Torrense Moël

Welcome to Christmas Day Dinner

To Start

Garçon Bleu bread with butter

Entrée

Choice of

House-cured salmon with avocado, salmon roe, and fennel and orange salad

Terrine de Noël with celeriac remoulade and toasted sourdough

Endive salad with Roquefort cheese, raisins, candied walnuts and Dijon dressing

Main

Choice of

200g filet de bœuf with pomme fondant, cherry tomatoes and Madeira sauce
Turkey with traditional stuffing, Brussels sprouts and red wine jus
NT barramundi with cauliflower purée and beurre noisette
Cheese soufflé with pickled mushroom and truffle velouté

Dessert

Choice of

Chocolate and caramel tart, crème fraîche and salted caramel Christmas pudding with brandy anglaise and vanilla ice cream Seasonal berry trifle

Trio of cheese with muscatels, quince, lavosh and house-made chutney