

The Escoffier Restaurant

Fine dining at The College

Enjoy a gourmet dining experience in the world renowned Escoffier Restaurant at the Lansdowne Bournemouth.



Rated as 5 out of 5 stars on Tripadvisor, The Escoffier is our training restaurant run by catering and hospitality students, and an experienced lecturing team. Students learn by experience, serving real customers in a real working restaurant and kitchens. An incredible success story, the team creates menus designed to give students and diners alike, experience in an eclectic array of dishes using many ingredients from local producers. Escoffier operates at lunch times four times a week, serving a three-course lunch menu (and a buffet-style on Fridays), and three evenings a week serving more formal gourmet and themed menus. Our operational term dates for 2024 are as follows:

- **Spring Term 2024** - Tuesday 9th January to Thursday 28th March (closed for half term, week beginning 12th February)
- **Summer Term 2024** - Tuesday 16th April to Thursday 14th June (closed for half term, week beginning 27th May)

Please note that due to student and staff timetable requirements, at lunchtime we kindly ask if customers depart by 2pm. For dinner, we ask if customers to please depart by 9.30pm to ensure students are finished by 10.00pm, and their safe travel home.

ALL bookings require a £5 per person deposit to secure reservations.

For our opening times and to book your table, please ring 01202 205874. Reservations are required.

▶ [Lunches](#)

▶ [Gourmet Dinner](#)

As we source locally available produce as much as possible, we do not publish menus in advance. If you would like more information, please telephone nearer the time of your reservation.

▶ [Christmas Bookings](#)

▶ [Where to find us](#)

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