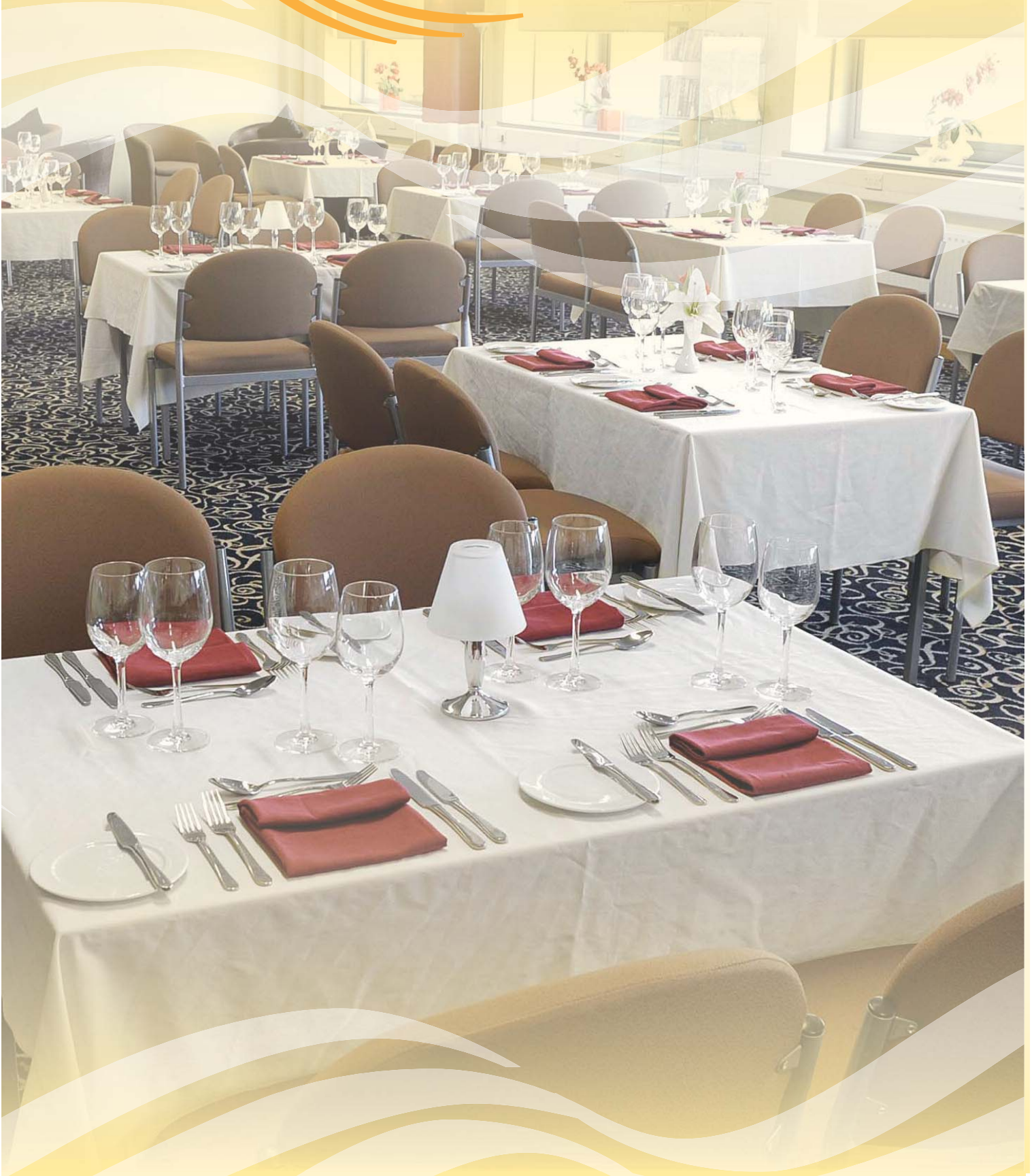


Waterfront

Restaurant & Conference Centre



DONCASTER
COLLEGE

Academy of Commercial Enterprise Hospitality and Catering

The Waterfront Restaurant and Conference Centre provides the students of the Hospitality and Catering department of Doncaster College with a realistic working environment to assist them in completing their BTEC Hospitality Supervision and City & Guilds NVQ and VRQ qualifications.

Gaining practical experience is an important part of the educational experience for Hospitality students. Customers can often be surprised at the level of expertise and skill demonstrated by students who in some cases may only have been in college a matter of weeks. By supporting the Waterfront Restaurant you will be playing a vital part in building the skills level and self-confidence of these students, as well as enjoying a meal or a coffee in a comfortable, relaxing and spacious environment.

