

PRESS RELEASE



FOR IMMEDIATE RELEASE

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RECORD BOOKINGS FOR DAVINCI GREEK NIGHT

There have been a record number of bookings for the DaVinci Restaurant's latest themed event, a Greek Night on Thursday 26th March 2009 to mark the anniversary of the country's independence.

More than 40 diners came to the Yeovil College restaurant for an evening of traditional Greek dishes, including pitta bread, olives, kalamarakia (deep fried squid), souvlakia (meat kebab) and baklava.

Hospitality lecturer Steven Lowrie said *"This is the first time we've had a Greek event in a while and we are delighted that so many customers booked tables. A diverse number of Greek dishes were on offer, all of which were prepared and served by a mixture of Level 3 and Level 2 Cookery and Food and Drink Service students."*



L3 Professional Cookery student Mark North (17) of Yeovil acted as Head Chef for the evening, demonstrating great professionalism and leadership in the kitchen. He said *"This event was a great opportunity to work with a new and varied range of ingredients, such as squid, which the rest of chef brigade and I learnt how to prepare and cook for the first time. I was slightly apprehensive about the prospect of being Head Chef for this event due to the amount of customers attending. However, I was confident I could rise to the challenge and make the event a success"*.

Allan and Jo Derrick of Sherborne were customers on the night. Mrs Derrick said *"We've been going to Greece for years and the food tonight has been fantastic and so authentic. The tzatziki was absolutely superb. The students have obviously put loads of work in to the evening and they've behaved like true professionals."*



For more information about this and future events or to book a table, please call 01935 845341 or visit http://www.yeovil.ac.uk/davinci_events.htm.

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Notes to Editors

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DaVinci Restaurant Greek Evening Menu

Pitta bread

Tzatzíki
Melitzanosaláta
Houmos
Olives

Antzouúryes (grilled sardines)
Koliós (salted fried mackerel)
Kremythopittas (cheese and onion pastries)
Kalamarákia tiganitá (deep fried squid)
Khoríatiki saláta (country salad)

Keftédes (meat balls)
Souvlákia (meat kebab)
Kótsi yemistó (pork knuckles with garlic)
Kotópoulo me ríganl (chicken oregano)
khoríatiki saláta (country salad)
Briámi (vegetable stew gratin) – (V)

Poutinga corfu (bread pudding)
Baklava
Honey cheesecake
Custard pies

Photographs

Photo 1 – The DaVinci Restaurant welcomed more diners than ever during the evening.

Photo 2 – Level 3 student Mark North (17) of Yeovil was Head Chef for the evening.

Photo 3 – Food and Drink Service student Simon Hillyard (17) of Martock.

Photo 4 – Level 3 student Jody Groves (17) of Beaminster.

Photo 5 – Food and Drink Service student Adele Beale (16) of South Petherton.