



Winemakers Dinner

Wednesday 29th September

Hosted By

An evening of New Zealand's finest wines and cuisine.

Enjoy a five course Degustation dinner, matched to a wine produced by Cloudy Bay.

Critically acclaimed Cloudy Bay, is recognized the world over as one of New Zealand's most popular and well known estates.

Canapes

Cloudy Bay Pelorus

-oOo-

Crayfish Bisque

-oOo-

Corn Fed chicken Sausage

creamed polenta

Cloudy Bay Pinot Gris

-oOo-

Clevedon Coast Tempura Oyster

glass noodles, coconut and saffron

Cloudy Bay Te Koko Sauvignon Blanc

-oOo-

Cannon of Canterbury Lamb

wild mushroom farce

Cloudy Bay Pinot Noir

-oOo-

Trio of Citrus Desserts

Iced lemon Parfait, orange Catalan tart, lime and ginger sable

Cloudy Bay late Harvest Riesling

150 Dollars Per Person

Reservations Essential:

03 379 1350

Bookings Strictly Limited to Sixty Persons

Arrival drinks and canapés at 7pm

Due to the social nature of the events all seating will be on tables of ten to encourage discussion and opinions on the food and wine to be shared