens:	<p>Chicken thigh cooked in red onion, garlic, ginger and tomato then finished with spinach, dried methi (fenugreek leaves). Spicy and slight bitter notes will come through the tomato-based sauce.</p> <p>Naan is a soft baked bread, the raita is yoghurt with cucumber, tomato and spices.</p>		<p>Tender chicken pieces in a wonderful tangy sauce, served with butter naan, basmati rice and raita.</p> <p>Keywords: tender, hearty, tangy</p>
	<p>Suggestions</p> <p>Starters: Chicken lollipops, Samosa Desserts: Pistachio brûlée Tiramisu, Eton mess Wine: Te Kairanga Reisling</p>		
	<p>Comments</p>		
Paneer butter masala £ Allergens:	<p>A traditional dish of northern India.</p> <p>Paneer butter masala is a rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce (known as makhani gravy). The dish has a lovely tang coming from the tomatoes and is slightly sweet with a creamy and velvety feel to it.</p> <p>Naan is a soft baked bread, the raita is yoghurt with cucumber, tomato and spices.</p>		<p>Soft paneer in a rich and creamy suace, served with butter naan, basmati rice and raita.</p> <p>Keywords: creamy, rich, flavourful</p>
	<p>Suggestions</p> <p>Starters: Chicken lollipops, Samosa Desserts: Pistachio brûlée Tiramisu, Eton mess Wine: Te Kairanga Reisling</p>		
	<p>Comments</p>		

In-Room Dining – À La Carte Tasting Bible



Item	Taste of India Hot Kitchen – Served with basmati rice, butter naan and raita	Picture	Description for guests
Black dal £	<p>A popular northern Indian dish made from urad dal (split black lentils) and rajma (kidney beans). Cooked with garlic, ginger, bay leaf, coriander and red chilli powder. Finished with butter and cream.</p> <p>Naan is a soft baked bread, the raita is yoghurt with cucumber, tomato and spices.</p>		<p>A hearty dish containing lentils and beans, smooth and creamy with a light amount of spice.</p> <p>Keywords: creamy, rich, comforting</p>
Allergens:	<p>Suggestions</p> <p>Starters: Chicken lollipops, Samosa Desserts: Pistachio brûlée, Tiramisu Wine: Te Kairanga Reisling, Veramonte Chardonnay</p>		
	<p>Comments</p>		

Item	Taste of India Dessert	Picture	Description for guests
Pistachio brûlée £	<p>Crème brûlée is a dish of a thick custard base with a caramelised sugar top, creating a sweet texture to the dish. Topped with crumbled pistachios.</p>		<p>Traditionally French in style, soft and sweet custard base with a crunchy caramelised sugar top and crumbled pistachio coating.</p> <p>Keywords: sweet, creamy, crunchy</p>
Allergens:	<p>Suggestions</p> <p>Starters: Chicken lollipops, Samosa Mains: Methi Chicken, Paneer butter masala, Black Dal Wine:</p>		
	<p>Comments</p>		


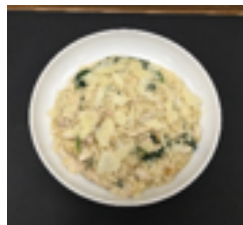
In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	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, light, tender
	Suggestions Starters: Samosa, Burrata Desserts: Sticky toffee pudding, Apple crumble, Colston Bassett Stilton & Cheddar selection Wine: Veramonte Chardonnay, Fantinel Pinot Grigio, Tenuta Rapitalà Grillo		
	Comments		
Baby chicken club sandwich, spicy bacon mayo and duck egg on toasted sourdough, served with fries £ Allergens:	Sourdough toast bread served with marinated chargrilled Poussin and spinach with a truffle lime dressing , fried duck egg, topped with bacon chilli mayo . 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.		Our club sandwich, marinated poussin with a bacon mayo that brings spice and saltiness to the creamy duck egg. Keywords: crispy, creamy, balanced spice
	Suggestions Starters: Orange and avocado salad, Samosa, Burrata Desserts: Sticky toffee pudding, Apple crumble, Colston Bassett Stilton & Cheddar selection Wine: Veramonte Chardonnay, Tenuta Rapitalà Grillo, Gavi di Gavi		
	Comments		



In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
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 that adds a tangy element.		Soft fish in a crunchy fried batter, served with homemade chips, mushy peas and a tangy tartare sauce. Keywords: crispy , meaty , tangy
	Suggestions Starters: Orange and avocado salad, Chicken lollipops Desserts: Tiramisu, Apple crumble, Sticky toffee pudding Wine: Moët & Chandon Brut, Veramonte Chardonnay, Tenuta Rapitalà Grillo		
	Comments		
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips £ Allergens:	Our burger is served in a bun with home-made chili mayo burger sauce , lollo bionda lettuce, smoked streaky bacon and Lancashire Bomb 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 smoked streaky bacon and chilli mayo, on a soft brioche bun with crispy lettuce and Lancashire Bomb cheese. Keywords: mature , soft meaty
	Suggestions Starters: Burrata, Samosa, Chicken lollipops Desserts: Tiramisu, Apple crumble, Colston Bassett Stilton & Cheddar selection Wine: Veramonte Carménère, Tenuta Rapitalà Nero d'Avola, Don Jacobo Rioja, Salentein Malbec		
	Comments		





