

SRG AT THE LANGHAM

To Start

Local Seafood Platter

Queensland Tiger Prawns, Sydney Rock Oysters, Moreton Bay Bug, Tasmanian Smoked Salmon, Yellowfin Tuna Sashimi, Condiments (gf,df)

Charcuterie Grazing Plate

Smoked Turkey Breast, Prosciutto, Marinated Chargrilled Vegetables, Hummus, Eggplant dip, Grilled Sourdough, Lavosh

To Follow

Free Range Turkey, Roast Breast, Confit Leg, Stuffing, Cranberry Sauce (DF)
Roast MBS 7+ Wagyu Beef, Creamed Spinach, Bone Marrow, Red Wine Jus (GF)

Duck Fat And Rosemary Potatoes

Steamed Broccolini, Confit Garlic, Lemon Zest

Sides

To Finish

Christmas Cake, Vanilla Custard, Blood Plum Classic Pavlova, Sour Cherries, Chantilly Cream The Langham Mince Pies Savoury

FREE RANGE EGG SANDWICH (V)

Egg mayonnaise, watercress,

soft white bread

CUCUMBER CREAM CHEESE SANDWICH (V)

Chive cream cheese, rye bread

CHICKEN SANDWICH

Poached chicken, tarragon mayonnaise,

soft white bread

CLASSIC SHEPHERD'S PIE

Slow cooked lamb, flaky pastry, tomato chutney

fueet.

OUR NATIVE LAMINGTON (V)

Davidson plum jam, chocolate coconut whipped ganache, vanilla sponge, coconut

MISS PARISIAN (V)

Vanilla tart, pistachio, raspberry frangipane, pistachio cream, raspberry chantilly

LUXURY IN PINK (GF, V)

Malfroys honey mousse, strawberry rhubarb compote, vanilla financier, sable, rose jelly

THE ENGLISH CUSTARD CREAM (V)

Custard cream biscuit, roasted white chocolate cremeux

SCONES (V)

Langham signature scones, local citrus scones, whipped Chantilly crème, strawberry rose jam

Tea Selection

Pai Mu Tan with Melon

HERBAL

English Breakfast

Irish Breakfast

BLACK

Smoked China

Masala Chai

Oolong Peach Chamomile

Darjeeling Tea Pure Peppermint

Assam Lemongrass &

Earl Grey Ginger

Orange Pekoe Vanilla Rooibos

GREEN

Sencha

Jasmine Gold

ICED

TEA TIME

Peach flower, lemon, lime & jasmine syrup

EARL GREY COLLINS

Earl Grey, lemon, orgeat & club soda