

Adam Simmonds gives college students a masterclass in luxury cuisine

Celebrity Alpha Club chef partners with students for fine dining event

Alpha Club's twice Michelin starred chef Adam Simmonds provided a hands-on masterclass in fine cuisine with Milton Keynes College students.

Adam shot to fame on the TV show *Great British Menu* and has collaborated with some of the best known masters of his art including Marco Pierre White, Christophe Novelli and Raymond Blanc.

He passed on some of his secrets to the college students over two days, ending with a VIP fine dining event at the college's own Brasserie restaurant.

The dishes prepared on the night were all selected from the menu of the Alpha Club MK, whose staff were on hand to host the red carpet event.

The unique collaboration offered students the chance to work alongside Adam, preparing an exquisite three course meal for guests, giving a taste of what members of the new Alpha Club can expect from the luxury private club's restaurant when



it opens later this year. The partnership of the club with MK College for this event cemented the Alpha Club's commitment to links with the local community.

Guests at the event were treated to the following sumptuous menu...

Starter: Mackerel tartare, oyster, cucumber, horseradish (pictured, inset above).

Main: Roasted rump of lamb, aubergine, black garlic, goats curd, basil pesto (pictured below, right).

Dessert: Buttermilk mousse, elderflower, English strawberries, fresh almonds.

Adam's appointment as executive head chef of the new Alpha Club fits with the club's ethos of providing a luxurious space for members to relax, network, do business or simply enjoy fine dining.

For more information on how to become a member of Alpha Club MK, created exclusively for ambitious professionals, call 01908 354960 or visit the website alpha-club.co.uk/alpha-mk



ALPHA
Club

Call 01908 354690 or visit alpha-club.co.uk to find out more about the benefits of Alpha Club membership