

Valentines Ball

DINNER AND DANCING AT DEVONVALE - 19 FEBRUARY 2011



CANAPÉS

Crostini with Asparagus and Goats Cheese, Creamy Peppadew with Olive and Salmon Trout

PLATED STARTER

Skewers of Melon, Parma Ham and Mini Mozzarella with Grilled Shrimp and Truffle Oil Vinaigrette

Strawberry and Lime Sorbet

PLATED MAIN COURSE

Grilled Balsamic Dijon Chicken served with Couscous and Aubergine Cakes, Vine Tomatoes and Plum Sauce

- or -

Cabernet Filet Mignon with Crusty Baby Potatoes Porcini Mushrooms and Grilled Vegetables

PLATED DESSERT

Molten Chocolate Cakes with Black Cherry Sauce

- and -

Vanilla Ice Cream

THE CLOSURE

Coffee served with Lindor Chocolates