



2000

THURSDAY 8TH AUGUST

Anniversary Dinner



Main Courses

Duck confit served with truffle mashed potatoes, braised carrots and port jus

Monk fish in Parma ham served with truffle mashed potatoes and tomato & tarragon cream

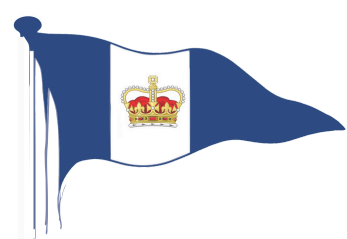

Beetroot pithivier served with truffle mashed potatoes and tomato & tarragon cream

Desserts

Strawberry shortcake with fresh strawberries, Chantilly cream, shortcake crumb and strawberry coulis

Selection of Cheeses, Biscuits, Chutney & Grapes

Please inform a member of the team if you have any dietary requirements or allergies
Gluten Free available



Royal Torbay Yacht Club

