



PRIME HOTELS  
WELLINGTON

## Dinner set menu

From  
**\$35**  
PER PERSON

**Minimum of 10 people**

**2 courses \$35.00**

**3 courses \$43.00**

### ENTREES

- Taboule de couscous with smoked salmon, salad & herb mayonnaise
- Free range liver pate with home made relish & multigrain toast
- Salt and pepper squid with chilli, coriander & mint of fresh salad
- Salmon mousse with feta cheese, caramelised walnuts & lemon dressing

### MAINS

- Free range chicken breast, warm broad bean pancetta salad, cauliflower puree
- Grilled pork cutlet, potato gratin, apple & fennel salad
- Slow braised beef cheek, horseradish mash, roasted mushroom & gremolata
- Fish of the day, on new roasted potatoes, spinach with salsa verde

### DESSERTS

- Homemade tiramisu
- Chocolate marquis with berry compote and vanilla ice cream
- Lemon custard tart served with berry coulis & mascarpone cheese
- Caramel panacotta

Sides for the table \$2.50 per person

**SALADS**– please choose one

- Seasonal roasted vegetable, with honey & balsamic dressing
- Baby spinach, cherry tomatoes, caramelized walnut & fresh orange
- Tuna salad, fresh mesclun leaves, cucumber with lemon & mayonnaise dressing
- Rocket, olives, feta cheese, & sundried tomato
- Roasted kumara & new potato, bacon, parsley & garlic
- Greek salad– Tomatoes, cucumber, red onion & feta cheese

### Dietary Requirements

We always cater for dietary needs and can change recipes and dishes to suit, or provide separate meals for individual needs.

*All prices include 15% GST. Menus are subject to change.*

