



MOTHER'S DAY At Devonvale 9th May 2010

STARTER TABLE

Cream of Asparagus Soup with Croutons

Platters: Smoked Salmon with Avocado, Grilled Prawns with Lemon Butter, Chinese Fish Medallions, Calamari in Tempura Batter, Thinly Sliced Cold Meat Platter with Creamy Dijon Mustard, Mini Tortilla Wraps with Smoked Chicken, Slivers of Springbok Carpaccio on Bruschetta Breads with Sun-dried Tomato, Whole Fish Display and Chicken Nuggets
Salad Platters: Mixed Green Salad, Cocktail Tomatoes, Feta Cheese, Olives, Butternut with Sunflower Seeds, Spinach Feta and Bacon Salad, Beetroot & Citrus Salad, Tabouleh Salad

Selection Bread & Butter on Display

MAIN COURSE BUFFET & CARVERY

Stuffed Leg of Lamb and Pork Neck Roast
Thai Green Chicken Curry with Sambals & Poppadums
Beef and Onion Pie
Roast Potatoes
Fragrant Basmati Rice
Pumpkin Bake
Roasted Vegetables

HIGH TEA DESSERT TABLE

Strawberry Tartlets, Two tone Coconut Ice Cubes, Chocolate Brownie Cubes, Mixed Nuts Slice, Mini Crème Bruleè, and Sticky Toffee Pudding Cups with Cream, Fudge Cubes, Baklava, and Greek Milk Tarts
Fresh Fruit Skewers with Trio of Ice Cream and Berry Sauce
Cheese & Biscuits served with Coffee

R180 per person / Kids 12 under R100 - Please contact BB for more information or to book your special table!
Brigitte@devonvale.co.za or 082-881-0466