THE MOORINGS
HOTEL AND RESTAURANT

Lawson's Dry Hills, Marlborough
New Zealand Wine Dinner

New Zealand's most sustainably certified wine producer

**Hosted by Belinda Jackson, Lawson's Dry Hills
In Association with Liberation Drinks Co.**

**A Four Course Paired Tasting Experience - £90.00
25th March 2026**

Aperitif & Canapés
Sauvignon Blanc Reserve, 2024
Vibrant, aromatic, expressive Marlborough fruit

Oyster Mignonette, chilled, with citrus zest granita
Mussel Fritter Bites, herb aioli, micro shiso
Crisp Asparagus Tempura, lime & wakame dip

First Course

Pinot Gris Reserve, 2024
Delicate stonefruit, floral aromatics, soft texture

Pan Roasted Fillet of Hake
Creamed kūmara purée, fennel & pear salad, preserved lemon, Pinot Gris beurre blanc

or

Roasted Cauliflower Steak
Hazelnut crumble, golden raisin vinaigrette, coriander shoots,
light coconut lemongrass cream

Main Course

Reserve Pinot Noir, 2020
Reserve Pinot Noir Reserve, 2023
Structured, silky, dark cherry, subtle oak

Herb Crusted New Zealand Rack of Lamb
with smoked potato dauphinoise, charred baby beets,
asparagus, wild thyme & mint jus

or

Truffle Polenta with Roasted Root Vegetables
Creamy truffle polenta, roasted parsnip, caramelised carrot,
crispy sage, red-wine shallot jus

Dessert

The Pioneer, Gewürztraminer, 2024
Lychee, rose petal, spice—ideal for aromatic desserts

Spiced Pear & Almond Tart
Warm frangipane, rosewater Chantilly, cardamom caramel