



\$44.95

Beverages, taxes and gratuities not included.

We invite you to choose one item from each course.

For your convenience, we accept Direct Debit, VISA & MasterCard



Culinary Arts



Welcome

The Classroom Restaurant operates completely by the hard work and dedication of the Professional Cook Two (PC2) apprentices.

We thank you for your patience and understanding while they are learning valuable industry skills and assure you that we will do our utmost to make your experience a pleasant and memorable one.

Thank you.





MENU #2

GNOCCHI PARISIENNE STYLE

*fine herbs, brown butter,
double smoked bacon,
tomato*

or

DUKKAH CRUSTED BEEF CARPACCIO

*quail egg, caper berries,
truffled black pepper aioli,
rocket greens*

or

CHICKEN LIVER PARFAIT

*brioche,
grilled apple relish,
port wine jelly*

or


CORNISH GAME HEN CONSOMMÉ

*double consommé,
fine herb mousseline,
forest mushrooms*

or

ROASTED BEET & SQUASH SALAD

*pickled squash,
goat cheese terrine,
sherry vinaigrette*



WEST COAST BOUILLABAISSSE

*mussels, clams, salmon,
cod, saffron rouille,
grilled crouton*

or

BONELESS BEEF SHORT RIB

*sarsaparilla braised,
chateau potato,
cipollini onions*

or

PAN SEARED DUCK BREAST

*citrus cured, pear bread,
mulled wine jus*

or

SMOKED ONION RISOTTO

*arugula, crispy shallot,
cherry tomato compote*



LEMON MERINGUE TART

*burnt orange caramel,
cranberry sorbet*

or

WHITE CHOCOLATE PANA COTTA

*raspberry coulis,
honeycomb toffee*

or

PASSION FRUIT CHEESE CAKE

*grapefruit caviar, mango coulis,
gingersnap crumble*

