



# THE RESTAURANT & COFFEE SHOP 2019



COLEG Sir Benfro  
Pembrokeshire COLLEGE

# Welcome to **THE RESTAURANT** at CAMPUS6

I am delighted to welcome you to the Restaurant & Coffee Shop at CAMPUS6.

Our students prepare all the food, serve it and run the front of house activities whilst studying hospitality qualifications at levels 1, 2 and 3. They take great pride in preparing and serving fabulous food and in supervising each other to gain experience of restaurant management.

Our students are guided by an inspirational and professional team of staff, who encourage our students to achieve the highest standards.

We hope to be able to welcome you soon to our restaurant and thank you in advance for your support.

**Wendy Weber,**  
Head of Faculty



**Wendy Weber,**  
Head of Faculty for Health,  
Childcare & Commercial  
Enterprises





## EAT, DRINK, ENJOY

At Pembrokeshire College we are pleased to be able to offer a fine dining experience in our Restaurant.

Themed evenings take place every Thursday during term-time which give our students an opportunity to experiment with different styles of cooking and to work alongside some of the top chefs from across Wales.

The newly refurbished Coffee Shop serves breakfast and light lunches from Monday to Friday. Lunch is also available daily in our Restaurant which serves a carvery every Friday.

We change the menus daily and our students prepare all the dishes using the freshest of ingredients which are sourced locally wherever possible.

The skills our students learn such as flambéing, filleting fish and table side-service, prepare them for careers in some of the UK's finest establishments. We also encourage students to take part in Welsh and UK skills competitions to further develop their skills, build their confidence and enhance their CVs.

As well as gaining employment across the breadth of the hospitality industry, many of our students also choose to start their own micro-businesses in and around Pembrokeshire.

## OPENING TIMES:

COFFEE SHOP: MONDAY - FRIDAY  
9.30AM – 1.30PM

RESTAURANT:  
LUNCH 12.00PM - 1.30PM

DON'T FORGET FRIDAY IS A  
CARVERY LUNCH!

THURSDAY EVENINGS  
ARRIVAL 6.00PM – 6.30PM  
BOOKING IS ESSENTIAL  
01437 753 165

**ALL OPENING TIMES ARE  
TERM-TIME ONLY.**

VISITOR CAR PARKING AVAILABLE.

Please advise of any special dietary requirements or allergens at time of booking.



# DIARY DATES 2019

## THURSDAY THEMED EVENINGS:

### JANUARY 2019

17th: Guest Chef - Harbourmaster, Aberaeron	£24.95
24th: A Tour of Asia	£19.95
31st: Guest Chef - Wolfscastle Hotel	£24.95

### FEBRUARY 2019

7th: Chinese New Year	£19.95
14th: Fine Dining Taster Menu	£19.95
21st: Guest Chef - Twr y Felin	£24.95

### MARCH 2019

7th: Celtic Flavours Evening	£19.95
14th: Fine Dining Indian Style	£19.95
21st: Guest Chef - The Salt Cellar, Tenby	£24.95
28th: Food and Wine Matching Evening	£19.95

### APRIL 2019

4th: Southern Italian Gourmet Evening	£19.95
11th: FADE Members Update	£15.00

### MAY 2019

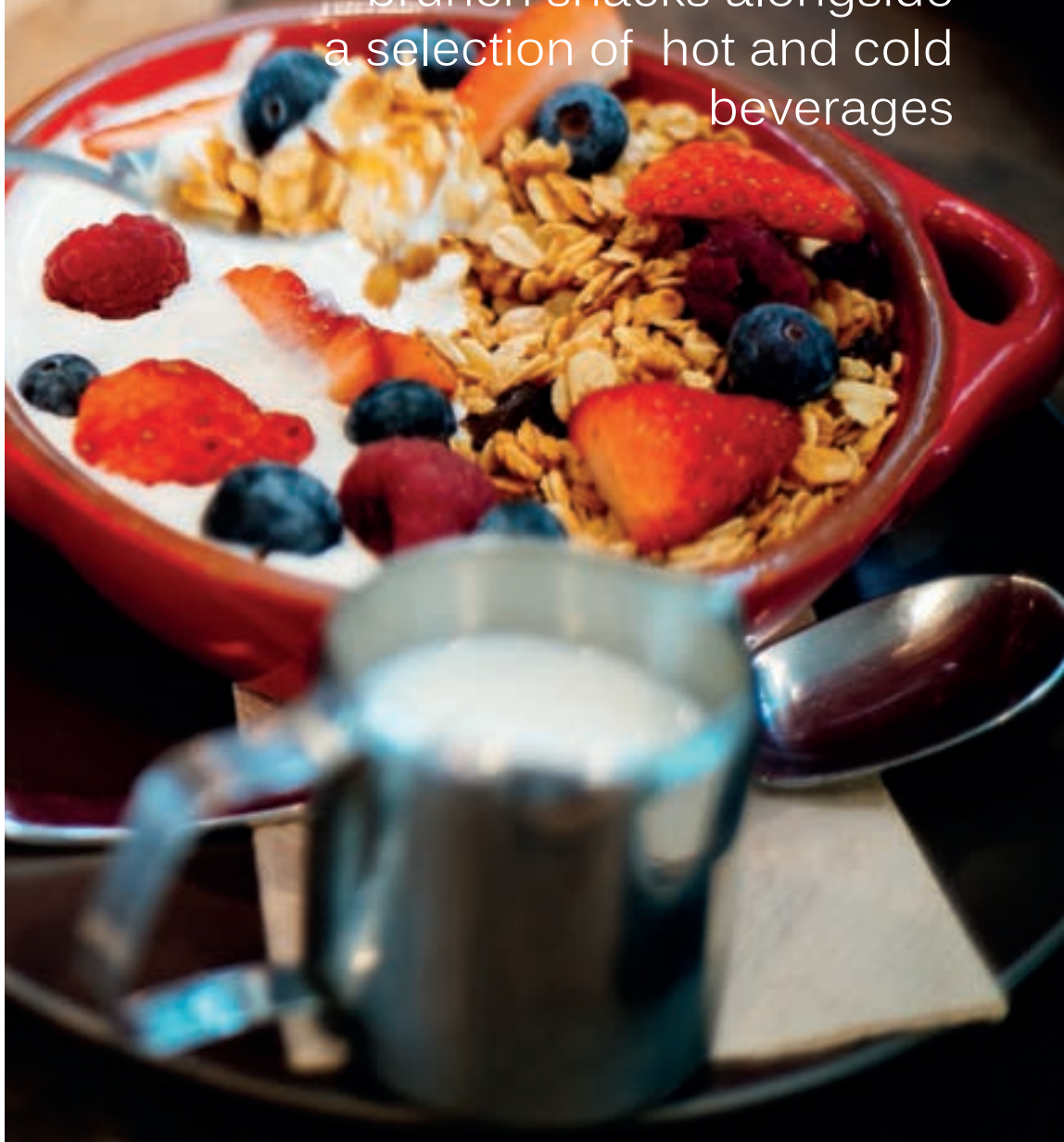
2nd: Turkish Inspired Evening	£19.95
9th: Paris in the Spring Taster Menu	£19.95
16th: Spanish Tapas	£19.95
23rd: Table Theatre Evening	£19.95

