

Host your PRIVATE EVENT

with us....

We'd love you to use Restaurant Number One for your Private event:

- Capacity up to 50 guests
- Accessible Parking
- Supporting Young People
- Training Restaurant Prices
- Available Tues-Friday lunchtimes

Number
ONE
Training Restaurant

N.B Exclusive use is for a minimum of 25 guests



MENU

Option 1:

Sit down Three Course Themed Menu

Tea & Coffee

£20 per person

Sample Menu:

	  Welcome to Number One. We pride ourselves on offering a realistic training environment for catering and hospitality students, but also providing a contemporary style restaurant. We use seasonal, fresh and local produce where possible, and strive to offer exceptional customer service.
	Starters Lamb Keftedes - Tomato, feta, preserved lemon, tzatziki Grilled Tiger Prawns - Lemon, parsley, toasted bread, garlic mayonnaise Spanakopita V - Feta, spinach, spring onion, dill in crispy filo pastry, olive puree
	Mains Grilled Salmon Fillet - Wilted greens, oregano rice, lemon dressing Chicken Souvlaki - Oregano oil, fries, feta, olive, tzatziki Gemista Stuffed Peppers and Tomatoes V - Herb rice, feta, olives, spinach
	Desserts Baklava Fingers - Honey ice cream, candied walnuts, walnut wafer Greek Yoghurt Pannacotta - Olive oil & honey glaze, orange biscuits, honeycomb, zest Fig & Almond Tart - Honey glaze, Greek yoghurt, cinnamon ice cream
	2 Courses £12 3 Courses £14
	v - suitable for vegetarians. Our menus change frequently and reflect the skill level of our students.

MENU

Option 2:

Cold Buffet

£15 per person

Sample Menu:

Sandwiches

- Cheese and tomato
- Egg and cress
- Ham and mustard

Wraps

- Halloumi and Mediterranean vegetables
- Chicken Caesar
- Curried chickpea

Sides

- Homemade salted crisps

Cakes

- Flapjack
- Brownie
- Victoria sponge

Optional Extras

- Sausage roll – £1.00 each
- Lentil samosa – £1.00 each
- Scotch egg – £1.50 each

MENU

Option 3:

Hot Buffet

£20 per person

Sample Menu

Main Course (Choose Two)

- Beef chilli
- Mixed bean chilli
- Chicken chasseur
- Chicken curry
- Thai green vegetable curry
- Sausages
- Sweet and sour prawns

Side (Choose Two)

- Rice
- Mashed potatoes
- Fries
- Noodles

Dessert (Choose Two)

- Pavlova
- Sticky toffee pudding
- Lemon tart



GET IN TOUCH

Email: Laura.Aitken@gloscol.ac.uk
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to discuss your private event