

autumn | winter | spring | summer 2023-2024

lunch - dinner - guest chefs - private functions - conferences



Welcome to this year's Restaurant Brochure.

Last year saw a record number of diners enjoy our student's food, so thank you all for your continued support of their culinary journey. Our students also had the opportunity to cook under the guidance of some fabulous local guest chefs, including Scott Fairweather, Steven Doherty, and Ash Wood.

We were delighted to host the Cumbrian Food Awards again this year, which saw 170 of the industry's finest enjoy food and service delivered by our catering team. The students did us proud and received excellent feedback and praise from the quests!

We also went on a few education visits this year, including to Belgium for five days to experience the local cuisines, hospitality and culture. In May, we held an internal competition with our local food supplier McClures, which was a huge success. We thank them for their continued support. This year also saw us enter, and win, the National Seafood Chef of the Year competition again! A big congratulations to Dylan Evans & Keira Carolan, the Simon Rogan Academy apprentices who represented the college in the annual competition.

The Simon Rogan Academy continues to go from strength to strength, and the first group of graduates finished their time with us with a working trip to Simon's Hong Kong restaurant. We hope this great initiative continues to grow and expand over the next few years.

After hosting the Cumbria Food Awards last year and seeing our students and staff's fantastic work firsthand, Dave Myers of The Hairy Bikers fame recently described us in the Lake District Food & Drink Guide as "one of the best catering colleges in the UK". Being recognised for the work we do by a genuine industry legend makes us so proud and validates everything we do.

After an excellent year, Andrew, Paul, and Yannick will continue to guide our students to produce stunning seasonal dishes. Graeme, as always, will continue to be an enthusiastic and knowledgeable host, complimenting the food prepared each week. Make sure you sign up for email updates, as we will announce some special quest chef lunches and dinners you won't want to miss!

We look forward to welcoming you all back to the restaurant soon.



Richard, Graeme, Paul, Yannick & Andy







## Autumn/Winter

The Restaurant will re-open its doors on Tuesday 19th September 2023 with a special three-course opening lunch. Our first dinner service is on Wednesday 4th October 2023.

The Restaurant will host a private dinner on Thursday 16th November 2023 for The Bob McGhie Trust. The Trust, set up in honour of the first full-time member of catering staff at Kendal College, has provided scholarships enabling young people to travel and work in top hotels and restaurants all over the world.

On Wednesday 15th November 2023, and Wednesday 31st January 2023, the College will host an exclusive fourcourse tasting menu with a guest speaker, which will include a glass of wine with each course, courtesy of Milestone Wines & Lakeland Vinteres respectively.

Our famous Christmas lunches will be available from Tuesday 21st November 2023 and are already proving incredibly popular. Early booking is advised!

Our lunches start again from Tuesday 9th January 2024.

February will bring a number of opportunities to dine with us, and we will be offering our lunches and four-course dinners throughout the month.

Lunch: £15.95

**Dinner:** £26.50

Wine dinner: £42

To book



www.kendal.ac.uk/restaurant

01539 814700 (option 1)
Tuesdays, Wednesdays & Thursdays
between 14:00 & 16:00

### September

Tuesday 19th Three-course lunch

Wednesday 20th Three-course lunch

Thursday 21st Three-course lunch

Tuesday 26th Three-course lunch

Wednesday 27th Three-course lunch

Thursday 28th Three-course lunch





#### October

Tuesday 3rd
Three-course lunch

Wednesday 4th Three-course lunch Four-course dinner

Thursday 5th
Three-course lunch

Tuesday 10th Three-course lunch

Wednesday 11th Three-course lunch Four-course dinner

Thursday 12th
Three-course lunch

Tuesday 17th
Three-course lunch

Wednesday 18th Three-course lunch Four-course dinner

Thursday 19th Three-course lunch

Tuesday 31st Three-course lunch

### November

Wednesday 1st Three-course lunch Four-course dinner

Thursday 2nd
Three-course lunch

Tuesday 7th
Three-course lunch

Wednesday 8th Three-course lunch Four-course dinner

Thursday 9th Three-course lunch

Wednesday 15th Three-course lunch

Four-course dinner with guest speaker and a 50ml glass of wine with each course. Sponsored by Milestone Wines.

