

ENTREE

ROASTED LEEK AND POTATO SOUP

SERVED WITH BREAD ROLL AND BUTTER

MAIN COURSE

RACK OF LAMB

ROSEMARY RUBBED SUCCULENT RACKS CRISP ON THE OUTSIDE MOIST IN THE CENTER,

SERVED WITH RED WINE AND GARLIC SAUCE

SEARED CHICKEN BREAST

PLUMP BREAST OF CHICKEN FILLED WITH SPINACH CAMEMBERT AND ROASTED CAPSICUM,

SERVED WITH VIN BLANC SAUCE

DESSERT

INDULGE INTO A SWEET BUFFET AND DANCE AWAY INTO THE NIGHT

WHITE CHOCOLATE CHEESE CAKE

STRAWBERRY BAVOUIR

MILLE FEUILLE

PROFITOROLE

MANGO CHEESE CAKE

CHOCOLATE MOUSSE

CREME CARAMEL

PANACOTTA

FRUIT PLATTER AND CHEESE BOARD

PRICE PER PERSON \$ 65