



**Quality Hotel
Plymouth International**

Quality Weddings

Please note all prices quoted are valid until December 2010
and are subject to change from January 2011

**Set Menu A
\$38.50 per person**

Entrée – select one option

Soup of the day served with a freshly baked bread roll
Crust platter with herb and garlic olive oil

Mains

Roast beef ribeye with rich gravy and horseradish
Chicken breast fillet with pesto and tomato salsa

Main meal served with potatoes of the day and hot seasonal vegetables

Dessert

Please make a selection of one dessert from our plated desserts options
Freshly brewed coffee, tea and a selection of herbal teas and home made truffles

**Set Menu B
\$48.50 per person**

Entrée – select one option

Rare venison salad with kumara rösti, sweet onion preserve and cress salad
Seafood chowder with crème fraiche and garlic croutons
Caesar salad with soft poached egg, crisp bacon, creamy dressing and shaved parmesan

Mains – select two options

Pan fried fish fillets with roast cherry tomatoes, capers and herb aioli
Lamb rump roasted with rosemary oil and served with onion tarte tatin and port jus
Crisp pork belly with mulled apple and verjuice gravy
Grilled beef ribeye with mushrooms and béarnaise sauce

Main meal served with potatoes of the day and hot seasonal vegetables

Dessert

Please make a selection of one dessert from our plated desserts options
Freshly brewed coffee, tea and a selection of herbal teas and home made truffles

**Set Menu C
\$58.50 per person**

Entrée – select one option

Seared lamb tenderloin with sweet pea risotto and fresh pesto
Chicken and prawn dumpling soup with lime, miso and rice noodles
Duck liver pate with fig chutney and ciabatta toast

Mains –select two options

Chargrilled angus tenderloin with sautéed mushrooms and béarnaise sauce
Pot roast baby chicken with asian spices and served with fragrant rice
Venison loin with game sausage, red wine and bitter chocolate sauce
Grilled proper fillet with saffron aioli and garlic herb pesto

Main meal served with potatoes of the day and hot seasonal vegetables

Dessert

Please make a selection of one dessert from our plated desserts options
Freshly brewed coffee, tea and a selection of herbal teas and home made truffles



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Buffet Menu

\$46.50 per person – Minimum of 80 pax

Selection of freshly baked breads – served onto tables

Carvery Selection

Roast beef ribeye

Glazed baked ham on the bone

Hot Buffet Selection – select three options

Lamb kofta with greek yoghurt

Crispy pork with sticky ginger and chilli sauce

Beef and mushroom casserole

Sauté chicken with fresh tomato sauce, kalamata olives and parmesan

Baked fish fillets with white wine sauce and button mushrooms

Fried rice with prawn and vegetables

Thai chicken curry

Crumbed fish fillets

Poached seafood in creamy Pernod

Gilled marinated chicken with mint yoghurt

Vegetables

Potatoes of the day

Glazed carrots

Seasonal green vegetables

Cold Buffet Selection

Kumara salad with manuka honey dressing and fresh herbs

Mesculin salad with vinaigrette dressing

Fresh tomato with pesto oil

Dessert

Please make a selection of one dessert from our plated desserts options

Freshly brewed coffee, tea and a selection of herbal teas and home made truffles

Pre Dinner Cocktail Food & Supper Cocktail Food

\$2.50 per item choice per person

Cold

Petite club sandwiches

Chicken and mayonnaise rolls

Sushi rolls

Flatbread with guacamole and hummus

Hot

Risotto cake and tomato pesto

Fried polenta with onion marmalade and parmesan

Crostini with tomato and feta

Petite savouries

Fish goujons and remoulade

Plated Dessert Options

Please select one item from below to complete your menu

Fruit and nut cheesecake with chocolate

Lemon Tartlets with lemoncello cream

Chocolate fudge gateaux with berry sauce

Steamed toffee pudding with butterscotch sauce

Liqueur custard Profiteroles with warm caramel or chocolate sauce

Buffet Dessert Available - POA