

<u>Date Submitted</u>	<u>Comments</u>	<u>Responses</u>
10/31/2016 03:55am	Thank you for catering so well for vegans. I was, however, wondering why some dishes are labelled vegetarian when they appear to be vegan? For example the warm nicoise salad with grilled tofu, the falafel and salad wrap. There is no milk/dairy or egg stated in allergens - unless there is honey in them I can't think why these are vegetarian instead of vegan?	There will always be a few mistakes - it's human error. Just point these out when spotted and we will change. Sometimes it is due to the add ons e.g. the nicoise was served with a yoghurt dip.
11/07/2016 09:05am	I don't really think it makes sense to force us to use the takeaway containers for the salad bar and then charge us for it as well. Perhaps remove the takeaway container charge for the salad bar or have bowls that we can use in the buttery?	We do not force anybody to use the tak away containers if they are staying in the hall. There are bowls available (please ask if they have all been used). These are used as measures.
11/07/2016 04:20pm	Marinades put on the fish side of skin which sucks because its nice to eat the marinade but most of the time you dont want to eat the skin	To marinte something is to completely submerge the item. When we marinate fish we then cook it skin side up so the top of the fish collects most of the marinade.
11/08/2016 01:03am	Re gluten-free cafe savoury items: I get that GF sandwiches would probably be hard to provide (since no one wants to eat GF bread if they don't have to), but salads more regularly would be really lovely!	Salads are always available in the Buttery when they are not in the coffee shop. We do not always put them in the coffee shop over Winter
11/09/2016 09:16am	im a fan of the cakes in the cafe but I think everyone definitely has their favourites. I was wondering if there was a way to post what the cakes on offer for the day are? Perhaps on facebook so that we can head to the cafe if we know our Favourite cake is there?	This is a good idea. Attila will look at putting them on instagram
11/25/2016 04:52am	Really would appreciate a price list. It would make it easier to know how much is being spent. This is for both the buttery and the cafe. Eg sandwiches should ideally have prices on them. Apparently there is also a meal deal, such information really should be made available.	There are price lists everywhere!! - including details of the meal deal - even online
01/28/2017 07:10am	Please bring back the salmon! Otherwise there are minimal options for pesceterians!	Salmon has become far too expensive - currently £2.85 per portion cost to us
01/30/2017 07:55am	Prawn curry today (30 Jan) was nothing short of sublime. Shrimply amazing.	Thank you

02/02/2017 03:22am	It's quite unfair when I get charged for a whole salad bowl when I literally have a bit of lettuce and cucumber etc - can you please charge this as a veg portion	This is very subjective. Staff usually make a judgement.
02/07/2017 01:06pm	I attended theme night today (07/02/2017). I very much enjoyed the food. However, I think the use of plastic tubs for food to be served in is unnecessary and wasteful. For me, it added nothing to the experience and was more a faf to eat out of than anything. The food however, was amazing! Good job.	This is just a bit of fun for theme night as with the Fitz & Chips. The tubs are reusable.