

CILANTRO CAFÉ

ENTREE

PUMPKIN SOUP SERVED WITH BREAD AND BUTTER

MAINS

TENDERIDGE SCOTCH FILLET

MARINATED AND ROASTED TENDERIDGE SCOTCH FILLET WITH A MERLOT JUS

SEARED CHICKEN BREAST

PLUM CHICKEN BREAST STUFFED WITH CAMEMBERT CHEESE AND ASPARAGUS
DRIZZLED WITH A VIN BLANC SAUCE

MAIN SERVED WITH ROSEMARY GARLIC MASH, BROCCOLLINI AND JULIENNE OF
CARROT

DESSERT BUFFET

WHITE CHOCOLATE CHEESE CAKE

BLACK FORREST

CHOCOLALE CAKE

STRAWBERRY BAVOUIR

PROFITOROLE

PANACOTTA

FRUIT AND CHEESE PLATTER

PRICE PER PERSON \$65