

\$85-00 per person
exc Drinks

Strawberries & Cherries



Weekend

Friday 20th November
Saturday 21st November
Sunday 22nd November

STRAWBERRY & CHERRY WEEKEND GALA DINNER FRIDAY 20 November 2009

4 COURSE GOURMET DINNER (EXC. Drinks)

MENU

Appetiser

Insalata caprese

(tomato, bocconcini, fresh basil, capers, drizzled with extra virgin olive oil)

entrée

Quail Salad

(grilled whole quail with fresh local strawberries, black grape and fetta cheese)

main course

Rack of Lamb

(Delicious Spring Lamb Rack of Lamb brushed with a strawberry glaze, and served with strawberry sauce and baby vegetables)

SERVED ALTERNATELY

Roast Pork Loin and Cherries

(Succulent roast pork loin stuffed with pistachios and cherries, and served with cherry sauce and baby vegetables)

dessert

Strawberry, Cherry & Chocolate delight

(Fresh local strawberries macerated, served with a white chocolate sauce, cherries in champagne jelly, plus dark chocolate dipped strawberries)

Chocolates by Chocolat Celeste