



PUNGA COVE

Your Sanctuary in the Sounds

Weddings 2012-2013

Sample Wedding Dinner Menu

\$90.00 per person (incl GST)

Three courses, choose 2 options from each category

A La carte Menu Starters

Windsor Blue Cheese Tartlet with
Marinated Summer Vegetables and Peach Chutney
or

Cured Duck Breast with Puy Lentil Salad,
Orange Segments and Rocket Leaf Topping
or

Kaikoura Coast Crayfish Bisque with
Garlic Croutons and Aioli Sauce
or

Fresh Salmon Tartare with Pesto Dressing
and Toasted Ciabiatta Bread.

MAINS

Baked Groper Fillet with Bacon Risotto
and Elderflower Hollandaise Sauce

or

Beef Fillet with Potato Rosti, Sautéed Green Beans
and Forest Mushroom Sauce

or

Salmon Fillet with Lemon Crushed Potatoes,
Asparagus Spears, Basil and tomato Concasse

or

Rack of Lamb with Fresh Fettuccine,
Vegetable Julienne and Rich Madeira Jus

DESSERT

Chocolate Fondant with Fresh Strawberries
and Crème Anglaise

or

Mango Bavarois with Raspberry Coulis
and Coconut Tuile

or

Pineapple Tart Tartin with Toffee Sauce
and Vanilla Ice Cream

or

Pear and Apple Crumble with Canterbury
Cream sauce and Mascarpone Quenelle

Platters (pre dinner nibbles)

\$120 per platter

This is a large platter with a range of canapés, for example
Tarlets, salmon, filo cups, brichettes, chicken, quiche to name a few.
This platter is big enough for 15 people.

Your hosts: Bev & Ralph Faulkner

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