We are delighted to present this brochure detailing our menu and events for this year and hope to welcome you to the Waterfront Restaurant. Advance booking is preferred but not always necessary.

Tuesday to Friday Lunch

12 noon – Last Food Order 1.15pm

Plus the “Grab & Go” Deli Counter open 12 noon – 1pm

Wednesday Afternoon Tea

2.30pm – 3.30pm

Thursday Evening

6pm – Last Food Order 7pm

Friday Breakfast

8.30am – 9.30am

Our New Restaurant Manager Ian Allgood



Ian is our new Waterfront Restaurant and Conference Centre Manager/Trainer and he is looking forward to helping you all with your restaurant and conference bookings and enquiries at the Hub.

With over 20 years in the hospitality industry, Ian brings a wealth of knowledge and experience, including local success at restaurants such as Fahrenheit at Wath-upon-Dearne and Reeds Fine Dining at Best Western Pastures Hotel at Mexborough. Ian also has had experience as a Hospitality Manager working at events and sites such as Doncaster Racecourse, Royal Windsor Racecourse and the Henley Arts Festival where Ian had the opportunity to work under the instruction of Albert and Michel Roux Jr.

Ian commented "I am very excited and looking forward to working alongside the talented chefs of Doncaster College and sharing my knowledge and experience with the students. Doncaster needs more great places to eat and I hope to inspire and create a buzz for great

food and excellent customer service." Ian continues "it is very difficult to find a restaurant in the UK that provides both great food and service consistently and, it is very important that the employees of the future have the correct skills and abilities to take themselves forward as they start on their journey within hospitality".

Making a splash at The Waterfront Ian also tells us that he is looking to introduce new speciality evenings working in association with brand leaders for the industry. Ian is working on creating a membership card for regular customers rewarding them with discounts and special offers.

If you would like any information regarding the Waterfront Restaurant or Conference Centre please call Ian on 01302 553833 or email waterfront.restaurant@don.ac.uk

On behalf of the staff at Doncaster College we would like to offer our congratulations to Ian and welcome him to the Waterfront Restaurant.

Success Story

Food for thought



Governors at Doncaster College were given food for thought as they took part in a 'Ready Steady Cook' style contest in teams with students at the Hub.

Six Governors and the Clerk to the Corporation participated in the event along with Hospitality and Catering students and staff from the College's Academy of Commercial Enterprise.

Each Governor was 'buddied up' with two student chefs and set to work in the extensive teaching kitchens to produce a meal.

The seven teams had to come up with a menu of dishes based on a limited number of ingredients and had an hour and a half of cooking time to complete them.

Dishes were then judged by a team of Hospitality and Catering management students who kept a careful watch on proceedings as presentation, taste, hygiene and how they combined as a team all came into the equation in deciding a winner. The judges had a very difficult decision to make.

Ron Hill, Clerk to the Corporation, said, "For governance to be effective and for Governors to make decisions on behalf of students it's

important for them to appreciate the student experience. That's not walking the corridors and peering into classrooms, it's working with them in the kitchens and workshops and classrooms. We've planned a series of hands-on events over the year, as part of Governors' development, designed to bring Governors, students and staff together and help build a better understanding of the college for all."

George Trow, Principal and Chief Executive of the College said, "The Governors threw themselves wholeheartedly into this activity and learned alongside the students in a real work situation. A great example of putting learners at the heart of everything we do."

Jamie Smyth, 26, a Governor and part of the winning team, thought the students were excellent throughout the process and had particular praise for the two students he was teamed with. He thought Tom Parker and Daniel Jackson were extremely calm, creative and very patient. Jamie said, "The students were very confident in their ability even with the added stress of managing a complete amateur! It was a wonderful experience working with such talented students."

Out and About Fish Fight



A group of Catering students at Doncaster College were so moved by a series of TV programmes aired on Channel 4 recently that they decided to take action and 'do something themselves'.

TV Chef Hugh Fearnley-Whittingstall's Fish Fight campaign, which is trying to end the practice of discarding dead fish and trying to bring some sense to the absurd way in which the EU's system of fish quota forces fishermen to throw away millions of tonnes of dead fish every year, struck a chord with the students.

Student Gemma Tasker, 25, from Edenthorpe and one of the organisers, takes up the story, "After contacting Hugh's team to see how we could help raise awareness of the fish fight, a group of twelve of us decided the best way to help was to spread the message through our home town.

"We held an event in the Doncaster Market, where we cooked sustainable fish for members of the public and in return asked for their signature on a petition to end the discarding of fish into the North Sea."

