

THE
BRASSERIE

at Milton Keynes College

Bespoke Dining Collection



Brazilian Churrasco

BBQ Platter to share

Hanger Steak with Chimichurri

A Traditional Cut of Steak from Brazil with a spicy chimichurri Sauce

Spicy Brazilian Chicken Skewers

Chicken thighs marinated with oregano, paprika, garlic and chilli. Glazed with a honey sauce

Brazilian Sausage

Brazilian style sausages cooked on the BBQ

Vegetarian Option

Brazilian Style Vegetable Skewers (v)

Marinated vegetable skewers grilled on the BBQ

Brazilian Vegetable Feijoada (v)

Brazilian black bean stew with thyme, cumin, chilli and lime

All served with

Arroz Branco (Brazilian Rice), Brazilian homeslaw, Potato Salad, Grilled corn

Caipirinha Sorbet

A sweet cachaça, lime sorbet

Dulche de Leche Cheesecake

With caramalised bananas

Brigadeiro Mousse

Chocolate fudge mousse topped with a chocolate vermicelli layer

(v) Suitable for vegetarians. (gf) Gluten free.

Our menu descriptions do not list all ingredients, if you would like any advice on the ingredients and allergens please ask your server. If you have any concerns about the presence of allergens, please speak to a member of staff



Indian Banquet Menu

Starter

Indian sharing board

Sweet Potato Pakora, Vegetable Samosas, Onion Bhaji, poppadums
Mango chutney, mint riata, lime pickle

Main

Butter Chicken

Lamb Rogan Josh

Chicken Korma

Vegetable Jalfrezi

(order individually or as a table to share – minimum 4 people)

Sides

Pilaf rice, sag aloo, bombay aloo, naan bread

Dessert

Kheer Brulee

Cardamom scented rice pudding with a caramelised top

Lassi Sundae

Frozen yoghurt topped with a strawberry and mango puree

Gajar ka Halwa

Indian carrot cake

Fine Dining Menu

Macarons from me to you....

Beetroot macarons filled with a horseradish crème fraiche (GF, V), Bacon and egg (GF) and Tomato, basil and mozzarella (GF, V)

Egg & Soldiers (V)

A slow cooked duck egg served with polenta soldiers and roasted vine tomatoes and a homemade brown sauce. (GF without brown sauce)

Or

Duck & Cherry

Slices of smoked duck breast, crispy duck leg croutons, cherry gel, poached cherries, almonds and garnished with pea shoots.

Pan fried Pollock

Served with clams topped with crispy salted rocket

Or

Beetroot & Roquefort (V)

A beetroot & tarte tatin served on a balsamic dressed rocket & rainbow beet salad topped with Roquefort ice cream and garnished with a beetroot gel.

Duo of beef with textures of onion

Braised short ribs & fillet, caramelised baby shallots, shallot puree, crispy shallots, dauphinoise potato & baby leeks and a Madeira sauce

Or

Open Lasagne (GF) (V)

A refined zingy tomato based ratatouille layered in gluten free pasta disc's topped with toasted pine nuts, caramelised button mushrooms and an Italian cheese & chive sauce

Chocolate Orange (GF)

Chocolate orange fondant, dark chocolate orange parfait, an orange sorbet on a chocolate crumb topped with an orange crisp, candied orange zest & orange gel.

Or

Layers of passion

A passion fruit panna cotta, passion fruit parfait, served with a poppy seed tuille and passion fruit curd

Buffet Menu

Selection of finger Sandwiches and Wraps V, GF

Chicken satay GF

Individual chicken skewers marinated in a satay sauce.

Parma Ham and Parmesan Bruschetta

Toasted crouton topped with Parma ham and shaved Parmesan.

Greek Salad Bruschetta

Toasted crouton topped with Feta cheese, tomato, olives and Basil.

Mini Quiche Bites (v)

Spinach and feta and cheese and onion mini quiche bites

Goats cheese Tartlets (v)

Mini tartlets filled with Goats cheese and Caramelised onion

Fruit Skewers V, GF

Individual fruit skewers with seasonal Fruit

Sweet things

Brownie bites V

Individual Brownie squares

Lemon drizzle Cake Bites V

Canapé Selection

Fish and Chips

Sous vide cod on a crispy chip with tartar sauce vinegar pearl and crispy bits

Spinach Mousse (gf)

Upon a parmesan crisp topped with toasted pine kernels

Duck a l'orange (gf)

Thinly sliced sous vide duck breast on a garlic roast potato sphere with a sticky orange jam

Rioja Prawns and Chorizo

Prawns and corn fried in rioja served warm upon a corn bread toast

Waldorf Tarts (v)

Puff pastry base, with a blue cheese mousse, pickled walnut, compressed apple and grape jelly

Chicken Liver Parfait

Chicken liver parfait on melba toast with truffle butter, red onion marmalade and port pearls

Wedding Menu

To Start

Mozzarella, tomato, basil

Mozzarella salad with confit tomatoes and basil oil

Mains

Beef blade, creamed potatoes, seasonal veg

Slow cooked blade of beef with horseradish mash and seasonal veg

Dessert

Chocolate cheesecake

With honeycomb

Women in Enterprise Lunch

Apple Fizz on arrival

Chicken Bonne Femme (GF)

Creamy mushroom sauce, baby carrots and new potatoes

Pollock and Fennel (GF)

A pan fried Pollock fillet on an fennel, mint and grapefruit salad and new potatoes

Eggplant Parmigiana (V) (GF)

Oven baked aubergine with tomatoes and mozzarella served with garlic bread and a side salad

British trio (GF)

Summer pudding, Eton mess, rhubarb and custard

Tarte au Citron

With meringue kisses and a raspberry gel

Chocolate Cheesecake

White, dark and milk chocolate layered cheesecake with a warm chocolate sauce

Tea and Coffee



at Milton Keynes College

01908 637373

the.brasserie@mkcollege.ac.uk