

Christmas

2024

PARTY NIGHT MENU



STARTERS

Rosette of Sweet Melon

and fresh fruits circled with a passionfruit syrup

Dartmouth Cod and Salmon Terrine

glazed leaves and a lemon and dill mayonnaise

Cream of Winter Vegetable Soup

served with a sesame seed scone

MAIN COURSES

Hand Carved Roasted Breast of West Country Turkey

with herb stuffing, pigs in blankets, 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

Filo Pastry Orchid of Oriental Vegetables

noodles and a sweet and sour sauce

All mains served with seasonal vegetables

DESSERTS

Traditional Christmas Pudding served with a brandy cream sauce

Toorak Lemon Posset Tangy mousse like dessert,
finished with a sweet biscuit

Honeycomb Cheesecake accompanied with chocolate sauce

Followed by Tea, Coffee &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 & Gluten-free Menus Available

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

TLH Toorak Hotel 