



The Playford Restaurant

Christmas Lunch

Monday 25th December 2017

To Begin

House sourdough
Crab tortellini amuse bouche

Entrée

Rabbit and pork terrine, spicy pancetta *and*
Sweetcorn fondant *and*
Port Lincoln kingfish, salmon roe, smoked oyster emulsion

Main Course

Lamb rack, pickled red cabbage, wilted chard *and*
Mushroom and taleggio pithivier *and*
Salmon, lobster foam, cauliflower

Mains served with orange and fennel salad with preserved lemon dressing

Dessert

Christmas pudding sphere, chocolate sauce *and*
Burnt marshmallow ice cream, marinated berries *and*
Key lime pie

To Finish

Espresso coffee and tea with snowball petit fours

Inclusive of selected beer, wine and non-alcoholic beverages

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, 2017.
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.



"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016
"Two Glass Winner" Gourmet Traveller Wine List of the Year Awards 2015 and 2016
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2015 and 2017
"Best Restaurant" - Accommodation Division" AHA Awards 2011 - 2016
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015