In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
251g rib-eye steak , served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce £ Allergens:	<p>Rib eye is marinated for a minimum of 4 hours then chargrilled to taste.</p> <p>Recommend cooking temperature is med- rare, as this is enough to render the fat but keep the meat tender.</p>		<p>A cut from the rib of the cow, cooked to med-rare it renders that fat content to deliver fantastic flavour and soft meat.</p> <p>Keywords: buttery, soft, smoky</p>
	Suggestions Starters: Orange and avocado salad, Burrata, Samosa Desserts: Tlramisu, Eton mess, Pistachio brûlée Wine: Don Jacobo Rioja, Salentein Malbec		
	Comments		
Wild mushroom risotto Creamy Arborio rice and Italian hard cheese with wild mushrooms and sautéed baby spinach £ Allergens:	<p>Wild mushrooms and Italian hard cheese are combined to bring earthy and nutty notes to this risotto with sautéed spinach. The addition of Italian hard cheese adds silkiness to the dish.</p>		<p>A silky risotto dish with nutty and earthy flavours.</p> <p>Keywords: earthy, nutty, smooth</p>
	Suggestions Starters: Orange and avocado salad, Burrata Desserts: Tiramisu, Pistachio brûlée, Colston Bassett Stilton & Cheddar selection Wine: Fantinel Prosecco, Fantinel Pinot Grigio, Veramonte Chardonnay		
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	In-Room Dining Classics	Picture	Description for guests
Margherita pizza with torn basil £ Allergens:	Our pizzas are made from freshly made pizza dough. They are topped with the best Italian mozzarella and basil. The sauce is a homemade tomato ragu. Stone baked to add a crispiness to the base.		Classic flavours with fresh mozzarella and a beautiful stone baked base. Keywords: <i>crisp, herby ragu</i>
	Suggestions Starters: Burrata, Orange and avocado salad, Chicken lollipops Desserts: Tiramisu, Pistachio brûlée, Eton mess Wine: Tenuta Rapitalà Nero d’Avola, Élevé Pinot Noir		
	Comments		
Smoked BBQ chicken pizza with coriander and chillies £ Allergens:	Authentic Italian stone baked pizza dough with spicy bbq sauce topped with chicken and bird’s eye chillies, chopped coriander and Fiordilatté Cheese (mozzarella).		Our take on a spicy pizza, bbq sauce topped with chicken, soft mozzarella, coriander and birdseye chillies. Keywords: <i>spicy, tangy, smoky</i>
	Suggestions Starters: Burrata, Orange and avocado salad, Samosa Desserts: Tiramisu, Pistachio brûlée, Eton mess Wine: Tenuta Rapitalà Nero d’Avola, Élevé Pinot Noir, Barbera d’Alba		
	Comments		

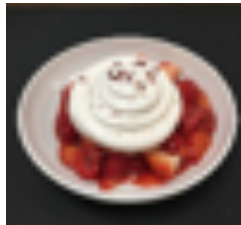


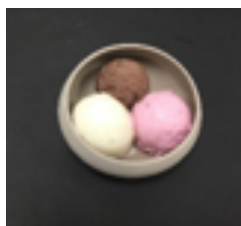

In-Room Dining – À La Carte Tasting Bible

Item	Our 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 then tossed with butter and garlic before being seasoned and served.		Kale and tenderstem broccoli tossed with butter and garlic. Keywords: buttery, garlicky, moreish
	Comments		
Maris Piper truffle mash £ Allergens:	Maris Piper potatoes have a natural fluffiness that adds to the body of mashed potato, with butter, truffle oil and seasoning.		Earthy and rich mashed potato. Keywords: earthy, creamy, rich
	Comments		

In-Room Dining – À La Carte Tasting Bible

Item	Children's Dishes	Picture	Description for guests
Tomato soup £ 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
	Comments		
Penne with tomato crème £ Allergens:	Penne pasta with a cherry tomato and herb sauce.		Penne pasta with a delicious tomato sauce. Keywords: herby, sweet
	Comments		
Fish and chips £ Allergens:	Haddock cooked in a light batter with twice cooked chips. Served with Heinz baked beans and tomato ketchup.		Haddock in a light and crispy batter, served with chips, beans and ketchup. Keywords: light, crispy, soft
	Comments		
Ice cream selection £ Allergens:	Strawberry, chocolate double chip and vanilla ice cream.		3 flavours of ice cream, with Strawberry, chocolate double chip and vanilla. Keywords: creamy
	Comments		

