



Hospitality and Catering

Menu Production

Lesson 2

Learn how to produce a menu correctly and understand the different factors to consider during development.





Types of menu

Menus have different styles and types according to the customer and type of service required.

A high class restaurant will use a different type of menu compared to a café or a school.





A la Carte

Able to choose from a selection of dishes for each course. Each dish will be cooked to order and individually priced.

Usually no less than 6 items on each course.

Used in restaurants and hotels.





Plat du Jour - dish of the day

This is a special dish of the day,
usually something very fresh or hard
to find. Used in addition to other set
menus and will be found in:

- Restaurants
- Cafes





Table d'hote

A small set menu at a set price.

Usually 2 or 3 choices on a 3 course menu.

- Restaurant and hotels
- Cafes
- Some hospitals, prisons, care homes





Tasting menu

Usually found in top class restaurants. Featuring at least 7 courses of smaller portioned items taken from the main A la Carte Menu.





Tasting menu

Seen as a way to remove choice but offer a wide selection at a set price. Good value in an expensive restaurants.

These menus show case the skills of the chef.





Dessert menu

Usually served separately to the main menu and can be A la Carte.

Individually priced dishes.

- Restaurants
- Cafes
- Hotels





Function menu

This is designed with the type of function in mind. Usually consisting of 3 to 4 courses with no choice or a very limited choice.





Function menu

Pre orders and special diet orders are taken weeks in advance.





Hospitals, schools, care homes, prisons

Usually designed around a weekly
rota of dietary requirements.





Hospitals, schools, care homes, prisons

There will be a focus on healthier eating and also consideration of dishes that can be cooked in large volumes for set times in the day.





Revision Activity 2

What is a tasting menu?