



THE CHEF IN WAITING

milton keynes college training restaurant

APPETISERS

Watercress Soup

Bursting with vitamins and minerals, this peppery little leaf is one of our natural superfoods - and tastes great too.

Warm Salad of Duck breast

Roasted breast meat served with oranges & beetroot with chicory & lambs lettuce.

Mussel, Bacon & Brie Tartlet

Served warm with a nest of dressed mixed leaves.

ENTREES

Pot Roasted Topside of Beef

Served with the cooking liquor & vegetables with Horseradish Yorkshire puddings

Fillet of Fresh Pollock

Grilled or pan fried served with sautéed leeks and chorizo sausage

Chicken Provençale

A typical French countryside dish of roasted chicken served with a sauce of tomatoes, garlic and olive oil.

Mille Feuille of Woodland Mushrooms

Mille feuille, (*French pronunciation 'mil fæj', "thousand sheets"*), of woodland mushrooms, tarragon and brandy cream.

All of our Entrees are served with a fresh selection of seasonal vegetables.

DESSERT

Choux Swans

Chocolate topped crisp choux pastry filled with crème pâtissière and fine praline

Strawberry Bavaois

For a delightful finale to a special celebration dinner .

Cheese Board

A selection of British & Continental cheeses

£13.50 including tea or coffee