

*Toujours Noël*

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**

Spiced Davidson plum parfait; candied sobacha, raspberries, and rhubarb consommé

Pepperberry pavlova, roasted stone fruits, crème fraîche, and white peach sorbet

Trio of South Australian cheeses, condiments and rosemary lavosh



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