



# The Playford Restaurant

## Christmas Lunch

### Sunday 25<sup>th</sup> December 2016

#### To Start

Selection of Christmas treats

#### Entrée

South Australian prawn, yuzu, dashi gel *and*  
Adelaide Hill's mushroom parfait, native thyme brioche, *and*  
Duck prosciutto, pink peppercorn, melon

#### Main Course

Charcoal leek coated beef, miso carrot puree, kale, fermented garlic *and*  
Pork belly, roast pear, kangaroo island honey, hazelnuts *and*  
Beetroot ravioli, macadamia cheese, beetroot jus

#### *Mains served with*

Charred corn salad, basil and summer tomatoes

#### Dessert

Christmas pudding parfait, red currant *and*  
Banana, salted caramel, dark rum upside down tart *and*  
Cherry ball, white chocolate

#### To Finish

Espresso coffee and tea with edible sand and shovel

Beer, wines and all non-alcoholic beverages included

#### Bookings essential

The Playford Restaurant, The Playford, MGallery by Sofitel  
120 North Terrace T 8213 8844

A non-refundable deposit of \$25 per person is required at time of booking.  
A full non-refundable payment is required by close of business on 1st December, 2016.  
American Express and Diners cards are accepted, a 3% surcharge applies.  
Cheques are accepted only with 7 working days prior to the specified dates for clearance.  
As we use the freshest seasonal produce, menu is subject to change.  
Standard terms and conditions apply.



"Two Glass Winner" Gourmet Traveller Wine List of the Year Awards 2015 and 2016  
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2015  
"Best Restaurant" - Accommodation Division" AHA Awards 2011 - 2016  
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015