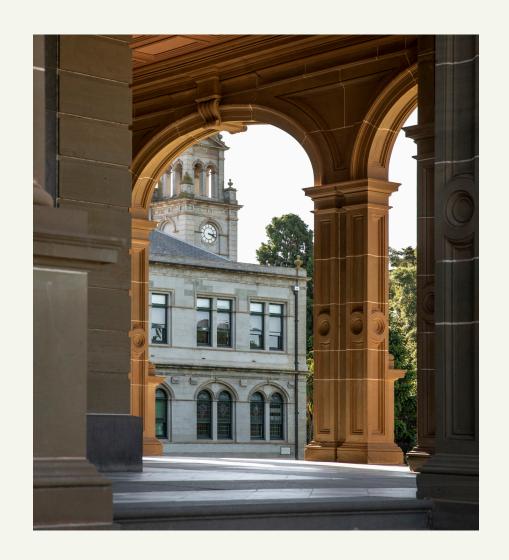
LANCEMORE

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

\$105 PP

Sharing Feast - 3 CoursesMinimum 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

FESTIVE FEAST \$85 PP

- Sharing Feast - 3 Courses - 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 Broccolini, 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

Pavlova topped with Chantilly Cream, Stone Fruits and Cherries

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.