

Christmas

2024

GLUTEN FREE PARTY NIGHT MENU



STARTERS

Rosette of Sweet Melon and Fresh Fruits

circled with a passionfruit syrup

Dartmouth Cod and Salmon Terrine

glazed leaves and lemon and dill mayonnaise

Cream of Winter Vegetable Soup

MAIN COURSES

Hand Carved Roasted Breast of West Country Turkey,

cranberry sauce, game chips and roast gravy

Pot-roasted Silverside of Devonshire Beef,

rich port gravy, garnished with roasted baby onions,
button mushrooms and lardons of pancetta

Paupiette of Plaice and Pink Prawns

with a Champagne and chive cream sauce

Lasagne of aubergine, ratatouille of Mediterranean

vegetables topped with Cheddar cheese and
a vine tomato herb and garlic sauce

Seasonal vegetables served with all main courses

DESSERTS

Christmas Pudding with a brandy cream sauce

Toorak Lemon Posset, a tangy mousse like dessert

finished with a fresh strawberry

Chocolate Brownie, vanilla ice cream and chocolate sauce

Followed by tea, coffee & Chef's homemade fudge

Our food is prepared in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all that we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please us know if you have any allergies or intolerances.

Vegan Menu Available

Pre-orders will be required. Please ask for details.

TLH Toorak Hotel 