

THE
Devon
Valley
HOTEL

*New Year's
Day Brunch*

— 01 . 01 . 2016 —

WILD BERRY SMOOTHIE

FRESH FRUIT PLATTER

DANISH PASTRIES &
CROISSANTS

LIME SCENTED SCRAMBLED
EGGS

PRIME CUT BACON

SPICED BUTTON
MUSHROOMS

CAPRESE PLATTER:
SLICED TOMATO,
MOZZARELLA, AVO AND
PESTO

PAN-FRIED AUBERGINES
WITH BABY MARROW
SHAVINGS AND FETA

POTATO GNOCCHI
WITH SPINACH AND
SHIITAKE MUSHROOMS
SET IN TOMATO AND BASIL
SAUCE

CHICKEN TAGINE:
A NORTH AFRICAN CHICKEN
CASSEROLE WITH PRUNES,
CARROTS AND BABY ONIONS

ALMOND FLAVORED
COUSCOUS

GREEN VEGETABLES

MILLIONAIRE SHORT BREAD

TURKISH DELIGHT

TOMES CHOCOLATE
MOUSSE CUPS

A SELECTION OF INFUSED
HERBAL TEAS OR FRESHLY
BREWED COFFEE

R195
PP