

# THURSDAY TASTENIGHT

## at The Brasserie

By Milton Keynes Catering And Hospitality

### AMUSE BOUCHE

A Taste of the Students Work

### STARTER

Moroccan Spiced Cous Cous Fritter, Cucumber Yoghurt

### FISH

Pan Fried Cod, Butter Bean and Mussel Cassoulet,  
Anchovy Dressing

### MAIN

Apple Glazed Pork Loin, Sage & Mustard  
Dauphinoise, Braised Cabbage, Jus

### DESSERT

Dark Chocolate Fondant, Chocolate Soil,  
Malted Cream

£35

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

Thank you for your continued support.

All food is cooked and served by Lv2 & Lv3 Professional Cookery and Hospitality Students.