

## JD Wetherspoon Food Specifications 2017

Please review the below images and meal descriptions to ensure you are aware of how your chosen meal should be presented to you, allowing you to complete your report accurately.

**NB:** You must **only** order the meals which are specified within your assignment notes food table. The below are for guidance **only** and are not additional meals available to purchase as part of your assignment. Should you purchase a meal which is not detailed within your assignment notes, payment cannot be made.

### 1: These dishes can only be ordered on any day before 20th March

#### BBQ Pork Ribs

- 2 x BBQ half racks served hot and evenly coated in BBQ sauce
- 275g of hot chips, well drained of oil
- 6 x hot onion rings, well drained of oil
- 60g new pink coleslaw served in a cold 2oz ramekin
- Served with a handy wipe



#### Chicken Tikka Jacket

- 1 x jacket potato (crisscross cut and hot in the centre)
- 4-5 pieces of hot chicken in tikka sauce, served hot
- Side salad consisting of 4 x tomato wedges, 4 x angle cut cucumber slices and 3 halved red onion rings, should be served in the same large bowl
- 20g salad dressing in a cold 2oz ramekin
- Butter can be requested as an extra



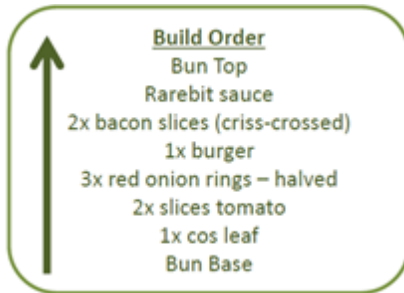
#### Cumberland Sausage Roll, Chips and Beans

- Hot sausage roll, with hot meat throughout and a crispy golden brown pastry
- 275g of hot chips, well drained of oil
- The beans should not cover the chips or sausage roll



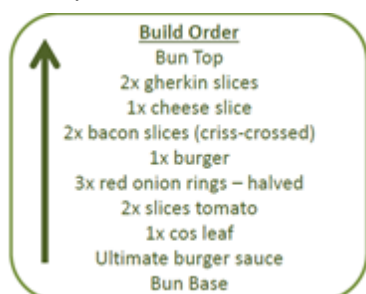
### Rarebit Burger

- The burger bun should be well toasted on the inside only, and not squashed
- 275g of hot chips, well drained of oil should be served on the plate
- 6 x crisp onion rings
- The burger should be built in the correct order, as per below:



### Ultimate Burger

- The burger bun should be well toasted on the inside only, and not squashed
- 275g of hot chips, well drained of oil should be served on the plate
- 6 x crisp onion rings
- The burger should be built in the correct order, as per below:



- **Vegetarian Breakfast (available until noon)**
- 2 vegetarian sausages, 2 hash browns, 2 eggs, baked beans, 1 large flat mushroom, ½ tomatoes and 1 slice of toast, with a butter portion.
- Baked beans do not need to be served in a ramekin – this is optional.
- Served on a hot round plate with a clean, polished and wrapped knife and fork.



### Vegetarian Sausage and Mash

- Mash potato served in one half of a large bowl
- Mushy peas or peas served at the side of the mash
- 3 vegetarian sausages arranged neatly on top
- Caramelised onion and ale gravy poured over the dish



### 8oz Aberdeen Angus Rump Steak

- The steak should be cooked as requested
- Half a tomato chargrilled and cooked throughout. The tomato should not be burnt
- 1 x flat mushroom with seasoned butter
- The garden peas should be hot and vibrant in colour
- 275g of hot chips, drained of oil

#### Topper options:

- 1 x fried egg served on top of the steak
- BBQ Melt – 1 chargrilled bacon slice, 1 slice of cheese and hot BBQ sauce
- Garlic Butter – 1 chilled disc, slightly melted on top of the steak



**2: These items can be purchased on any date you visit**

### Lamb Shank

- 1 x lamb shank sitting upright on top of fluffed potato
- Vegetables and sauce should be spread around the outside of the mash
- Served in a large hot bowl, and the edges of the bowl should be spotless



### Vegetable Lasagne

- The lasagne should be presented whole, onto the hot plate neatly
- Served with a side salad, consisting of 4 x tomato wedges, 4 x angle cut cucumber slices and 3 halved red onion rings
- 20g salad dressing in a cold 2oz ramekin
- If chips have been requested, 275g should be served on the same plate