FIND FULL MENUS ONLINE -  
[restaurant.pembrokeshire.ac.uk](http://restaurant.pembrokeshire.ac.uk)  
MAKE A RESERVATION TODAY -  
01437 753 165



# **BREAKFAST AVAILABLE DAILY 9:15AM - 11:45AM**

Serving a variety of breakfast/  
brunch snacks alongside  
a selection of hot and cold  
beverages



# SEED

## A CULINARY MEMBERSHIP

### Enabling Student Experience in Esteemed Destinations

It is the support of the local community of Pembrokeshire, through a subscription to our SEED Culinary Membership, that has given our students a culinary edge. Without SEED our students would not have received the exposure or experience of working in demanding and competitive work placements. It is because of SEED that they have achieved their goals and will continue to achieve further success in their chosen career within the hospitality industry.

**£10 GOES A LONG WAY TO  
SUPPORT A STUDENT'S DREAM...**

**JOIN SEED TODAY**

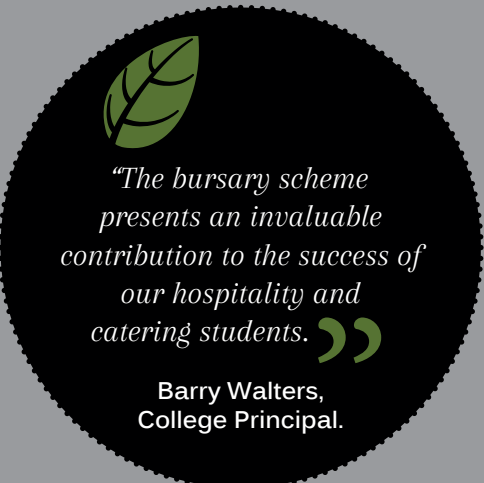
[restaurant@pembrokeshire.ac.uk](mailto:restaurant@pembrokeshire.ac.uk)

01437 753 165



*Le Manoir placement  
influenced me enough to  
further my professional skills  
as a Chef. »»*

**George Harding**



*“The bursary scheme  
presents an invaluable  
contribution to the success of  
our hospitality and  
catering students. »»*

**Barry Walters,  
College Principal.**





COLEG SIR BENFRO  
PEMBROKESHIRE COLLEGE



# SEED

## A CULINARY MEMBERSHIP

Enabling Student Experience in Esteemed Destinations

**JOIN SEED TODAY! ONLY £10 PER PERSON, PER YEAR...**

Your SEED membership is invaluable to our hospitality students. Your contribution ensures that students get the exposure they deserve in prestigious hotels and restaurants across the UK. Funded work placements help to elevate students to secure meaningful employment in pursuit of culinary excellence. Interested? Please enter your details and return to the College.



### I WOULD LIKE TO BECOME A MEMBER OF SEED:

NAME.....

EMAIL.....

TELEPHONE NUMBER.....



**CONTACT US:**

**Restaurant & Coffee Shop**

01437 753 165

[restaurant@pembrokeshire.ac.uk](mailto:restaurant@pembrokeshire.ac.uk)

[facebook@pembs.academy.restaurant](https://www.facebook.com/pembs.academy.restaurant)

[twitter@CatPembs](https://twitter.com/CatPembs)