Approximately half of the fish caught by fishermen in the North Sea are unnecessarily thrown back into the ocean. The vast majority of these discarded fish will die.

Fishing for one species often means catching another, as fishermen cannot control what they catch and if people don't want them or fishermen are not allowed to land them, because of the quotas system, then the only option is to throw them overboard.

Many of the fish accidentally caught are not eaten these days so part of the campaign is to introduce these fish to the public again to rediscover a taste for them.

Gemma continued, "The Market event itself was a huge success, both young and old turned out to support us, and they were all very willing to try different types of fish. Many stated they would be purchasing the lesser known species of fish from now on.

"We collected over 800 signatures, which we will be sending to Hugh's team along with a video of the event that was filmed by a media student, also from the College."

Gemma added that, "Ironically, EU law is meant to protect fish stocks."

Opening Times

Luncheon

Tuesday to Friday inclusive
12.00 noon - 2.00pm
(last orders 1.15pm)

A selection of starters, main courses and desserts with speciality coffees or tea served in the restaurant.

All food is freshly prepared, cooked and served by our students in the training restaurant which is situated on level 3 at the Hub.

'Grab and Go'

Tuesday to Friday inclusive
12.00pm - 1.15pm

Our new "Grab and Go" menu of freshly made sandwiches and salads is available at the above times.

Afternoon Tea

Wednesday
2.30pm - 3.30pm

Evenings

Thursday
6.30pm - 9.30pm
6.30pm for 7.00pm sit down

Thursday evenings will include Speciality themed events and speciality menus all designed, prepared, cooked and served by our students.

For individual menus, themes and details please view the website www.don.ac.uk/waterfront, alternatively please view the promotion literature displayed in the restaurant or telephone 01302 553 833.

As these menus are designed by the students full details will be notified as soon as they are available.

How to Book

To make a reservation
Call 01302 553 833 or
email waterfront.restaurant@don.ac.uk

Please be aware that the restaurant is closed Mondays and is only open during term time.

A deposit of £10 per person is required for all Christmas, Speciality or themed events.

Conferences/Buffets

Conference rooms are available at the Hub we can cater for events of up to 100 customers in the Waterfront Restaurant. Private dining is also available.

To enquire about room availability or request a copy of our conference brochure or buffet menus please telephone 01302 553 833.

Waterfront Restaurant Speciality Evenings

Thursday 13th October 2011



Sports Aid Charity Dinner £22pp

Four Course meal with Guest Speaker Freestyle Kayaking World Champion Claire O'Hara, raising funds for Sports Aid, supporting local athletes.

Thursday 20th October 2011

French Specialty Evening £20pp

Enjoy this Belgium & French Influenced five course meal

Thursday 17th November 2011

Irish Speciality Evening £20pp

Irish Influence five course meal with Irish Dancing

Wednesday 14th December 2011

Scandinavian Winter Wonderland £20pp

Experience the winter wonderland of Scandinavia with an enchanting five course meal

Thursday 26th January 2012

Burns Supper £20pp

Celebrate Burns Evening and "Toast to the Lassies"

Thursday 1st March 2012

Taste of Italia £20pp

Enjoy the warm full flavours of the Mediterranean with a sumptuous five course meal

Thursday 3rd May 2012

Monaco Evening in Association with G.H.Mumm Champagne £30pp

Five Course meal influenced by the principality of Monaco, matched with Champagne from the house of G.H.Mumm official sponsors of the World Grand Prix

Thursday 24th May 2012

Olympic Greek Cuisine £20pp

Prepare yourself for the 2012 London Olympics with this five course Greek Menu

Thursday 31st May 2012



Teen Cancer Trust Charity Dinner £25pp

Enjoy a four course meal with entertainment, helping raise funds for the Teenage Cancer Trust

"At a time when your body is changing, your social life is everything and you're still trying to figure out who you are, getting cancer can seem like an impossible blow to take. But thanks to Teenage Cancer Trust, thousands of young people are taking it, and coming out fighting and you can help them."

