



# SEVEN CREEKS HOTEL

STRATHBOGIE RANGES WINE SHOW  
WINNERS DINNER

Saturday 9th October 2010

\$48 per head

Bookings Essential

## **FIRST COURSE**

Homemade chicken terrine wrapped  
in prosciutto served with apple  
cucumber kasoundi

Stuffed quail on french onion tart with  
baby rocket and gruyere salad and  
sticky aged balsamic

## **SECOND COURSE**

Orange and honey glazed pork belly  
with white truffle cauliflower mousse  
and shaved crackling

Spring lamb noisette with red wine  
jus on caramelised sweet potato disc  
and minted yoghurt quenelle

## **DESSERT**

To be inspired by Spring