

GLEN MANOR VINYARDS

HOR'S D'OUEVRES RECEPTION

*SAUVIGNON BLANC*

AMUSE BOUCHE

1<sup>ST</sup>

CRAB - PICKLED APPLE - OYSTER LEAF - RADISH - BUTTER

*JOSE'S ROSE*

2<sup>ND</sup>

FOIE GRAS PARFAIT - GRAPE - PRESERVED SCUPPERNONG - ALMOND - ONION

*PETIT MANSENG*

3<sup>RD</sup>

LAMB LOIN - CARROT - BLACK GARLIC - PEAR - SAVORY

*CABINET FRANC*

4<sup>TH</sup>

BRAISED BEEF CHEEK - SMOKED TONGUE - CABBAGE - POTATO - PICKLE

*HODDER HILL*

6<sup>TH</sup>

COTTON CAKE - RHUBARB - CANDIED GINGER - WHITE CHOCOLATE ICE CREAM

*RAUPHEUS*

\$115