

LANCEMORE
MANSION HOTEL
WERRIBEE PARK



AN UNFORGETTABLE
CHRISTMAS



2 COURSE CHRISTMAS CELEBRATION

\$95 PP

- Two Course Alternating Festive Menu
- Lunch or Dinner
- Minimum 20 guests

3 COURSE CHRISTMAS CELEBRATION

\$105 PP

- Three Course Alternating Festive Menu
- Lunch or Dinner
- Minimum 20 guests

FESTIVE FEAST

\$105 PP

- Sharing Feast - 3 Courses
- Minimum 20 guests

Upgrade your celebration

- Antipasto Grazing Board — \$55 per board
- Charcuterie Grazing Board — \$55 per board
- Seafood Platter — \$26 per person
- Cocktail on Arrival — \$16 per person

BEVERAGE OPTIONS

- Mansion Package 3 Hours — \$54 per person
- Beverages on consumption — \$ per glass/bottle

All bookings 3-hour duration
Minimum guest numbers apply
Festive Bonbons Complimentary
Festive Table décor Complimentary



CHRISTMAS CELEBRATION
\$95 PP / \$105 PP

- Two or Three Course Alternating Festive Menu
- Lunch or Dinner

ENTREE

Crab Claw with Celeriac Remoulade, Heirloom Tomato
With Tarragon Oil
or
Wagu Beef Tartare, Bresaola, Wasabi Aioli, Pickled
Shallot, Lavosh
or
Pumpkin Gnocchi, Slow Roast Heirloom Tomato,
Pinenuts, Sage and Caper Beurre Noisette

MAIN

Turkey Breast Rolled and Stuffed with Pistachio and
Apricots, served with Duck Fat Potatoes, Braised Red
Cabbage and Honey Roast Parsnips
or
Pan Seared Barramundi, Crushed New Potatoes,
Chargrilled Asparagus and Broccoli, Flaked
Almonds and Zesty Gremolata
or
Honey Glazed Leg of Ham, Char Grilled Asparagus,
Cauliflower Pomme Puree, Roast Spiced Pumpkin,
Apple Cider Jus
or
Zucchini and Feta Tartlet, Broccoli Puree, Radish and
Pickled Carrot Salad

DESSERT

Christmas Plum Pudding, Brandy Custard
and Raspberries
or
Rhubarb and Apple Crumble with Vanilla Ice Cream
or
Pavlova topped with Chantilly Cream, Stone Fruits
and Cherries

FESTIVE FEAST
\$85 PP

- Sharing Feast - 3 Courses
- Lunch or Dinner

SHARED ENTRÉE

Queensland Tiger Prawns, Mary Rose Aioli, Avocado
Oysters Mignonette
Charcuterie, House Pickles, Char Grilled Sourdough
Seared Tuna, Sesame and Soy Dressing

SHARED MAIN

Roast Stuffed Apricot Turkey, Candied Pistachio, Char
Grilled Asparagus
Mustard Roasted Beef Sirloin, Braised Red Cabbage,
Parsnip Crisps
Seared Ocean Trout, Crushed Parsley New Potato,
Tomato and Caper Vinaigrette
Accompliments:
Brussel Sprouts And Chestnuts
Rosemary And Garlic Roast Potatoes
Cumin Spiced Honey Pumpkin

SHARED DESSERT

Christmas Plum Pudding, Brandy Custard and
Raspberries
Rhubarb and Apple Crumble
Pavlova Topped with Chantilly Cream, Stone Fruits
and Cherries

SAMPLE MENU - the menu printed provides an indication of future menu options and are subject to change.