



EDWARDIAN
HOTELS

LONDON

Food Bible & Allergen Matrix Workbook

The Library curated by Assouline
December 2020

THE
LIBRARY
CURATED BY ASSOULINE

Contents

| | |
|--|----|
| Opening Times | 03 |
| Brand Ethos & Concept Explanation | 04 |
| Menus | |
| À La Carte | 05 |
| Tasting Bibles | |
| À La Carte | 06 |
| Desserts | 10 |
| Sauces and Marinades | 11 |
| Allergen Matrix | |
| À La Carte/Dessert | 12 |
| Q & A | 13 |

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

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.

Brand Ethos

Welcome to The Library curated by Assouline, an intimate and unique space created in collaboration with Assouline—iconic French publishers and purveyors of luxury lifestyles. Set within the Edwardian Manchester, the Library is a place where a collection of the finest handcrafted books meets exquisitely designed interiors, comfortable furnishings, and relaxed dining.

Concept Explanation

French-inspired à la carte dining sees a selection of light dishes, such as the apple and pomegranate salad and steak tartare, sit alongside the beautiful flavours of the steak frites and lemon, basil risotto with burrata. Complemented with exquisite desserts, such as our signature dish, La Spécialité; warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat.

Menu Composition

À la carte

A selection of light dishes and main courses

2 x vegetarian

2 x beef dishes

2 x chicken dishes

2 x fish dishes

À La Carte Menu

THE LIBRARY CURATED BY ASSOULINE

À LA CARTE

Available from 5pm – 10pm

| | |
|---|-----|
| STEAK TARTARE Steak tartare with a Champagne-infused egg yolk, served with rye crisp | £10 |
| POMEGRANATE AND APPLE SALADE Apple, pomegranate and smoked pine nut salad with spicy lime dressing | £10 |
| OUR FISH AND POMMES FRITES Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites | £12 |
| CHILEAN SEA BASS Parmesan-glazed green beans and Scotch bonnet labneh sauce | £26 |
| CORN-FED CHICKEN AND KALE RISOTTO Marinated Amalfi lemon corn-fed chicken with fresh mint and kale | £12 |
| STEAK FRITES 28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites | £20 |
| CHICKEN FETTUCCHINE ALFREDO Chicken fettuccine Alfredo with crispy pancetta | £11 |
| LEMON BASIL RISOTTO WITH BURRATA Basil, spinach and roasted garlic risotto, finished with creamy burrata | £10 |

DESSERTS



| | |
|--|----|
| LA SPÉCIALITÉ Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat | £7 |
| TARTE AU CITRON MERINGUÉE Lemon meringue with raspberry sorbet | £7 |

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.



The Library – À La Carte Menu Food Bible

| Item | À La Carte | Picture | Description for guests |
|---|---|--|---|
| Steak tartare £ Allergens: | <p>Take the egg yolk and infuse it with the Moët.</p> <p>Bake the dark rye bread; cook in the oven between two baking trays.</p> <p>Seal the beef fillet in a hot pan, once chilled dice the beef.</p> <p>Dice the shallot, red chilli and gherkin, paste the Garlic and chop the chives and parsley; mix them all together with the beef.</p> <p>Add the ketchup, mustard powder, green tabasco, Worcestershire sauce and seasoning; mix all together and shape as per the picture.</p> <p>Place the egg yolk on the top.</p> <p>Garnish with the chervil, shaved parmesan, crushed rye crisps and one full rye crisp.</p> |  | <p>Beef fillet is sealed and diced before being mixed with a selection of herbs and spices. Served with an egg yolk, it is best to pop the yolk and mix with the tartare to eat.</p> <p>Keywords: Raw, flavourful, spices</p> |
| | Comments | | |
| Pomegranate and apple salade £ Allergens: | <p>Wash the leaf, peel and dice the cucumber and apple, de-seed the pomegranate.</p> <p>Mix all together with the spicy lime dressing, place into the bowl.</p> <p>Smoke with oak chips before serving.</p> |  | <p>Apple, pomegranate and pine nut smoked salad with spicy lime dressing.</p> <p>Keywords: Smokey, fresh, light spice</p> |
| | Comments | | |


