# AJ & NM CARR LTD LUNCH at THE VIEW RESTAURANT TONBRIDGE

**Thursday 25th January 2024** 





Indulge in a lunch experience like no other! Today, we're bringing back an eagerly anticipated favourite—The View Restaurant at Tonbridge Catering College.

Prepare for a feast curated by the talented Level 2 & 3 Catering Academy students, where trainee chefs passionately craft and cook your delectable dishes under the guidance of their experienced and professional catering team as they master the intricacies of delivering impeccable service.

Your seat at The View Restaurant awaits—reserve your place £35 per person for coach transport and a sumptuous 3-course lunch. Please pre-order option at the time of booking.

# **Pick Up Points:**

10:00 Carrs Yard ,10:15 Dog & Bear Lenham, 10:30 The Rose, Bearsted

# **BOOKING FORM—LUNCH at THE VIEW**

Thursday 25th January 2024

Name:	Contact no
Address:	
	No. seats:@ £35 each
Email:	PLEASE ENCLOSE
	YOUR PRE-ORDER
Pick up point:	

Please make cheques payable to AJ & NM CARR LTD & send with booking form to:

AJ & NM CARR LTD, Pivington Works, Pluckley, Kent. TN27 0PG. 01233 840651 carrscoaches@btconnect.com



## Lunch menu January 2024

## **First Course**

Soup of the day, bread roll (G, C, M) V

Poached Egg Florentine (E, MU, M, G)

Smoked Mackerel Pate. (G, MU, E, F, M)

#### **Main Course**

Chicken Chasseur served with seasonal vegetables (C, SD, M)

Beer Battered Fish and Chips with mushy peas (G, F, SD)

Mixed Bean Goulash served with braised rice. (G) V

### Dessert

Fruit Cobbler with clotted cream. (G, M, SD) V

Fruit Bavarois with Tuile biscuit (G, M, E)

Chocolate Brownie with ice cream (G, M, E)

#### Allergens

C Celery, CR Crustacean, M Milk, E Eggs, F Fish, G Gluten, L Lupin, MU Mustard, ML Molluscs, N Nuts, PN Peanuts, SD Sulphites, SY Soy, S Sesame, VN Vegan, V Vegetarian.

Please choose one option from each selection and write your name against your choices and return with your booking form and payment.