In-Room Dining – À La Carte Tasting Bible



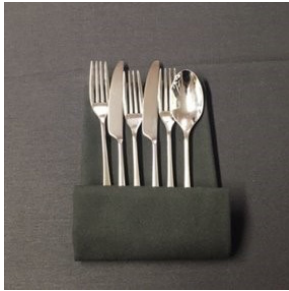
Item	Classic Desserts	Picture	Description for guests
Eton mess £ Allergens:	Strawberries and raspberries with strawberry puree, topped with whipped cream and a large meringue. Meringue is a soft and chewy element made from whipped egg whites and sugar.		Strawberries and Raspberries with strawberry puree, topped with whipped cream and a large meringue. Keywords: fresh, sweet, chewy
	Comments		
Sticky toffee pudding, caramelised Williams pear and butterscotch sauce £ Allergens:	Sticky toffee pudding and 1/2 a William pear steamed in sugar, rosemary, lemon thyme and lime. Topped with butterscotch sauce and a sprinkle of icing sugar.		Soft and sticky pudding in a rich caramel sauce. Topped with a caramelised pear. Keywords: sticky, sweet, rich
	Comments		
Warm 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.		Warm and sweet apple mix on caramel sauce, with a soft and buttery biscuit topping. Keywords: warm, soft, sweet
	Comments		
Ice cream selection £ Allergens:	Strawberry, chocolate double chip and vanilla ice cream.		3 flavours of ice cream, with Strawberry, chocolate double chip and vanilla. Keywords: creamy
	Comments		
Colston Bassett Stilton and Barber's Vintage Cheddar with 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 – Sauces and Marinades

Menu Item	Ingredients
Spicy Lemon Dressing / Cayenne Pepper Dressing	Grape seed oil Lemon juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree
Burrata dressing	Sherry vinegar Basil oil Brown sugar Salt pepper
Tartare sauce	Caper Gherkin Salt Hellman's mayo Mayonnaise Lemon Parsley Shallots
Beer batter	Plain flour Cold water London Pale Ale Corn flour Salt Bicarbonate soda
Peppercorn sauce	Brandy Green peppercorns Banana shallots Beef jus Double cream
Chicken Lollipop Marinade	Tempura flour Corn flour Curry powder Chilli powder Cumin powder Ginger pasted Garlic pasted Fenugreek Turmeric Salt Pepper Rice vinegar
Poussin marinade	Lemon Thyme Rapeseed oil

Menu Item	Ingredients
Steak Marinade	Grapeseed oil Thyme Salt Ground black pepper Oregano Garlic
Chilli Mayo Burger Sauce	Hellman's mayo Ketchup English mustard powder Gherkin Garlic Paprika Cayenne pepper
Chicken Stock	Chicken bones Carrots Onions Leek Garlic Mint Lemon
Mushy peas	Frozen peas Shallots Mint stalks Butter Salt Ground black pepper
White Wine Cream Sauce	Chicken stock White wine Cream Sea salt Garlic Shallots
Truffle Lime Dressing	Grapeseed oil Maple syrup White truffle oil Salt Lime
Tartare Sauce	Caper Gherkin Salt Hellman's mayo Lemon Parsley Shallots

In-Room Dining – Cutlery Set-up

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

Pasta or Indian Hot Kitchen	Pasta or Indian 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
Taste of Mediterranean – Starters														
Burrata Pugliese with baby basil and San Marzano tomatoes														
Orange and avocado salad with cayenne pepper lemon dressing														
Taste of Mediterranean – Mains														
Chicken Milanese with rocket and Parmesan salad														
Amalfi lemon, chicken and baby spinach risotto														
Penne pasta with cherry tomato crème														
Taste of Mediterranean – Desserts														
Deconstructed tiramisu served with Disaronno espresso														

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
Taste of India – Starters														
Bombay spiced chicken lollipops with coriander mint chutney														
Vegetable samosas with date and tamarind chutney														
Taste of India – Mains (Served with basmati rice, buttered naan and raita)														
Methi chicken														
Paneer butter masala														
Black dal														
Basmati rice														
Naan														
Raita														
Taste of India – Desserts														
Pistachio brûlée														

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
Classics & Pizza														
Chargrilled chicken, avocado and smoked crispy bacon salad														
Baby chicken club sandwich, spicy bacon mayo and duck egg on toasted sourdough, served with fries														
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon														
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips														
251g rib-eye steak, served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce														
Wild mushroom risotto - Creamy Arborio rice and vegetarian Parmesan with wild mushrooms and sautéed baby spinach														
Margherita pizza with torn basil														
Smoked BBQ chicken pizza with coriander and chillies														
Sides														
Hand-cut chips														
Maris Piper truffle mash														
Field greens and tomato salad with spicy lemon dressing														
Steamed garlic kale and tenderstem broccoli														

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	Allergen													
	Celery	Cereals Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame Seeds	Soy	Sulphites	Tree Nuts
Childrens menu														
Tomato soup														
Penne with tomato crème														
Fish and chips														
Selection of ice cream														
Dessert														
Eton mess														
Sticky toffee pudding, caramelised Williams pear and butterscotch sauce														
Warm Bramley apple crumble served with Cornish clotted ice cream														
Warm Bramley apple crumble served with vanilla custard														
Colston Bassett Stilton and Barber's Vintage Cheddar with 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?

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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