



# GLAZEBROOK HOUSE

## New Zealand Wine Event with Tinpot Hut Wine

### Aperitif

*Choice of Tinpot Hut Marlborough Pinot Gris or Pinot Noir*

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Goats cheese mousse, crostini, watercress, sunflower seeds and a New Zealand Manuka honey dressing

*(Tinpot Hut Marlborough Sauvignon Blanc)*

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Baked sole in breadcrumbs, asparagus, sea spinach, New Zealand green lipped mussel hollandaise

*(Tinpot Hut 'McKee Vineyard' Grüner Veltliner)*

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'All from the BBQ' Marinated Leg of Lamb, charred and mashed kumara's, summer green beans

*(Tinpot Hut Martinborough Pinot Noir)*

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Cheese board with pickles, chutney, fruit & crackers

*(Tinpot Hut Hawkes Bay Syrah)*

Food Allergies and intolerances: all of our dishes are prepared in house. If you have certain allergies or intolerances and need guidance with our menu, please ask a member of staff for more information.

A discretionary 12.5% service charge will be added to your bill and is split between all staff, thank you.