Thursday 16th
Three-course lunch

Tuesday 21st Christmas lunch

Wednesday 22nd Christmas lunch Four-course Christmas dinner

### November (cont.)

Thursday 23rd Christmas lunch

Tuesday 28th Three-course lunch

Wednesday 29th Christmas lunch Four-course Christmas dinner

> Thursday 30th Christmas lunch

### December

Tuesday 5th Christmas lunch

Wednesday 6th Christmas lunch Four-course Christmas dinner

> Thursday 7th Christmas lunch

> Tuesday 12th Christmas lunch

Wednesday 13th Christmas lunch Four-course Christmas dinner

> Thursday 14th Christmas lunch

### January

Tuesday 9th Three-course lunch

Wednesday 10th Three-course lunch Four-course dinner

Thursday 11th
Three-course lunch

Tuesday 16th Three-course lunch

Wednesday 17th Three-course lunch Four-course dinner

Thursday 18th
Three-course lunch

Tuesday 23rd
Three-course lunch

Wednesday 24th Three-course lunch Four-course dinner

Thursday 25th
Three-course lunch

Tuesday 30th Three-course lunch

Wednesday 31st
Three-course lunch
Four-course dinner with guest
speaker and a 50ml glass of wine
with each course. Sponsored by
Lakeland Vintners.

### February

Thursday 1st Three-course lunch

Tuesday 6th Three-course lunch

Wednesday 7th Three-course lunch Four-course dinner

Thursday 8th
Three-course lunch

Tuesday 20th Three-course lunch

Wednesday 21st Three-course lunch Four-course dinner

Thursday 22nd Three-course lunch

Tuesday 27th Three-course lunch

Wednesday 28th Three-course lunch Four-course dinner

Thursday 29th
Three-course lunch



# Spring

Springtime at The School of Hospitality and Management will see the return of our traditional, seasonal three-course lunch created with some of our fantastic local spring produce.

Lunch: £15.95

**Dinner**: £26.50

Wine dinner: £42

#### To book



www.kendal.ac.uk/restaurant

© 01539 814700 (option 1)

Tuesdays, Wednesdays & Thursdays between 14:00 & 16:00

### March

Tuesday 5th Three-course lunch

Thursday 7th Three-course lunch

Tuesday 12th Three-course lunch

Tuesday 19th Three-course lunch

Wednesday 20th Three-course lunch Four-course dinner

Thursday 21st Three-course lunch





## April

Tuesday 16th Three-course lunch

Wednesday 17th Three-course lunch Four-course dinner

Thursday 18th
Three-course lunch

Tuesday 23rd
Three-course lunch

Wednesday 24th Three-course lunch Four-course dinner

Thursday 25th
Three-course lunch

Tuesday 30th Three-course lunch

### May

Wednesday 1st Three-course lunch Four-course dinner

Thursday 2nd
Three-course lunch

Tuesday 7th
Three-course lunch

Wednesday 8th Three-course lunch Four-course dinner

Thursday 9th
Three-course lunch

Tuesday 14th Three-course lunch

Wednesday 15th Three-course lunch Four-course dinner

Thursday 16th
Three-course lunch

Tuesday 21st Three-course lunch

Wednesday 22nd Three-course lunch Four-course dinner

Thursday 23rd
Three-course lunch

## Summer

Summer brings a splash of colour to The Restaurant menus. Fresh, seasonal ingredients are at the heart of everything we do so we are very fortunate that the quality of produce in Cumbria is second to none.

The end of our college year brings a return to classical cuisine and Cumbrian tastes before June witnesses the final push for chefs and food service staff to complete their qualifications.