The Library – À La Carte Menu Food Bible

| Item | À La Carte | Picture | Description for guests |
|---|--|--|---|
| Our fish and pommes frites £ Allergens: | <p>Fry the chips and season; flour the fish then place into the batter and cook.</p> <p>Cut the lemon in half and wrap in cloth and tie. For the peas, blanch the peas then crush, sauté off with butter and add truffle oil and season to taste.</p> <p>Infuse the rice wine vinegar with mint for 24 hours, and then add fresh mint leaves.</p> <p>Serve with smoked oyster tartare.</p> |  | <p>Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites.</p> <p>Keywords: Crunchy, meaty fish, fresh</p> |
| | Comments | | |
| Corn-fed chicken and kale risotto £ Allergens: | <p>Amalfi-lemon-marinated corn-fed chicken with fresh mint and kale. Slice the chicken into thin strips; dice the shallots and paste the garlic.</p> <p>Add chicken stock to the rice. Dice the butter, grate the parmesan, zest the lemon and finely slice the mint leaves.</p> <p>Cook all together and beat to emulsify.</p> <p>Place into the dish, garnish with mint finely chopped, lemon zest and parmesan.</p> |  | <p>A traditional Italian dish of rice in a creamy broth, kale and chicken are through the dish with fresh lemon juice to add balance.</p> <p>Keywords: Creamy, nutty, savoury</p> |
| | Comments | | |



The Library – À La Carte Menu Food Bible

| Item | À La Carte | Picture | Description for guests |
|--|--|--|--|
| Steak frites £ Allergens: | <p>28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites.</p> <p>Steak is marinated for 24 hours then chargrilled to preference.</p> <p>Rest for five minutes and slice, pipe butter on top and garnish with chopped chives.</p> <p>Fries are tossed in butter and grated Parmesan.</p> <p>Chef's recommended cooking temperature is med-rare, this is enough time to render the fat to add flavour while keeping the meat soft and tender.</p> |  | <p>Thinly sliced marinated rib- eye, with a beautiful Dijon butter and crunchy parmesan fries.</p> <p>The steak can be cooked more if required, though for the cut chef's choice is recommended.</p> <p>Keywords: Buttery, soft, warming</p> |
| | Comments | | |
| Chicken fettucine Alfredo £ Allergens: | <p>Marinated chicken thighs cubed and cooked in the chicken Alfredo base stock.</p> <p>Cook the pasta with olive oil and water.</p> <p>Cream and more seasoning to thicken the sauce then finish with parmesan, and crispy pancetta and chopped parsley.</p> |  | <p>Fettucine pasta in a creamy parmesan sauce, with succulent chicken thigh and pancetta to add saltiness to the dish.</p> <p>Keywords: Salt and savoury balance</p> |
| | Comments | | |

The Library – À La Carte Menu Food Bible

| Item | À La Carte | Picture | Description for guests |
|---|---|--|---|
| Lemon basil risotto with burrata £ Allergens: | <p>Basil, spinach and roasted garlic risotto, finished with creamy burrata.</p> <p>Gradually add vegetable stock to finely diced shallots garlic and rice, butter add the white wine, add spinach add to the risotto mix, finish with grated lemon season to taste, then add buratta and season with black pepper.</p> |  | <p>Vegetarian risotto, with basil, spinach and roasted garlic adding to the creamy texture of the burrata.</p> <p>Keywords: Creamy, fresh, citrus balance</p> |
| | Comments | | |
| Chilean sea bass Parmesan-glazed green beans and Scotch bonnet labneh sauce £ Allergens: | <p>Dip bass in soy sauce for 10 minutes before marinading the bass in the Yasi Zuke for 24 hours.</p> <p>Cook in the oven with a dash of oil for 15 minutes.</p> <p>In a pan sauté the scotch bonnet. Add chicken stock and double cream, boil for 2 minutes. Take off from the heat and add labneh mixed with parmesan. Add some chop chives and scotch bonnet as garnish on top.</p> <p>Yasai Zuke: Ginger, garlic, broccoli stalks, carrot, coriander and leek. This mix is blended and strained for 24 hours, then mixed with salt and kombu for a further 24 hours to take on flavour.</p> | Insert Image | <p>Melt in the mouth roasted Chilean sea bass, has huge umami flavours from the vegetable marinade.</p> <p>The kombu marinade gives depth with a salty element.</p> <p>The yoghurt and parmesan sauce is smooth and creamy with a spicy kick.</p> <p>Served with parmesan glazed green beans.</p> <p>Keywords: Meaty fish, tender, savoury, spicy</p> <p>*This dish takes 20 mins to serve from ordering.</p> |
| | Comments | | |