*The Waterfront Restaurant is open every Thursday Evening for Specialty Nights
The menus are designed and created by Level 3 VRQ Professional Cookery students.
These and all our menus are available closer to the event at www.don.ac.uk/waterfront*

Waterfront Restaurant

Fine Dining Evenings

Every Thursday evening during term time

6.30pm for 7.00pm sit down

Level 3 Professional Cookery students fine dining menu

£18.00 per person

Sample Menu

Amuse

Parsnip Soup

with Apple foam

Starter

Cashel Blue Cheese Bruschetta

with caramelized pears

Fish

Salmon, Black Pudding Puree, Smoked Bacon Crisp, Saute Peas and Onions

with an apple jelly

Main

Duo Of Pressed Belly Pork and Pork Tenderloin

Served with Colcannon, glazed carrots and an Irish Cider Jus

Dessert

A Trio of Desserts, Irish Dark Chocolate Tart, Guinness Ice Cream

and Bailey's crème brûlée

Coffee or Tea

To enquire about specific menus please visit the website or telephone 01302 553833

Waterfront Restaurant

Lunch Menu One

Served Tuesday 27th September to Friday 7th October 2011

Tuesday 17th to Friday 27th January 2012 and Tuesday 17th to Friday 27th April 2012

Menus are subject to change at short notice due to training environment.

Starter £2.50 each

Homemade Soup of the Day

Served with Fresh Bread & Butter

Smoked Salmon

Served with Cucumber & Herb Leaf Salad, Horseradish Cream & Wholemeal Bread

Main £4.50 each

Catch of the Day from Doncaster Market

Pan Fried Fillet of Sea bass

With Chorizo & Chestnut Mushrooms, Vegetable Medley & Rosemary Potatoes

Goats Cheese & Beetroot Tart (v)

Rocket & Orange Salad with a Black Pepper Dressing

Roast Beef with Yorkshire Puddings

Garlic Infused Potatoes & Home-made Gravy

Fricassée of Chicken

Served with a Scented Pilaf Rice

Mains are Served with a Selection of Seasonal Vegetables & Potatoes

Dessert £2.50 each

Homemade Dessert Selection of the Day

Ask your Server for Today's Choices

To Follow £1.50 each

Freshly Brewed Coffee or Tea

Served with Biscuits

Waterfront Restaurant

Lunch Menu Two

Served Tuesday 11th to Friday 21st October 2011, Tuesday 31st January to Friday 10th February 2012 and Tuesday 1st to Friday 11th May 2012

Menus are subject to change at short notice due to training environment.

Starter £2.50 each

Homemade Soup of the Day

Served with Fresh Bread & Butter

Warm Feta & Sundried Tomato Tartlet (v)

Served with Black Olive Dressed Salad

Main £4.50 each

Catch of the Day from Doncaster Market

Grilled Salmon

With Freshly Poached Egg, Pea Velouté & Sautéed Potatoes

Parsnip & Cheese Roulade (v)

Served with Apple salad, Tomato Coulis & Parsnip Crisps

Waterfront Toad in the Hole

Served with Roasted Potatoes & Onion Sauce

Grilled Gammon Steak with Pineapple & Egg

Served with Homemade Chunky Chips

Mains are Served with a Selection of Seasonal Vegetables & Potatoes

Dessert £2.50 each

Homemade Dessert Selection of the Day

Ask your Server for Today's Choices

To Follow £1.50 each

Freshly Brewed Coffee or Tea

Served with Biscuits

Dietary requirements can be accommodated with prior notice.

Waterfront Restaurant

Lunch Menu Three

Served Tuesday 1st to Friday 11th November 2011, Tuesday 21st February to Thursday 2nd March 2012 and Tuesday 15th May to Friday 1st June 2012
Menus are subject to change at short notice due to training environment.

Starter £2.50 each

Homemade Soup of the Day

Served with Fresh Bread & Butter

Warm Chicken & Honey Salad

Served with Wholegrain Mustard & Honey Dressing & Topped with Crispy Bacon

Main £4.50 each

Catch of the Day from Doncaster Market

Salmon Wellington

With Parsley Potatoes & Scented Herb Sauce

Fresh Gnocchi Romaine (v)

With ratatouille Stack & Fresh Tomato Sauce

Peking Duck

Served with Homemade Pancakes

Salad of Cucumber, Spring Onions & Singapore Noodles

Roast Pork & Sautéed Apples

Served with Homemade Stuffing, Boulangère Potatoes & Sage Cream Sauce

Mains are served with a Selection of Seasonal Vegetables & Potatoes

Dessert £2.50 each

Homemade Dessert Selection of the Day

Ask your Server for Today's Choices

To Follow £1.50 each

Freshly Brewed Coffee or Tea

Served with Biscuits

Dietary requirements can be accommodated with prior notice.

Waterfront Restaurant

Lunch Menu Four

Served Tuesday 15th to Friday 25th November 2011, Tuesday 6th to Friday 16th March 2012 and Tuesday 29th May to Friday 1st June 2012
Menus are subject to change at short notice due to training environment.

