

STONEHAVEN DINNER MENU

**The menu for the evening three course meal will be discussed with Guests to meet preferences*

**Wherever possible fresh produce from our own gardens will be used plus seasonal fruit & vegetables from the Marlborough Region*

**Wine available*

The set menu dinner at \$68 pp may be made up from the following examples. This menu comprises only some dishes on offer, so please discuss other options with your hosts, Paulette & John. Once the menu for the evening is set all guests will be served the same meal.

STARTER:

Warm bread with either Seresin Lemon or Lime Infused Olive Oil for dipping or Tussock Olive Oil with hazelnut dukkah.

ENTREES:

**Scallops (in season): Lightly marinated in lime juice, dill & parsley, seared and served on top of savoury pikelets.*

**Prawn & Avocado Salad Stack comprising layers of avocado and pear, prawns and rice and served with sweet chilli sauce and herb mayonnaise.*

**Green-shell Mussels: Simmered in chardonnay, served with either mushroom, spring onion, chilli & coconut cream dressing or tomato, onion & herbs.*

*Homemade seasonal soups:

**Cream of pumpkin with yoghurt and bacon.*

**field mushroom with herbed crème fraîche.*

**tomato with basil cream & chilli oil.*

**Our specialty Seafood soup - Chunks of fresh white fish, simmered in coconut cream with kumara (NZ sweet potato), spinach, onion, coriander ginger & Chilli and garnished with green-shell mussels.*

MAINS:

**Lamb : Shank, cooked long and slow on potato and parsnip mash with seasonal vegetables or Lamb Rack with mustard and hazelnut citrus crust served on NZ native spinach and crisp baked potato.*

**Chicken Breast: Strips of breast meat lightly smeared with mustard topped with breadcrumbs and simmered gently in cream, served on steamed silver beet with scallop potatoes and seasonal vegetables.*

**Venison Medallions: medium rare with Red Wine Jus or berry sauce, served on red onion and mushrooms, creamed potatoes and seasonal vegetables.*

**Fish: Fresh white fish gently fried, served with lemon sauce and wasabi cream on fresh salad greens with oven baked potato & kumara cubes.*

**Pork: with roasted apple & Balsamic Vinegar Jus garnished with Whisky-soaked prunes with cinnamon pumpkin and green beans.*

**Eye Fillet of Beef : marinated then seared on the BBQ in the piece, cooked medium rare & served with reduced marinade or Green Peppercorn brandy cream sauce or individual steaks, bacon wrapped, and cooked to requirements served with creamed kumara & green beans.*

DESSERTS:

****NZ Pavlova:*** Baked the traditional way with a crunchy outside and a marshmallow-textured inside. Served with fresh whipped cream and seasonal fruit

****Fruit Shortcake:*** Light, sweet shortcake filled with seasonal fruit. Served warm with ice cream and/or cream

****Rich Chocolate & Nut Torte :*** Stonehaven specialty, served warm, lightly dusted with icing sugar & surrounded with flaked chocolate , whipped cream and boysenberries simmered in Drambuie.

****Cheese platter:*** three NZ cheeses, fresh fruit, savoury jam or fruit chutney & crackers.

WINE AVAILABLE

Marlborough is renown for its Sauvignon Blanc and Pinot Noir.

Our intention is to provide some wines that are aged from vintages no longer available from the vineyards, and wines from exceptional, limited production or Export only vineyards some of which are unavailable for public tasting or purchase.

John has a cellar of wines available for purchase to accompany dinner or for your drinking pleasure at any time.

These include Sauvignon Blanc, Pinot Gris, Riesling, Chardonnay, Gewurztraminer, Pinot Noir, Merlot, Cabernet Merlot, and Australian Cabernet Sauvignon and Shiraz.

Also available are dessert wines and sparkling wines.