

**BOOK YOUR CHRISTMAS PARTY
AT HOTEL COACHMAN**

TAKE THE ELEVATOR HOME

Hotel rates from \$115 (incl. GST) per night

*This offer is subject to availability

HOTEL COACHMAN



Ph: (06) 356 5065

Email: functions@coachman.co.nz

140 Fitzherbert Avenue

Palmerston North

 [hotelcoachmanpn](https://www.facebook.com/hotelcoachmanpn)
www.coachman.co.nz

HOTEL COACHMAN PRESENTS



**30TH 1ST
NOV DEC**

**7TH 8TH
DEC**

SUPERHEROES SAVE CHRISTMAS

**14TH 15TH
DEC**

\$70pp

Early Superhero Special
Book & Pay by 20th Sept and pay only \$68.00pp

**LOADS OF ENTERTAINMENT
THROUGHOUT THE NIGHT**
**PRIZES FOR BEST DRESSED
SO GET CREATIVE**



**WITH LIVE MUSIC FROM
THE AVENGERS**

Drinks Commence from 6.30pm
Conclusion 12.30am

MENU

APPETIZERS

TERRIFIC CRISPY PORK STRIPS
THOR CHICKEN MEATBALLS
WONDER PRAWNS

SALADS

CAPTAIN CAESAR SUPREME

Romaine lettuce, eggs, cherry tomatoes, shaved parmesan and crusty Italian croutons
with anchovy dressing GF

HULKY POTATO SALAD

Twice cooked baby potatoes, diced bacon, shredded poached chicken, chives
and homemade garlic aioli sauce GF

AMAZING ORZO RISONE MIX

This fresh fruit and vegetable mix salad is as flavourful and nutritious as its bold colours served
with Italian smoke dressing GF

MARVELLOUS HOUSE SALAD

Fresh mixed greens with bell peppers, cucumber, sundried tomato, red onions, olives and feta
with honey raspberry vinaigrette GF

HOTS

IRON GRILLED CHICKEN

Char-grilled chicken breast, gets a punch of flavour from a sticky citrus sweet-chilli sauce GF

DARK ROASTED ROOT VEGETABLE MEDLEY

Caramelised roasted vegetables drizzled with a dark sweet balsamic syrup GF

FANTASTIC FOUR MUSHROOM PASTA

A combination of four savoury mushrooms with silky smooth cheesy sauce V

FLASH FISH FILLET

Light crispy crumbed fish is served with depth of flavour in a sweet tangy sauce and fresh herbs

STORM SEASONAL VEGETABLES

Colourful vegetables mixed with tenderloin sliced beef and a stormy thick sauce.

CARVERY

INCREDIBLE SCOTCH FILLET

with red wine jus GF

SUPER CRACKLING PORK

with apple raisin sauce GF

DESSERT ALTERNATE DROP

THE DARK KNIGHT RISES

Dark chocolate mousse served with a dark chocolate sauce V

OR

A TOUCH OF KRYPTONITE

Lemon and lime tart served with a raspberry coulis GF, V