

Bistro Feedback – 26th April 2012

“I am emailing, as a parent of a pupil participating in the Bistro Experience last night, to extend my thanks to all of those involved. I was impressed by the quality and presentation of the food, and for the efficiently run event. My daughter thoroughly enjoyed her role and expressed that she valued the independence she was given, realising a fair amount of responsibility was required to ensure the cooking was a success. I am sure this experience will positively enhance her GCSE Food Tech coursework but importantly she has learnt to face a challenge and work hard in a team; a valuable lesson. I am grateful that your staff are committed to the students as I am aware of how much time and effort must have been invested on their part”.

With thanks,
Ms Ella Drew

“First course very impressive; loved the flavour. Main course absolutely delicious; presentation was excellent. Sweet was delicious too. Very enjoyable”.

“Lovely food. Really nice presentation. Quality of food excellent. Table settings very pretty. Meringue could have been more chewy. Mr Kennedy thought the starter and main were ‘glorious’.

“It was really delicious. The lamb fell apart in my mouth. The meringue was delicious as it was homemade. The starter was good as well as the main course. The cream was light and fluffy. Overall, I really enjoyed it”.
Poppy Pickup (Daisy’s sister)

“Thank you for a splendid dinner. It was evident you all worked very hard to produce such a delicious meal. Well done. The atmosphere was very calm and I was impressed at the efficiency in the kitchen and dining area. Outstanding effort”.

“Starter: enjoyed all the different flavours. Bread with the cheese dip was a good balance. Main: Vegetables served before the main dish so were a little cooler than the main. Loved the red cabbage – essential with Lancashire hotpot. A great winter dish and very enjoyable. The chicken and leek pie was delicious and more generous than was apparent. Good idea to serve 2 items in containers to keep warm whilst eating the savoury steamed pudding. Dessert: Very enjoyable.
Thank you”.

“A very tasty starter, nicely cooked and presented. The main course had 3 totally different ideas but the flavours did not clash and were also beautifully presented. For me there too much cream on the dessert.
Suggestions: maybe screen the tables that were stacked at the side and perhaps a non-alcohol cocktail on the way in would be nice.
Great evening. Well done”.