

4 October 2022

Dear parents and carers

Our Hospitality and Catering students have the exciting opportunity of running a **Pop-Up Restaurant!** They will be involved in preparing, cooking, hosting and serving a 2-course meal.

Obviously, this is no small feat and we are being supported by our catering contractor, Innovate. We will be working in the main school kitchen so students have the chance to use industrial catering equipment and can also take a role in the 'front of house' operation of a busy food service.

We will need students available on both **Thursday 17 November** between 15:00 and 18:00 for preparation, and then for the event itself on **Friday 18 November** between 15:00 and the end of service at approximately 21:00.

We hope you will encourage your young person to get involved in this event!

We would also love it if *you* could come along on the Friday evening, and enjoy amazing food prepared by your young person. The cost of the 2-course meal will be £9.50 per head, and you can see the menu below. We are offering the first places to families of our Hospitality and Catering students. We will only be opening this up to other families once **you** have had the chance to book. Places will be allocated on a first come, first served basis.

At this point, please [CLICK HERE](#) to let us know if your young person can take part, and whether you can come too. *We will ask for payment at a later date.*

If you would like to support your young person by coming to dine at the Pop-Up Restaurant BUT the cost is not affordable to you, we can allocate funds from the **ACE Foundation** to cover some of it. ACE is our charitable trust that provides opportunities to inspire our students to aim higher whatever their circumstances. Please email [Mrs E Loughran](#) (ACE Trustee) or phone 01737 764356 ext 231.

The Chicken Menu

French-trimmed chicken supreme with fondant potatoes, fine green beans, buttered Savoy cabbage and a white wine and butter herb sauce
followed by
Tarte Tatin with vanilla ice-cream

OR

The Vegan Menu

Vegan Spanish paella, with grilled chestnut mushroom & asparagus
followed by
Spanish creme caramel (creme Catalan)

Best wishes

Mrs M Basso
Senior Deputy headteacher
Teacher of Hospitality & Catering

