

# 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)

CHRISTMAS MAPLE GLAZED CHAMPAGNE HAM  
W' GRILLED PINEAPPLE

ROAST TURKEY  
W' CRANBERRY, THYME & WALNUT STUFFING AND GIBLET GRAVY

\*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)

LEMON CURD MINI MERINGUES  
W' SUMMER BERRIES AND PISTACHIO

PLUM PUDDING  
W' HENNESSY BRANDY CREAM