



The International Federation of
Professional Aromatherapists

10TH ANNIVERSARY CELEBRATION DINNER

Friday 5th October 2012

Private Dining Area, Hilton Watford Hotel, Watford WD25 8HA

M E N U

- STARTER:** Rose Melon with Kiwi and Mango Salsa
- MAIN:** Baked Fillet of Salmon with Basil Crust
Served with Crushed Potatoes
- VEGETARIAN OPTION:** Pea and Asparagus Risotto with Rocket and
Parmesan
- SWEET:** Strawberry Cheesecake