### 3: These items can only be ordered on or after 20<sup>th</sup> March

### Bombay Hotdog or State Hotdog

- ALL hotdogs are served in the new wire basket with 1x piece of JD Wetherspoon branded paper (folded in half diagonally)
- The brioche roll is NOT toasted or heated
- Toppings are evenly distributed across the top of the hotdog
- 275g chips, hot and well drained of oil
- 6 x crispy onion rings
- The hotdog is built in the following order:

#### Bombay dog build Order

↑  
**Crispy onions**  
**Pico de gallo (Tomato, red onion & coriander)**  
**Curry sauce (½ on hotdog and other ½ in ramekin)**  
**Hotdog (with visible chargrill marks)**  
**Brioche bun**

#### State dog build Order

↑  
**Crispy onions**  
**Chopped gherkin, 5mm cut**  
**Chopped maple bacon, 5mm cut, served warm**  
**Monterey jack sauce**  
**Hotdog (with visible chargrill marks)**  
**Brioche bun**

### Bombay Hotdog



### State Hotdog



### Chicken Bites

- 10x chicken bites, served in the wire basket with 1x piece of JD Wetherspoon branded paper (folded in half diagonally)
- A 2oz hot ramekin of sticky soy sauce is to be served at one end of the basket
- Chicken bites should be a light golden colour, not overcooked and tough.



### Empire State Burger

- The burger bun is well toasted on the inside only and not squashed
- The bacon is warm
- 275g chips, hot and well drained of oil
- 6 x crispy onion rings
- Burger to be built in the following order:

#### Build Order



Skewer  
Bun Top  
4x maple streaky bacon slices  
1x American cheese slice  
1x burger  
1x American cheese slice  
1x burger  
3x red onion rings – halved  
2x slices tomato  
1x cos leaf  
Bun Base



### New York Deli Burger

- The burger bun is well toasted on the inside only and not squashed
- 275g chips, hot and well drained of oil
- 6 x crispy onion rings
- Burger to be built in the following order:

#### Build Order

Skewer

Bun Top

3 x pastrami slices (**ribbioned not flat**)

2x gherkin slices

1x burger

3x red onion rings – halved

2x slices tomato

1x cos leaf

20g Mustard mayo

Bun Base



### Smashed Avocado Bagel (breakfast)

- Bagel is evenly toasted (inside only)
- The bagel is built in the following order:
  - Bagel top (angled and resting)
  - Pico de gallo (tomato, red onion and coriander)
  - 1 x avocado half, 1cm sliced
  - Guacamole – spread evenly around the bagel base
  - Bagel base
- If upsold a poached egg or/and bacon, this is to be on top of the Pico de gallo.



### Smashed Avocado Bagel (lunch/dinner)

- Bagel is evenly toasted (inside only)
- The bagel is built in the following order:
  - Bagel top
  - Pico de gallo (tomato, red onion and coriander)
  - 1 x avocado half, 1cm sliced
  - Guacamole – spread evenly around the bagel base
  - Bagel base
- Served with 275g chips or side salad or soup of the day
- If upsold a poached egg or/and bacon, this is to be on top of the Pico de gallo.



### Pastrami Bagel

- Bagel is evenly toasted
- Mustard mayo is spread evenly around the base of the bagel and is mixed well
- The build order is correct (see below)
- Served with 275g chips (well drained of oil and crispy) or side salad or soup of the day

#### Build Order



Bagel top (angled & resting)  
Rocket  
2 x gherkin slices  
6 x slices (60g) pastrami, folded over  
and ribboned for presentation – not flat  
Mustard mayo  
Bagel base



### Gluten-Free Breakfast

- 2 x fried eggs
- Bacon
- Tomato
- Baked beans
- Mushroom



### Quinoa Salad

- Quinoa mix is mixed through the salad leaves but needs to be visible on top.
- Salad leaves to be fresh and vibrant
- The avocado half is served whole in the middle with the light inside flesh facing up (still served in the middle and on top if adding a topping of chicken or halloumi)
- 20g salad dressing in a cold 2oz ramekin

**Option to add** either pulled chicken (not sliced) or halloumi:

- Pulled chicken - whole breast in around 20 evenly sized pieces. Served mixed through the salad and hot.
- Halloumi x4 slices - visible chargrill marks and not overcooked. Served on top of salad with avocado on top of halloumi.



