



Set Menu
For Groups over 20 people
\$45 per person

ENTREE

choose one of the following

Classic Cesar Salad

served with chicken and balsamic garlic croutons

OR

Pesto Mussels

New Zealand green lip mussels in a white wine pesto broth and crusty sour dough bread

MAINS

choose one of the following

Twice cooked port belly

braised in cider with savoy cabbage and mashed potato

OR

Fish of the Day

with new potatoes, wilted greens and salsa verde

OR

Pumpkin Risotto

with pumpkin textures, shaved parmesan and mascarpone

DESERT

individual dessert

Chocolate Mousse

with a rich vanilla cream and chocolate sauce

OR

Lemon Curd Tart

with citrus confit and lemon sorbet

Menus subject to change , please confirm menu when booking

All prices include gst



ABEL TASMAN
A PRIME HOTEL

