

# EatScotland Assessment Report

Name of Establishment: Foyer Restaurant and Gallery

Address of Establishment: 82a Crown Street  
Trinity Church  
Aberdeen  
Aberdeenshire  
AB11 6ET

Membership ES001087

Assessment Ref: 116067

Date Returned: 09-Jan-2008

Assessor: 170

Status: Achieves EatScotland Entry Standard

Establishment Description as per Assessor report: The Foyer Restaurant and Gallery has over the years established itself as an eatery that should not be missed. It is very comfortable, clean, and has a minimalistic feel to it. The regular change in artwork gives a refreshing new look each visit and the standards of food and service have strengthened and continue to grow, with new and exciting combinations of ingredients being

Assessment based upon the following menu:

First Course: Thai Steamed Mussels, Roti Bread

Second Course: Char Grilled Lamb, Chickpea and Mint Burger, Smoked Paprika Chunky Chips , Garlic Mayonnaise

Third Course:

Fourth Course:

Sweet/Pastry Dish: Rice Pudding and Stewed Rhubarb

Vegetables/Salad:

Sundries:

Wine/Alcoholic Drinks:

Non Alcoholic Drinks Cappuccino Coffee

incorporated into the menu

## Standard

### Serving Skills.

Hospitality on Arrival.

## Assessor Findings

Achieves EatScotland Entry Standard

Greeted warmly on arrival and escorted to a table

Ordering (Competency and Skill).

Achieves EatScotland Entry Standard

The menu was presented along with a clear description of the daily specials that were on offer. Following the selection the order was repeated to confirm the choices. This conversation was communicated in a polite friendly manner

Staff Appearance.

Achieves EatScotland Entry Standard

All staff working in the restaurant were smart and clean in appearance wearing black tops and black trousers

Serving Skills.

Achieves EatScotland Entry Standard

Good serving skills were demonstrated throughout the meal with the waitress offering polite conversation when presenting the food and clearing the plates at the end of each course

Bill Handling.

Achieves EatScotland Entry Standard

Bill requested and presented in a timely manner, highlighting each course selected

### Menu.

Variety and Choice.

Exceeds EatScotland Entry Standard

A very good menu selection was available covering light snacks, healthy or vegetarian options along with a few hearty main courses

Menu Appearance.

Exceeds EatScotland Entry Standard

The pre printed menu was well laid out offering a good description of each dish

Balance.

Exceeds EatScotland Entry Standard

Very good balance of courses were on offer using an excellent combination of fresh ingredients and cooking methods

Fresh Ingredients.

Exceeds EatScotland Entry Standard

The use of fresh ingredients was listed for each section of the menu and this was apparent in both taste and appearance

### First Course.

Appearance.

Exceeds EatScotland Entry Standard

The presentation of the Thai mussels was very good, they arrived in a large bowl, laced with a light creamy broth and garnished with roti bread and chopped spring onions

Quality of Main Ingredients.

Exceeds EatScotland Entry Standard

The mussels were of excellent quality, plump and flavoursome

## Standard

### First Course.

Quality of Sauce/Accompaniment.

## Assessor Findings

Exceeds EatScotland Entry Standard

The light creamy pungent mussel broth was very good in all respects, colour, consistency and flavour

Balance and Flavour.

Exceeds EatScotland Entry Standard

An excellent dish with a good balance of spices and a hint of coriander

Culinary Skills.

Exceeds EatScotland Entry Standard

Very good culinary skills were demonstrated in the marriage of the two main ingredients and also the presentation of them to the customer

Serving Temperature.

Achieves EatScotland Entry Standard

Standard achieved

### Second Course.

Appearance.

Exceeds EatScotland Entry Standard

The lamb and chickpea burger was very well presented. Served on a wholemeal bun with shredded lettuce and sliced blanched tomatoes, accompanied by a small pot of garlic mayonnaise and a dish of chunky chips

Quality of Main Ingredients.

Exceeds EatScotland Entry Standard

The lamb and chickpea burger was succulent, served pink, meaty and full of flavour

Quality of Sauce/Accompaniment.

Exceeds EatScotland Entry Standard

Good quality garlic mayonnaise was served with fresh crisp chunky chips dusted in smoked paprika

Balance and Flavour.

Exceeds EatScotland Entry Standard

Overall this was an tremendous dish with a good combination of flavours and textures

Culinary Skills.

Exceeds EatScotland Entry Standard

Very good skills demonstrated in the cooking and presentation

Serving Temperature.

Achieves EatScotland Entry Standard

Standard achieved

### Sweet/Pastry Dish.

Appearance.

Exceeds EatScotland Entry Standard

A simple dish presented extremely well making it look clean and very appetising

Texture and Consistency.

Exceeds EatScotland Entry Standard

The quality of the rice pudding ticked all the right boxes, it was light and creamy with a very slight bite to the rice grains

## Standard

### Sweet/Pastry Dish.

Quality of Sauce/Accompaniment.

## Assessor Findings

Exceeds EatScotland Entry Standard

The accompanying stewed rhubarb was first-rate retaining good colour and flavour

Balance and Flavour.

Exceeds EatScotland Entry Standard

A well maintained balance of the two main ingredients

Skills in Preparation and Presentation.

Exceeds EatScotland Entry Standard

Good cooking preparation and simply presented leaving the food to do the talking

Serving Temperature.

Achieves EatScotland Entry Standard

Standard achieved

### Sundries.

Water.

Achieves EatScotland Entry Standard

Standard achieved

Beverages (Non Alcoholic).

Achieves EatScotland Entry Standard

Good quality cappuccino coffee was served

### Wine and other

Wine List Appearance.

Achieves EatScotland Entry Standard

It was noted that the wine list was clearly laid out offering a variety of wines by the glass and bottle

Range of Wines.

Achieves EatScotland Entry Standard

A good selection of wines were available

### Toilets

Impression of Facilities

Achieves EatScotland Entry Standard

Excellent standard of hygiene in the toilet facilities

### Additional Feedback

Comment

Achieves EatScotland Entry Standard

Credit to all involved in maintaining and enhancing this excellent food establishment over the years

End Of Assessment