



Open Day Oil Pressing Walnut Themed Dinner

Saturday 17 September 2011 from 3.00 pm

A Cracker of a Nut

Tour of walnut orchard and processing plant
including oil pressing and tasting – begins at 3.00pm

Langdale Vineyard Restaurant

Walnut Themed Dinner – 6.00 pm for 6.30 pm start

Pre-dinner drink on arrival

Mulled wine

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Selection of appetisers

Waiting on each table to share will be loaves of walnut bread with
middle eastern lebanese, walnut oil, walnut dukkah, walnut and
rocket pesto and walnut hummus

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Plated trio

Phyllo and walnut pastries filled with spinach and cheese
Prunes stuffed with walnut ginger honey wrapped in bacon on polenta
Blue cheese and walnut salad

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Main course

Beef fillet with cheesy walnut crust
or
Akaroa salmon with chermoula prawns

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Guest speaker – Tony Smith, Executive Chef Crown Plaza, Christchurch

'What Now After the Earthquakes'

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Dessert

Chocolate, caramel and walnut tart

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Freshly brewed filter coffee or tea

Open day and oil pressing - free entry
Walnut themed dinner \$65 pp
Drinks are not included but can be purchased on the night