

# PRESS RELEASE



FOR IMMEDIATE RELEASE

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## LOVE IS IN THE AIR AT DAVINCI RESTAURANT

On Thursday 12<sup>th</sup> February 2009, love will be in the air as Yeovil College's DaVinci Restaurant holds its Valentine's Night event.

Lovebirds can book a candle-lit table at the restaurant and enjoy a romantic three course meal together for just £14.95 per person.

The night's menu will include strawberry salad with parma ham and halloumi, butterflied chicken with pine nut crust and creamed leek and crème caramels with poached cherries and cherry cream. A complete menu can be found on the DaVinci's website, [http://www.yeovil.ac.uk/davinci\\_restaurant.htm](http://www.yeovil.ac.uk/davinci_restaurant.htm).

Hospitality lecturer Steven Lowrie said "*Valentine's Day is a very special time of the year for many people and the DaVinci Restaurant is delighted to offer customers the opportunity to celebrate here in style. The DaVinci is offering specially selected dishes prepared and served by some of our top Level 3 Cookery and Hospitality students. We're sure that all our customers will have a wonderful evening and will soon be back for more.*"

Additional events will be taking place throughout the year, including Welsh, English and Irish themed meals, as well as a charity dinner in aid of the British Heart Foundation and guest chef evening.

Visit the Yeovil College website or call the DaVinci Restaurant on 01935 845341 for more information or to book your table.

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### **Notes to Editors**

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[www.yeovil.ac.uk](http://www.yeovil.ac.uk)

### **Valentine's Night Menu**

Strawberry salad with parma ham and halloumi

Or

Creamy asparagus soup with garlic herb crouton

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Pan seared darne of fresh salmon with confit of cherry tomatoes served with lemon dill butter

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Duck breast with puy lentils and red onion marmalade

Or

Butterflied chicken with pine nut crust and creamed leeks served with oven roasted vegetables and polenta  
Dauphinois potatoes

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Crème caramels with poached cherries and cherry cream

Chocolate fondants served with vanilla & passion fruit ice cream