Starter £2.50 each

Homemade Soup of the Day

Served with Fresh Bread & Butter

Pear & Roasted Walnut Salad (v)

Served with Fresh Leaf Salad & Roquefort Dressing

Main £4.50 each

Catch of the Day from Doncaster Market

Fish Pie

*A Selection of Fresh Seasonal Fish Bound Together with Cream,
White Wine & Herb Sauce, Topped with Creamy Potatoes*

Vegetable & Chick Pea Curry (v)

Served with Homemade Naan Bread, Rice & Raita

Chicken Kiev

With Homemade Chunky Chips & Fresh Salad

Lamb Hot Pot

Served with Braised Red Cabbage

Mains are Served with a Selection of Seasonal Vegetables & Potatoes

Dessert £2.50 each

Homemade Dessert Selection of the Day

Ask your Server for Today's Choices

To Follow £1.50 each

Freshly Brewed Coffee or Tea

Served with Biscuits

Dietary requirements can be accommodated with prior notice.

Waterfront Restaurant

Lunch Menu Five

Served Tuesday 3rd to Friday 13th January 2011, Tuesday 20th to Friday 30th March 2012 and Tuesday 12th to Friday 15th June 2012
Menus are subject to change at short notice due to training environment.

Starter £2.50 each

Homemade Soup of the Day

Served with Fresh Bread & Butter

Char Grilled Halloumi, Pepper, Courgette & Mozzarella Gateau (v)

Served with Fresh Salad & Balsamic Reduction Dressing

Main £4.50 each

Catch of the Day from Doncaster Market

Steamed Fish with Garlic, Spring Onion & Ginger

Served with Asian Noodles

Today's Vegetarian Option (v)

To be confirmed

Chicken & Spinach Lasagne

Layers of Chicken, Pasta & Spinach bound together with a Creamy Leek Sauce

High Melton Minted Lamb Pie

Served with Homemade Chips & Pea Puree

Mains are Served with a Selection of Seasonal Vegetables & Potatoes

Dessert £2.50 each

Homemade Dessert Selection of the Day

Ask your Server for Today's Choices

To Follow £1.50 each

Freshly Brewed Coffee or Tea

Served with Biscuits

Dietary requirements can be accommodated with prior notice.



Waterfront Restaurant Christmas Lunch Menu



29th November - 16th December 2011

All sample menus can be changed at short notice due to training environment.
Healthy alternatives or cooking methods will be used on request.

Starter

Homemade Cream of Leek and Potato Soup

Served with Fresh Bread

Chicken Liver Parfait

Melba toast and Waterfront Chutney

Main

Traditional Roast Turkey

Homemade stuffing, pigs in blankets

Salmon en croûte

Sautéed leeks, lemon and dill hollandaise

Woodland Mushrooms and Creamy Scented Cognac Sauce (v)

Served with parmesan wafer and toasted brioche

A selection of roasted parsnip, carrots, sprouts,
roasted potatoes and potato and swede mash is available

Dessert

Christmas Pudding

Brandy Sauce

Lemon Posset

With shortbread

Bailey's Chocolate Tart

With winter berries

To Follow

Coffee and Mince Pies



£12
per person



Waterfront Restaurant

Gourmet Christmas Menu

Thursday 1st & 8th December 2011

Menus are subject to change at short notice due to training environment.

Dietary requirements can be accommodated with prior notice.

Amuse

Mulled Wine and Canapés

Salmon Gravlax; Duck and orange pate or Stuffed cabbage

Starter

Partridge in a Pear Salad

Pan seared partridge, with a pear and walnut salad and stilton dressing



£20
per person

Fish

Spinach Stuffed Salmon

Served with anna potatoes, celeriac puree and hollandaise sauce

Main

Turkey and Trimmings

*Roast turkey breast, turkey ballontine with apricot and herb farce,
and pigs in blankets, roast potatoes and turkey jus*

Roasted Sweet Fire Red Pepper Risotto (v)

with Confit Leek

All served with glazed lemon carrots, Brussels sprouts, roast parsnips

Dessert

Christmas Classics

*Orange, Baileys and chocolate mousse; Christmas pudding
Mincemeat and brandy cream mille feuille*

To Follow

Coffee and Mince Pies



Booking Form

Name

Number of Persons

Event

Date of Event

Address

Postcode

Contact Telephone Number

Dietary Requirements (eg vegetarians, allergies)

To confirm your booking please return this form along with a deposit of **£10.00** per person to the following address (Freepost no stamp required):

Ian Allgood
Waterfront Restaurant & Conference Centre
Doncaster College
FREEPOST RRBE-CXTZ-ZTGA
Chappell Drive
Doncaster
DN1 2RF

or telephone **01302 553833**

Cheques should be made payable to Doncaster College FE Corporation



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