**4: These dishes can be ordered on specific 'club days'**

**Chicken Strips – Main**

*\*Can be ordered on Wednesdays only\**

- 5 crunchy chicken fillets
- JD honey glaze served in a warm 2oz ramekin
- 60g coleslaw , served in a cold 2oz ramekin
- 1 x Mexican rice

**OR**

1 x chips

**OR**

1 x small side salad, served in a separate chilled bowl



**Peri-Peri Chicken Breast**

*\*Can be ordered on Wednesdays, before 20<sup>th</sup> March\**

- 1 chicken breast, spread evenly with peri-peri lemon and herb marinade
- 1 x peri-peri sauce, served in a warm 2oz ramekin
- 60g coleslaw, served in a cold 2oz plastic ramekin
- 1 x Mexican rice

**OR**

1 x chips

**OR**

1 x small side salad, served in a separate chilled bowl





### Buttermilk Chicken Meal

*\*Can be ordered on Wednesdays only\**

- 1 deep fried buttermilk chicken breast. The coating should be crispy and the meat should be tender and moist.
  - 60g coleslaw, served in a cold 20z ramekin
  - 1 x BBQ sauce, served in a warm 20z ramekin
  - 1 x full scoop of freshly cooked golden chips
- OR**
- 1 x side salad
- OR**
- 1 x portion of Mexican rice



### Peri-Peri Half Roast Chicken

*\*Can be ordered on Wednesdays only  
before 20<sup>th</sup> March\**

- 1 half roast chicken, spread evenly with peri-peri lemon and herb marinade
  - The chicken should have visible bar marks, but should not be burnt
  - Peri-Peri sauce, served in a warm 2oz ramekin
  - 60g coleslaw, served in a cold 2oz ramekin.
  - Lemon wedge on the side
  - 1 x Mexican rice
- OR**
- 1 x chips
- OR**
- 1 x small side salad, served in a separate chilled bowl



### Pulled Chicken Bun

*\*Can be ordered on Wednesdays only, after 20<sup>th</sup> March\**

- Chicken to be pulled and well mixed with the chosen sauce
- Chicken should be piping hot
- A 2oz ramekin is to be served of the chosen sauce as well (1x chosen sauce mixed in chicken and 1 x in 2oz ramekin), along with a 2oz ramekin of pink coleslaw
- The burger bun is well toasted on the inside only and not squashed
- 275g chips, hot and well drained of oil
- Burger should be built in the following order:

#### Build Order



Skewer  
Bun Top  
Pulled chicken, mixed with chosen sauce  
3x red onion rings – halved  
5g Rocket  
Bun Base



### Curry Club

*\*Can be ordered on Thursdays only\**

- 1 x curry
- 1 x pilau rice
- 1 x plain naan bread
- 2 x poppadums



### Tandoori Chicken Salad

*\*Can be ordered on Thursdays only, after 20<sup>th</sup> March\**

- 7x hot tandoori chicken pieces
- 60g salad leaves mixed with pico de gallo
- 3x red onion rings – halved
- 50g yoghurt & mint dressing, in a cold 2oz ramekin
- Should be built in the following order:

#### Build Order

- 1x 2oz cold ramekin of yoghurt & mint dressing
- 2g coriander garnish on top
- 7x hot tandoori chicken pieces
- 3x red onion rings – halved
- 50g Pico de gallo (Tomato, red onion & coriander)
- Salad leaves



### Fish & Chips

*\*Can be ordered on Fridays only\**

- Fish evenly battered and golden in colour.
- Batter crisp, not soggy, no excessive oil on fish.
- Peas should be bright, fresh and hot.
- Mushy peas should not have a skin on top and should be hot.
- 1 x scoop fresh chips and 170g mushy peas  
**OR**  
1 x scoop peas and a bright lemon wedge



### Steak Club

*\*This can be ordered on Tuesdays only\**

- The steak is to be served tender with no unpleasant aftertaste, well-seasoned, and not dried out
- The steak should be served with grill marks and accompanied with the following:
  - 1 x scoop chips
  - 1 x scoop peas
  - ½ a tomato
  - 1 x large flat mushroom, topped with 2 margarine pellets
- Steaks are to be served to the customer's request



### All-Day Brunch

*\*Can be ordered on Sundays only\**

- 2 x sausages
- 2 x bacon slices
- 2 x fried eggs
- 1 portion of baked beans
- 1 portion of chips



### Steak and Eggs

*\*Can be ordered on Sundays only\**

- 8oz sirloin steak
- 2 x fried eggs
- 1 portion of chips

