Unit 304: Contribute to the guest experience

# Activity 28: Seasonal menus

Working individually produce a seasonal three course menu with choices for the allocated style of restaurant and month of the year.

You should apply all the menu planning considerations and justify why you have suggested each dish.

Tick the type of restaurant and month you have been allocated.

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| Fine dining |  |
| Gastro pub |  |
| Chain restaurant |  |
| Hotel restaurant |  |
| Healthy eating bistro |  |
| Private dining club |  |

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| --- | --- | --- | --- |
| January |  | July |  |
| February |  | August |  |
| March |  | September |  |
| April |  | October |  |
| May |  | November |  |
| June |  | December |  |

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| --- |
| Starters |
| Main Courses |
| Desserts |