

# PRESS RELEASE



FOR IMMEDIATE RELEASE

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## NEW EVENT COMES TO DA VINCI RESTAURANT

On Friday 5<sup>th</sup> February, Yeovil College's Da Vinci Restaurant is holding its first Waitangi Day lunch in honour of New Zealand's most prestigious national holiday.

Waitangi Day celebrates the signing of the Waitangi Treaty in 1840. This agreement was between Great Britain and indigenous Maori chiefs and addressed issues of sovereignty, possession and rights of citizenship. It is considered the founding document of New Zealand.

At the Da Vinci event, staff, students and members of the public can have a delicious lunch of New Zealand-inspired dishes made with high quality ingredients sourced from local providers.

The menu includes whitebait fritters, baked spiced haddock with chickpea and tahini salad, grilled tarragon chicken breast and, of course, New Zealand lamb, seasoned with lemon and oregano. Desserts include New Zealand pavlova and ginger and pistachio biscotti with coconut ice cream. A three-course meal costs just £6.

All of the food is made and served by Level 2 and Level 3 Hospitality students, with support and supervision from lecturers.

Level 3 student Dane Harris (19) of Street has enthusiastically taken up the challenge of organising this event. He said *"I've been very interested in New Zealand ever since my dad went to the country. He's a professional photographer and I was very impressed with the beauty of New Zealand in his photos. He told me that there was great fresh produce and fantastic fish restaurants, so I thought it would be a great idea for a special Da Vinci lunch. At the event, guests will be given packs with some details about New Zealand and pictures to help them better understand the beautiful and interesting country we're celebrating."*

Hospitality lecturer Steven Lowrie said *"We are very excited about this event. It's a new idea and we are always really keen to bring diversity to the special events we plan each year. This means that there is always something new for our customers to try and our students have regular opportunities to learn new skills and recipes, as well as use different ingredients."*

The Waitangi Day lunch will take place at the Da Vinci restaurant on Friday 5<sup>th</sup> February. Service will be from 12 noon to 1 pm. To book, please call 01935 845341 or email [davinci@yeovil.ac.uk](mailto:davinci@yeovil.ac.uk).

For a full menu or to find out more about the College's Hospitality courses, please visit [www.yeovil.ac.uk](http://www.yeovil.ac.uk).

### **Notes to Editors**

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

### **New Zealand Waitangi Day Menu**

Waitangi whitebait fritters

Chumpkin soup

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Baked spiced haddock with chickpea and tahini salad

Lemon and oregano lamb loin chops

Grilled tarragon chicken breast with green grapes and almonds

Marijuana carrots and creamy tomato cauliflower

Crunchy sweet potato wedges

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Ginger pistachio biscotti with coconut ice cream

New Zealand Pavlova

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Sour cream zucchini bread

For more information on Waitangi Day, please visit <http://www.mch.govt.nz/emoles/waitangi/index.html>.