

OPENING TIMES AND PRICES

The L20 Restaurant is open throughout the year including College holiday periods.

The L20 Restaurant is also available for private functions throughout the week including networking events, private parties and wedding breakfasts.

Booking is recommended but not essential, visit www.l20restaurant.co.uk/book

The L20 Restaurant food service times are:

Monday

The L20 Restaurant is closed for training. However, it is still available for private hire. Call for details.

Tuesday

Lunch 12:00pm – 2:00pm

Wednesday

Lunch 12:00pm – 2:00pm

Thursday

Lunch 12:00pm – 2:00pm
Dinner 6:00pm – 7:30pm

Friday

Lunch 12:00pm – 2:00pm

Saturday

The L20 Restaurant is closed for training. However, it is still available for private hire. Call for details.

Sunday

Lunch 12:00pm – 3:00pm

Lunch Two Courses
£10.50

Lunch Three Courses
£13.50

Dinner Menu
from £19.00

Themed Nights
from £25.00

Guest Chefs
from £30.00



CHRISTMAS 2017

Christmas Lunch
Three courses £14.95

Christmas Dinner
Four courses £23.00

BOOK NOW

Visit www.l20restaurant.co.uk/book

L20 RESTAURANT



GUEST CHEFS AND EVENTS

2017 / 2018

L20 RESTAURANT

Exeter Road
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L20 7BL

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www.l20restaurant.co.uk

The L20 Restaurant and
L20 Hotel School are part of:

Hugh Baird
COLLEGE



WELCOME

Welcome to our programme of Guest Chefs and Events for 2017/18. Following on from a fantastic 2016/17, which saw our students work alongside Victor Yu, Ernst van Zyl, Mark Greenaway, Mark Poynton and Gary Usher, we look to build upon this foundation and provide our students and guests with more unforgettable evenings over the coming year.

All of this earns us a growing reputation as one of the Liverpool food scene's best kept secrets. Guests who visit us say they are often blown away by our front of house standards and the breathtaking food created by our team of future stars under the guidance of our talented L20 Restaurant team.

Opposite you will see a summary of the amazing line-up of Guest Chefs and Events we have in store for you this coming academic year. These evenings not only provide diners the opportunity to taste food created by the best in the industry, but also allow our students to experience working with pioneers of the hospitality world.

Aside from these evenings, we are still offering some of the most contemporary and refined food in the Liverpool City Region, at prices that represent superb value for money.

We look forward to seeing you soon at the L20 Restaurant.



ANTHONY WRIGHT
HEAD CHEF

OCTOBER 2017

12th October: Fruits of the Forest
Our students will be taking to the forests to forage the finest of the season's wild ingredients to create a stunning menu for guests to enjoy.

19th October: Chris Marshall
Liverpool Football Club Executive Chef, Chris Marshall, and his team cook at the L20 Restaurant. Chris has worked in the city's premier establishments and earned his chef whites with Gary Rhodes. This evening is in association with the 'Chefs Adopt a School' charity.

NOVEMBER 2017

9th November: Sea Odyssey
L20 Hotel School students take on a menu inspired by the sea.

23rd November: Mark Poynton
Chef/Owner of the Alimentum Restaurant in Cambridge, Mark Poynton returns to the L20 Restaurant.

JANUARY 2018

18th January: Sean Paul Redding
Sean Paul is the new Head Chef at LIV Organic & Natural Food Market on Bold Street. He's renowned for creating show stopping salads, seriously good savouries and his signature Scotch eggs - in vegan and vegetarian form.

FEBRUARY 2018

6th February: Visitor Economy Week Dinner with Anton Piotrowski
2012 Masterchef: The Professionals champion Anton Piotrowski, of the soon to open Röski restaurant in Liverpool, makes his L20 Restaurant debut.

14th February: Valentine's Day
A truly special and intimate evening can be had alongside some superb food.

22nd Febuary: Nordik
An evening of Scandinavian cuisine taking inspiration from Norway, Sweden and Denmark including Michelin restaurants such as Noma and Maaemo.

MARCH 2018

8th March: Matt Hunter and Michael Wilkinson (Star Inn the City)
Returning for their second appearance at the L20 Restaurant, the Yorkshire duo are set to wow guests again with their modern take on British classics.

21st March: Victor Yu
We welcome back Chinese cuisine supremo Victor Yu to the L20 Restaurant. Victor and his brother Vinny co-own the award-winning Yu and You restaurant in the Ribble Valley and Yu Alderley in Alderley Edge, Cheshire.

APRIL 2018

1st April: Easter Sunday Lunch
A traditional Sunday roast with all of the classic trimmings.

19th April: Paul Askew and Ellis Barrie
Renowned Liverpool chefs Paul Askew and Ellis Barrie recreate some of the competition dishes from their appearance on the TV show Great British Menu.

26th April: Best of British
L20 Hotel School students lead a night showcasing the best of British produce.

MAY 2018

14th May: Mark Greenaway
Long time supporter of the L20 Hotel School, Mark runs the renowned Restaurant Mark Greenaway in Edinburgh. Mark's book, 'Perceptions', recently won the 'Best in the World' title at this year's Gourmand Cookbook Awards in Yantai, China.

24th May: Summer Foraging
Our students will be taking to the fields and forests to forage the finest of the season's wild ingredients to create a stunning menu for guests to enjoy.

JUNE 2018

7th June: Gary Usher
Chef/Proprietor of Wreckfish, a new addition to Liverpool's food scene and the Elite Bistros of the World portfolio. The crowdfunding king makes his solo L20 Restaurant debut in 2018.