

by word of mouth®

SIGNATURE DISHES



BY WORD OF MOUTH'S SIGNATURE DISHES

We have selected a short list of signature dishes which represent By Word of Mouth's approach for combining exquisite flavour with beautiful presentation. Accompanying each dish are notes from our sommelier suggesting wines from our list that match the ingredients and flavour combinations particularly well.



SIGNATURE STARTERS

Smoked salmon with beetroot sour cream, heritage beets, leek ash and beetroot powder

Gnarly Head Viognier or A-Z Pinot Gris – Vibrant fruit flavours and a bit of weight match up well with both the salmon and the beetroot.

Cherry tomato tarte fine with warm goat's cheese, basil pesto and a roasted yellow tomato

Tokomaru Bay Sauvignon Blanc or Huia Sauvignon Blanc – Goat's cheese and Sauvignon Blanc are a match made in heaven.

Carpaccio of beef with pickled baby turnip, shallots, leeks and a horseradish cream

Hospitalet Pinot Noir – A light red to complement the delicacy of this dish but it also has plenty of juicy fruit to stand up to the horseradish cream.

SIGNATURE MAIN COURSES

Saffron braised chicken on a risotto of caramelised chestnut, rocket and butternut with green beans and a citrus dressing

Alamos Chardonnay – The slight oakiness of the wine pairs nicely with the caramelised chestnut.

Fillet of sea bass on a crab and sorrel ravioli with creamed leeks, confit fennel and a saffron butter cream

A20 Albarino – This crisp, refreshing white works well with the delicate flavours of the dish and is the ideal match for seafood.

Roasted fillet of beef on a vine tomato tatin with celeriac puree, braised leeks and a fine bean, shallot and tarragon salsa

Chateau Penin – Beef fillet and claret are a classic match. The fuller-body of this wines works beautifully with the beef and the savoury fruit flavours complement the celeriac and salsa.

SIGNATURE PUDDINGS

Chocolate and salted caramel tart with torched bananas and creme fraiche ice cream

Maury Grenat or Warre's LBV – The juicy sweetness of these 2 reds complements the chocolate and balances the salted caramel.

Stem ginger cheesecake with honey ice cream, rhubarb syrup and a ginger tuile

Muscat de Beaumes de Venise – The aromatic, juicy fruit flavours in this wine work brilliantly with the ginger.

Sticky toffee pudding with caramelised apples, pears, dates and vanilla ice cream

Chateau du Levant Sauternes – The fruity flavours of this wine pair really well with the dish and it has a zestiness to refresh your palate.

COFFEE

Guests will be offered fairtrade coffee, a selection of teas and infusions and By Word of Mouth's homemade fudge and miniature patisserie.