As well as college Open Evenings, there will be an opportunity for aspiring chefs to whet their appetite on a taster day with our team of qualified professionals including Paul Waring, Andy Salt and Yannick Lequitte. For details contact Student Services on 01539 814700.

Lunch: £15.95

**Dinner**: £26.50

Wine dinner: £42

To book



www.kendal.ac.uk/restaurant

O1539 814700 (option 1) Tuesdays, Wednesdays & Thursdays hetween 14:00 & 16:00

## June

Tuesday 4th Three-course lunch

Wednesday 5th Three-course lunch Four-course dinner

Thursday 6th Three-course lunch

Tuesday 11th Three-course lunch

Wednesday 12th Three-course lunch Four-course dinner

Thursday 13th Three-course lunch





#### How to find us

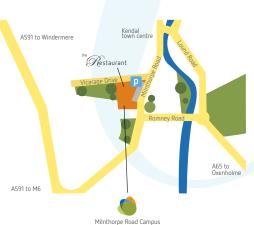
The Restaurant Kendal College Milnthorpe Road Kendal, LA9 5AY

#### By road

From the M6 motorway, Exit at junction 36 and follow signs to Kendal A590 / A591 for approximately 9 miles. Take the exit signed 'Kendal Historic Market Town', Kendal South and A6. Entering Kendal, continue in left-hand lane at first traffic lights, passing the College main site to your left and immediately turn left into Vicarage Drive. Turn first left onto the College's Main Site Campus.

#### By train

The nearest mainline station is Oxenholme. Kendal train station is situated in the North of the town. Both are 5 minutes by taxi to Kendal College's Milnthorpe Road Campus.



#### Parking

Vehicles are left at the driver's own risk. The College does not accept responsibility for loss or damage.

If parking on College grounds is not available, there is alternative public parking at Kendal Leisure Centre, LA9 7HX (5 mins walk, on Burton Road, follow signs for A65, Endmoor) and at the Parish Church LA9 5AF (4 mins walk, on Kirkland, continue past College on Milnthorpe Road towards town centre).

The College has pay and display car parks (Monday to Friday, 24hrs), which can be used by restaurant quests. However, space is limited.

All-day visitor parking is £2.00.

Please note the machines are cash only.

#### Accessibility

Disabled parking is not always guaranteed, and guests are authorised to drop off at the main entrance before finding suitable alternative parking. A lift is available close to the main reception.

#### Terms & Conditions

Bookings of 40 or more guests may request sole use of The Restaurant. Booking is essential. Members of the Diner's Club must produce their discount card when settling their bill to qualify for the 10% discount.

Guests booking for Christmas must pay in full at the time of booking. Refunds will only be given at the College's discretion. A £5 nonrefundable deposit per person is required for all events for groups of 8 or more quests.

We can cater for all dietary requirements and should be stated at the time of booking or immediately upon arrival at The Restaurant to a member of the service team.

Lunch will commence at noon with the bar opening at 11:45am. Evening service will begin at 7pm with the bar opening at 6:45pm (unless otherwise stated). Guests are reminded that The Restaurant and bar are teaching facilities and sometimes it is not possible to allow entry before these times. Guests are respectfully asked to vacate The Restaurant by 9:45pm to enable the students to complete their assignments and access public transport for their journey home.

Kendal College receives a large number of requests for fundraising events. Therefore, we cannot quarantee that we can always subsidise or honour such events Requests for events over and above the College's curriculum activities will incur an additional labour charge.

The goods and services offered in this document may change due to the College's académic calendar. We reserve the right to change or cancel any of the events published at short notice.

Any monies paid in lieu of services will be refunded where an event is cancelled. Where possible, an alternative date will be offered. but no other compensation will be available.

All Diners Club card fees are £20 per academic year. Please note, only new applicants will receive a new card, so if you are an existing member please retain your current card.

> Follow us on social media











The Restaurant, Kendal College, Milnthorpe Road, Kendal, Cumbria, LA9 5AY





© 01539 814700





