

FRIDAY 6TH MARCH

RYB TALK

DINNER MENU

MAIN COURSE

Fillet Steak

Served with Potato Pave, Garlic Creamed Spinach, Tenderstem and a Peppercorn Sauce

Monkfish

Served with Lobster Bisque Sauce, Prawn Bon Bon and Seasonal Veg

Warm Brie and Pear Tart

Served with Dauphinoise Potato, Sweet Potato Puree and Wild Mushroom with Basil Oil