

Valentines Dinner 14th February 2011

Menu

Starter

Salmon Trout Cranberry Cheese and Grape Salad
Or
Fresh Green Asparagus with Parma Ham and Mango Salsa

Main Course

Beef Fillet Slivers with Béarnaise Sauce
Served With:
Potato Rosti Topped with Vegetable Ratatouille
Or
Grilled Sole Dressed with a Prawn and Herb Sauce
Served With:
Shoe String Potato Fries and Vegetable Ratatouille

Dessert

Trio of Chocolate Lava Cake Ice Cream and Black Cherry sauce
Or
Crème Bruleè with Fresh Fruit and Chocolate Truffle

R185.00 per person