

Banquet **DINING**

TO START

LONGROOM PLATTER
GRILLED GARLIC PITA
LOUISIANA FRIED CHICKEN
BEEF & MOZZARELLA CROQUETTES
LONGROOM'S CRISPY PORK BELLY

2 COURSES \$60 PP

3 COURSES \$75 PP

MAINS

ROASTED 60 DAY AGED SCOTCH
SERVED W' THYME JUS & HORSERADISH CREAM (NAG)

FREE RANGE BOSTOCK CHICKEN
ROLLED & STUFFED W' MIXED MUSHROOM MEDLEY,
STUFFING & GRAVY (NAG DF)

BUTTERFLIED LAMB LEG
MARINATED & SERVED W' CHIMICHURRI (NAG DF)

MARKET FISH
GRILLED & SERVED W' LEMON AND DILL HOLLANDAISE
& MINTED PEA PUREE (NAG)

WHOLE CAULIFLOWER ROASTED
SERVED W' PUMPKIN HUMMUS, POMEGRANATE MOLASSES
& PICKLED CURRANTS (VE NAG)

*SERVED FAMILY STYLE

*Pick three mains
and three sides*

SIDES

CHUNKY FRIES

MARKET SALAD

ROASTED VEGETABLES (DF NAG)

CREAMY MASH

MINTED PEA PUREE (NAG)

GARLIC & SAGE

DUCK FAT POTATOES (DF NAG)

DESSERTS

CHOICE OF 1 OR FOR 2 ADD \$10 PP

ORANGE ALMOND CAKE
W' HONEY RICOTTA & BLOOD ORANGE SYRUP (NAG)
'WHITTAKER'S' DARK CHOCOLATE POT DE CRÈME
W' HAZELNUT CRUMB (NAG)

CHEESE BOARD
W' BRIE/BLUE, QUINCE, GRAPES & CRACKERS (ADD \$2 PP)