

Dinner with Seresin New Zealand Wines
With guest speaker Sara Fogarty
In association with Penistone Wine Cellars
Friday 13th September 2019, 7.00pm
£60/head

TO RESERVE A TABLE CALL 01226 792525

Seresin Sauvignon Blanc 2017 Canapes

Seresin Viognier 2012 Fillet of seabass, orange and fennel

Seresin Chiaroscuro 2018

Lightly spiced tiger prawn, potato and spinach samosa Coriander and mango salad

Seresin Leah Pinot Noir 2017

Home smoked pulled chicken rillette, apple puree, watercress and sourdough toast

Seresin Raupo Creek Pinot Noir 2013

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Seresin Noa Pinot Noir 2013

Steamed steak, thyme and mushroom suet pudding, spinach and roast onion puree,

Seresin Late Harvest Riesling 2013

Poached rhubarb, lemon curd and raspberry fool, crumbled shortbread

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