

# Long Room

## BUFFET

### VICTORIAN FARMERS TABLE

Local artisan cured meats, hand crafted terrines & pates

Barky Smokehouse Grandmothers ham, selection of pickles & mustards

House smoked king salmon, crème fraiche, pickles

Selection of That's Amore cheeses, marinated & char grilled vegetables

House made seasonal dips & marinated Mt Zero olives

Freshly baked breads including Scottish rolls & soft 'pull apart' milk buns

## CARVERY

**SLOW ROASTED WAGYU BEEF RUMP** Black garlic & rosemary glaze

**SMOKED ROARING FORTIES LAMB SHOULDER** Garlic & preserved lemon labneh

**BUTTERMILK FRIED CHICKEN** Hot sauce, ranch dressing

## SIDES

**DUCK FAT ROASTED RUSSET BURBANK POTATOES** Garlic & herbs

**MAPLE ROASTED PUMPKIN** Goats cheese, spiced pepitas

**GREEN PEAS** Bacon, onions, lettuce, mint

## SALAD BAR

**SPICED CAULIFLOWER & COUSCOUS** Mint, currents, pinenuts, tahini

**ROASTED PEAR & ROCKET** Gorgonzola, walnuts, balsamic

## DESSERTS

### SELECTION OF MINI DESSERTS

Verrines *tiramisu*, *panna cotta*, *chocolate mousse*

Baby tarts *lemon meringue*, *Portugese tarts*

Macarons *honeycomb*, *chocolate brownie*

Seasonal fruit salad