

# Christmas Menu at The Brasserie

Tuesday & Thursday Evenings 18:00 - 19:30  
12<sup>th</sup>, 14<sup>th</sup>, 19<sup>th</sup> & 21<sup>st</sup> December



## STARTER

Pumpkin Veloute

Rabbit Terrine, Chutney & Toast

## MAIN

Ballotine of Turkey, Cranberry and  
Thyme Stuffing, Pigs in Blankets

Roasted Lamb Breast, Apricot & Mint Stuffing, Braised Faggots

Salt Baked Celeriac

All Mains served with Roasted Potatoes, Honey  
Roasted Vegetables, Bacon and Cabbage

## DESSERT

Christmas Pudding & Brandy Cream

Yule Log with Spiced Pear Gel

**£30**



Please pre-order for tables larger than 4 covers to help support with student experience and we kindly request any allergies or dietary requirements be highlighted with a minimum of 48 hr notice.

To make a reservation or enquiry please contact us at the [brasserie@mkcollege.ac.uk](mailto:brasserie@mkcollege.ac.uk)

Thank you for your continued support.

All food is cooked and served by Lv 2 & Lv 3 Professional Cookery and Hospitality Students.