

Dover College Menu - Michaelmas Term Week 3

Boarder's Breakfast	Monday - Friday	Saturday	Sunday	
Every Day	A selection of cereal, granola & porridge. Wholemeal and white toast with preserves. Yoghurts with seeds and fresh fruit toppings			
Hot Selection	Eggs, Bacon, Sausages, Hash Browns, Mushrooms, Tomatoes	Brunch		
Juices	Orange Juice and Apple Juice available daily			
Hot Beverages	rages Tea, Coffee and Hot Chocolate available daily			

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Cottage Pie Slow Cooked Beef Mince Chicken Chasseur	Beef Lasagne Tomato Sauce & Bechamel Pork & Fennel Ragu Fried Gnocchi	Tuscan Chicken Fresh Herbs, Spinach, Tomato Creamy Tarragon Chicken	I LONNED WITH CALIDEN	Coconut Thai Chicken Curry Fried Rice with prawns & spicy pork
Vegetarian Main Course	Quorn Mince Cottage Pie With Potato Topping	Baked Gnocchi, Tomato, Basil, Mozzarella	Quorn Cottage Pie Topped with Mash Potato	Quorn Sausages Onion Gravy	Vegetable, Coconut Thai Green Curry Lemongrass & Coconut
On the side	Steamed Potatoes Rich Gravy Steamed broccoli Sweetcorn Sauteed cabbage Mashed Swede	Garlic bread Fennel Roasted Potatoes Sweetcorn Green beans Garden Peas Savoy Cabbage	Steamed Rice Herb & Garlic Roasted New Potatoes Roasted Med Veg Sweetcorn Courgette	Mashed Potatoes Onion Gravy Garden Peas Braised Red Cabbage Cauliflower & Broccoli cheese Baby Carrots	Egg Fried Rice Prawn Crackers Garlic Naan Bread Sauteed Mange Tout & Beansprouts Green Beans, Garlic & Chilli Broccoli



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Jacket Potato Bar	Baked beans Grated cheese	Baked beans Grated cheese	Baked beans Grated cheese	Baked beans Grated cheese	Baked beans Grated cheese
Pasta Bar	Tomato & basil sauce	Roasted red pepper	Cream mushroom & bacon	Pesto	Tomato & red pepper
Hot Dessert	Sticky Toffee Pudding	Rice Pudding	Apple strudel, cream	Rhubarb Crumble	Mini Doughnuts & Chocolate Sauce
Cold Dessert	Crepes, Strawberries, Lemon & Sugar	Tirimisu	Lemon Drizzle, Mascarpone	Meringue nest, Chantilly & Strawberry Compote	Greek Yogurt, Mandarin, Granola

Boarder's Dinner	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Tandoori Chicken Leg Butter Chicken Thigh	Pork Schnitzel, Fried Onions, Garlic Butter	Buffalo Chicken Burger Sliced Cheese, Gem Lettuce, Mayonnaise	Baked Meatballs Tomato & Mozzarella	Baked Fish Olives, Pesto, Fresh Herbs, Lemon	Homemade Calzone	
Vegetarian Main	Tandoori Lentils	Spiced Falafel	Buffalo Mushroom	Quorn Meatballs	Frittata	Vegetarian	
Course	randoon Lends	Fried Onions	Burger	Quom Meatbatts	Tittata	Calzone	
On the Side	Saag Aloo Potatoes Poppadum Basmati Rice Lentil Dhal Tomato & Onion Salad	Bacon & Onion Fried Potato Herb Spaghetti Focaccia Braised Red Cabbage	Homemade Spiced Nachos Homemade Slaw Cajun French Fries Griddled corn on Cob Creamy Cajun Pasta	Spanish Rice Mushroom Gratin Sourdough Caesar Salad Baked Sweet Potato	Mixed Cous Cous, Feta Chorizo Potato's Tempura Courgette Mange Tout	Fried Polenta, Parmaesan Creamy garlic mushrooms Tomato, Basil & Mozzarella	Chef's Special
Salad bar	A selection of salads, cold cuts and cheeses with dressings.						