

Comments

The service and setting – lovely!

Presentation of starter was spot on and the lobster/prawn combination was fantastic.

Never tasted ham hock lasagne before and it was very tasty. The chicken was cooked to perfection and the shallot sauce was lovely.

Dessert 'chocolate heaven', beautiful presentation.

All very well done, including their mentor Steve; wonderful effort with students – it shows in everything they have produced tonight. Will look forward to the next one.

Excellent meal and service; presentation was superb. Meal very tasty from start to finish and the students were all very polite and friendly. Very big well done to them all and a big thank you to Steve. Also a big thank you for catering for my special dietary needs i.e. coeliac, which I know is very difficult.

Starter: very interesting vegetarian starter; colourful and inviting. Can't wait for main.

Main course: The vegetarian main was very different – quorn sausages with chick peas – an interesting, mad dish, The vegetables were beautifully cooked but the portion was too small.

Dessert – delightful pretty offerings – too pretty to eat. Nice one!

Overall – well laid tables, welcome effort that made the meal special. Well done.

Staff, both waiting and cooking team were well dressed, polite and enthusiastic. Open plan service area is good and bold idea – well done for doing all your work well despite pressure of people watching you.

Time: service ran very smoothly from course to course, with no delays which means you were well prepared, confident and well trained to do the meal.

Lovely food, fantastic presentation. Well done to all.