

The Classroom Bistro - Main Courses

December 2010

Slow roasted Black Isle Turkey, sage & chestnut stuffing, kilted chipolatas, bread sauce, roast potatoes & panache of winter vegetables £15.75

Roast breast of Killara chicken wrapped in local bacon, stuffed with leek & pork sausage, buttery mash, dauphinoise potato, chasseur sauce £14.95

Prime sirloin steak, grilled cherry vine tomatoes, haggis fritter, Royal Brackla sauce, with chips & a panache of vegetables 7oz £15.95 10oz £18.95

Beef fillet layered with Portobello mushroom, celeriac mash, fine beans, red wine & wild mushroom sauce, onion crisps £19.50

Char grilled Highland venison steak, roasted Langoustine tails, braised red cabbage, roast potatoes, cranberry jus £17.95

Funky fish & chips; Lemon sole in a crisp batter, seared lemon, chips, dressed salad, Classroom's own Tartare sauce £15.50

Roast field mushroom tartlet, grilled vegetable tower, couscous, sweet pepper essence £12.95

Penne pasta tossed in a tomato & sweet chilli sauce, roasted cashew nuts, basil crostini –with Tiger prawns or Killara chicken breast £14.95