Friday Evening Discourse Menu
28th February 2014

Starter
Crab + smoked salmon salad
Asparagus salad, gorgonzola + roasted cherry tomatoes (v)
Chicken liver parfait, cornichons + melba toast

Main
Rump of lamb, crushed potatoes + pak choy
Sea bass, tapenade, braised fennel + Jersey Royal potatoes
Quinoa risotto, roasted vegetables & parmesan shavings (v)

Dessert
Orange crepes with vanilla ice cream
Passion fruit panna cotta, berry coulis
Cheese board

For bookings 020776702956 or msantos@ri.ac.uk

£24.50 for 2 courses £28.50 for 3 courses

This includes half a bottle of house red or white wine
All prices are inclusive of 20% vat
An optional service charge of 12.5% is added to your bill
Items may be changed subject to availability
Please make us aware of any dietary requirements ahead of time to allow us to design a suitable alternative where possible