



## GARRISON CHRISTMAS

**Merry Christmas !!!** Imagine arriving at Old Government House. Drinks on the lawns and courtyard. Views through the parkland of the old Governors' Domain to the river beyond. For groups of up to 30 guests choose your own private dining room and for up to 200 guests dine in the air conditioned garden marquee with polished Australian timber floor

**history  
gardens**

**great food and service**

**easy access and parking available within the park (night and weekends) close to our front door**

### INCLUDING

Linen cloths and napkins, Christmas decorations, bon bons and Christmas theming. Background music, great food and friendly staff, teas and coffees with Christmas chocolates.

Mistletoe hanging in the cooks best room.

No room hire or staff costs.

**Drinks** : are designed to be added to this package. Your guests can buy drinks individually, you can have a group tab with one account at the end or you can choose a set price drinks package.



**Parramatta Park**

**T 9687 2662**

**[www.lachlans.com.au](http://www.lachlans.com.au)**

This Garrison Christmas Package is available any day or evening IN OUR GARRISON ROOMS and anytime Sunday to Thursdays in the marquee. It is a 4 hour package. On Friday and Saturday evenings in the marquee we use our Christmas Banquet or Christmas Buffet packages.

**Merry Christmas!!!**

**DINING IN HISTORY**

# Garrison Christmas

## Garrison Christmas

Fresh Bread Rolls

**Hot and cold hors d'oeuvres & canapé as Entrée OR**

### ENTREE

Seafood Pot Pie

with a seafood combo, light pastry top and lemon  
or

Caesar Salad with cos, virgin olive oil, balsamic vinegar, egg yolk in the dressing, bacon, a little garlic, anchovies and croutons

or

Baked Goats Cheese Tart

with sweet onion marmalade and roast beetroot coulis

### MAINS

Turkey Breast Roulade with seasoned bread stuffing and cranberry sauce

or

Roast Loin of Pork on kumera mash with fig and apple relish

or

Barramundi Fillet on Jasmine rice, fried silverbeet and a dill and lime butter

or

Spinach and Fetta Slice with spiced beetroot relish & roasted garlic yoghurt

### DESSERT

Rich Plum Pudding soaked in the Chef's best sherry with brandy custard and a sixpence if you are lucky

or

Individual Fresh Fruit and Custard Crumble

or

Toblerone Icecream with dark chocolate and honey nougat icecream on a vanilla anglaise

or

Chocolate Fudge Brownie

dense and moist with an intensely chocolatey interior

**OR**

**Petite Cocktail Dessert Medley to the centre of your guests tables**

including fresh bread rolls, after dinner chocolates, coffee and tea

**Up to 30 guests**

**have a full choice menu.**

above 30 guests service alternate

*(menu items sometimes change a little)*

**Cost \$68 per guest 2 courses**

**\$78 per guest 3 courses**

**T 96872662**