The Library – Dessert Menu Food Bible

| Item | À La Carte | Picture | Description for guests |
|---|---|---|---|
| La Spécialité £ Allergens: | <p>Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat.</p> <p>The waiter will then pour the molten sauce au chocolat over the dome, createing a rich chocolate dessert.</p> |  | <p>Black cardamom ice cream and star anise crème sit inside the warm chocolate dome.</p> <p>This is served on top of the walnut crumble with a warm chocolate sauce.</p> <p>Keywords: Indulgent, contrast, chocolatey</p> |
| | Comments | | |
| Tarte au citron meringue £ Allergens: | <p>Sweet short crust pastry filled with Yuzu curd, topped with meringue. Served with raspberry sorbet on a short crust crumb.</p> |  | <p>A light and tangy yuzu curd inside short crust pastry, served with raspberry sorbet, lemon meringue and fresh raspberries.</p> <p>Keywords: Tart, citrus, creamy</p> |
| | Comments | | |

The Library – Sauces and Marinades

| Menu Item | Ingredients |
|----------------------------|---|
| Spicy Lime Dressing | Grapeseed oil Lime juice Soy sauce Salt Ground black pepper Cayenne pepper Garlic puree |
| Chicken Thigh Marinade | Olive oil Garlic purée |
| Vegetable Stock | Leeks Onions Carrot Celery |
| Smoked Oyster Tartare | Oyster Mayonnaise Gherkin Caper Chives Lemon juice Salt Pepper |
| Chicken Alfredo base stock | Chicken stock White wine Cream Parmesan Garlic Shallots Maldon sea salt |
| Chicken Stock | Chicken bones Carrots Onions Leek Garlic Mint Lemon |

| Menu Item | Ingredients |
|----------------------------|---|
| Scotch Bonnet Labneh Sauce | Scotch bonnet Chicken stock Double cream Labneh Parmesan. Chives |
| Steak marinade | Grapeseed oil Garlic Thyme Salt Ground pepper |
| Star Anise Crème | Milk Cream Pasteurised egg yolk Sugar Star anise |
| Walnut Crumble | French butter Demerara sugar Flour Walnut powder |
| Dijon Butter | Dijon mustard Unsalted butter Malden's sea salt |
| Sauce au Chocolat | Dark chocolate White chocolate Cream |
| Black Cardamom Ice Cream | Milk Double cream Glucose syrup Inverted sugar Milk powder Sugar Stabiliser pro creamer Cardamom |

The Library – À La Carte/Dessert Allergen Matrix

| | Allergen | | | | | | | | | | | | | |
|-----------------------------------|----------|----------------|-------------|------|------|-------|------|----------|---------|---------|--------------|-----|-----------|-----------|
| | Celery | Cereals Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Peanuts | Sesame Seeds | Soy | Sulphites | Tree Nuts |
| Contemporary Mediterranean | | | | | | | | | | | | | | |
| Steak Tartare | | | | | | | | | | | | | | |
| Pomegranate and Apple Salade | | | | | | | | | | | | | | |
| Our Fish and Pomme Frites | | | | | | | | | | | | | | |
| Corn-Fed Chicken and Kale Risotto | | | | | | | | | | | | | | |
| Steak Frites | | | | | | | | | | | | | | |
| Chicken Fettucine Alfredo | | | | | | | | | | | | | | |
| Lemon Basil Risotto with Burrata | | | | | | | | | | | | | | |
| Dessert | | | | | | | | | | | | | | |
| La Spécialité | | | | | | | | | | | | | | |
| Tart Au Citron Meringue | | | | | | | | | | | | | | |

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.

What are the lunch and dinner options within the property?

| |
|--|
| |
|--|

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

| Option/Offering | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|-----------------|--------|---------|-----------|----------|--------|----------|--------|
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

Are there options for guests outside of outlet serving periods?

| |
|--|
| |
|--|

What is the dining style and type of cuisine?

| |
|--|
| |
| |

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

| |
|--|
| |
| |
| |
| |

What sections does the à la carte menu contain?

| |
|--|
| |
|--|

Is the Pomegranate and Apple Salade suitable for guests with a gluten allergy?

| |
|--|
| |
| |

How would you describe the Steak Tartare to a guest?

| |
|--|
| |
| |
| |

Choose a fish dish and explain how you would describe this to a guest.

| |
|--|
| |
| |
| |

What risotto dishes are on the menu?

| |
|--|
| |
| |



EDWARDIAN
HOTELS

LONDON