



PLATED CHRISTMAS DAY LUNCH MENU

AMUSE BOUCHE

Huître

Tasmanian oyster with pickled rhubarb and red shiso
NV Perrier-Jouët Blanc de Blancs / Reims, FR

ENTRÉE

Homard

Beurre monté poached Western Australian rock lobster accompanied by a vibrant fennel citrus salad, velvety tarragon espuma and delicate slices of pancetta
2021 The Clare Rockbare Riesling / Clare Valley, SA

MID-COURSE

Ballontine De Dinde

Succulent turkey breast rolled and stuffed with a flavourful combination of chicken pâté, caramelised onion, cherries, and pistachios served with almond mousseline and a luscious sage jus
2021 Louis Jadot Chablis / Chablis, FR

PALATE CLEANSER

Yuzu granita with mixed berries and a splash of Veuve d'Argent

MAIN COURSE

Filet De Boeuf En Croûte

Beef tenderloin wrapped in flaky puff pastry, wild mushroom truffled duxelles, Prosciutto di Parma served with roasted kipfler potatoes, honey-glazed pumpkin and blue cheese and rocket salad
2021 Louis Jadot 'Comb Aux Jacques' Beaujolais-Village / Beaujolais, FR

DESSERT

Cuisson Au Four Alaska

Whipped Bourbon vanilla ice-cream on a panettone base encased with Swiss meringue and accompanied by rum-infused fruit compote
2019 Chateau Lapinasse Sauternes AOC / Bordeaux, FR

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