



**COPTHORNE
HOTEL**

GRAND CENTRAL, NEW PLYMOUTH

Buffet Menu \$45.00

Mains

Beef stir-fry
Chicken and tomato cappanata
Moroccan lamb kebabs
Crumbed scallop bites with dipping sauce
Thai vegetable curry
Manuka honey glazed ham on the bone

Salads and Vegetables

Mixed green leaf salad
Potato salad with chorizo and chives
Traditional coleslaw
Italian pasta salad
Cauliflower with cheese sauce
Vichy carrots
Steamed gourmet potatoes with herb butter

Dessert

Fresh seasonal fruit salad
Pavlova with fresh seasonal fruit and chantilly cream
Rich chocolate fudge cake

Tea and coffee

Please select four mains, two salads, two vegetables and two desserts



COPTHORNE
HOTEL

GRAND CENTRAL, NEW PLYMOUTH

Buffet Menu \$55.00

Soup

French onion
Potato and leek
Roast pumpkin and cumin

Mains

Sweet and sour chicken on fragrant rice
Moroccan lamb kebabs
Salt and pepper squid
Southern marinated mussels and spring onions
Soy honey chicken wings
Roast beef and Yorkshire pudding
Manuka honey glazed ham on the bone

Salads and Vegetables

Mixed green leaf salad
Caesar salad with parmesan, boiled egg, bacon and croutons
Traditional coleslaw
Rice salad of peppers, spring onion, raisins and mint
Spiced roast pumpkin, chilli and sour cream
Steamed green beans and bacon
Cauliflower and cheese sauce
Steamed new potatoes and herbs

Desserts

Wild berry mousse
Chocolate coated profiteroles
Chef's choice of cheesecake
Fresh seasonal fruit salad
Pavlova with chantilly cream

Tea and coffee

Please select one soup, four mains, two salads, two vegetables and three desserts



COPTHORNE
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GRAND CENTRAL, NEW PLYMOUTH

Buffet Menu \$60.00

Soup

Ham hock and pea
French onion
Asian broth
Potato and leek

Mains

Moroccan lamb kebabs
Roast sirloin with horse radish crust
Glazed pork rib roast with apple sauce
Rolled leg of lamb with rosemary and thyme
Marinated chicken wings
Chicken and tomato cappanata
Vegetable lasagne
Natural pacific oysters on ice
Southern marinated mussels

Salads and Vegetables

Potato and chorizo
Tabouli with buckwheat, tomato, cucumber, lemon
Asian glass noodles with coriander, radish and chilli
Traditional coleslaw
Vichy carrots
Creamy garlic potato gratin
Steamed green beans and bacon
Spiced pumpkin with spring onion chilli sour cream

Desserts

Shots of individual berry trifle
Pavlova and chantilly cream
Wild berry mousse
Chocolate covered profiteroles
Fresh fruit seasonal fruit salad
Chocolate brownie triangles with whipped cream
Mixed flavours of lamingtons

Tea and coffee

Please select one soup, four mains, two salads, two vegetables and three desserts