

Examples of menus

Tuesday, 15 July 2008

Appetisers

Rare roast beef with English spinach and beetroot dip

Entrée

Home made gnocchi with gorgonzola sauce

Mains

Rabbit fillet and rolled rabbit leg with herbs in white wine on Jerusalem artichokes.

Dessert

Chocolate mousse cake

Friday, 16 March 2007

Appetisers

Piquant goat's cheese and caramelised zucchini tarts

Entrée

Mussels in a rich tomato sauce with warm crusty garlic bread

Mains

Gurnard fish and herb pie with light puff pastry.

Dessert

Poached fruits with home made raspberry yoghurt ice cream.

Guest's birthday dinner

Sunday 23 March 2008

Appetizers

Smoked salmon on herbed blinis with lemon scented crème fraiche and roe

Entrée

Roast field mushrooms with angel hair pasta and sage butter

Quartz Reef Pinot Gris

Mains

Organic Cardrona Valley lamb rack with golden potatoes and garlic and onions confit.

Valli Gibbston Pinot Noir

Dessert

Dark chocolate mousse cake.

Emma Rippon Bottle fermented 1995

Winemaker's dinner with Jo Mills –Rippon Vineyard, Wanaka

Wednesday 12 March 2008

Appetizers

Smoked salmon on herbed blinis with lemon scented crème fraiche and roe
Osteiner White Wine 2006

Entrée

Herb, citrus and strawberry salad with cayenne pepper calamari
Rippon Riesling 2006
Rippon Young Vines Riesling 2006

Mains

Peppered Venison with a Pinot and Raspberry wild thyme jus served with broccoli puree and
creamy mash.
Rippon Pinot Noir '05
Jeunesse Young Vines Pinot Noir 2005.

Dessert duo

Chili chocolate tarts and lemon tarts with mascarpone.
Emma Rippon Bottle fermented 1995