



BOOK
NOW

Christmas

FUNCTIONS

CELEBRATE CHRISTMAS
WITH FRIENDS OR COLLEAGUES

ta.

95 Belair Road, Kingswood 5062 | 8272 9255

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CHRISTMAS FUNCTION OPTIONS

2 COURSE | 38

SHARED ENTRÉE & MAIN

2 COURSE | 42

ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE | 48

SHARED ENTRÉE, MAIN & DESSERT

3 COURSE | 52

ENTRÉE, MAIN & DESSERT

2 choice each course - additional choices may incur fee.
Minimum 20 pax. Custom packages also available

(v) - vegetarian (va) - vegetarian available

(gf) - gluten free (gfa) - gluten free available

CHRISTMAS FUNCTION MENU

SHARE PLATE

pumpkin & pinenut arancini, Barossa chorizo, smoked cheddar, kalamata olives & beetroot hummus served with warm crusty bread

ENTRÉE

TEMPURA FRIED ZUCCHINI FLOWERS (v)

stuffed with a basil ricotta served with a fresh rocket and orange salad

SATAY CHICKEN SKEWER (gf)

served with saffron rice and a spicy peanut sauce

THAI SALMON CAKES (gfa)

served with a nam chim dressing and crunchy sesame slaw

HANDMADE GNOCCHI (va)

streaky bacon, sage & brown butter finished with freshly shaved pecorino

MAIN

DUKHA SPICED ATLANTIC SALMON (gf)
served with spanish potato, chorizo & baby spinach
finished with fresh lemon

CHARGRILLED 250G PORTERHOUSE STEAK (gf)
served medium with horseradish crusted potato,
green beans & red wine jus

**BUTTERNUT PUMPKIN & FETA STUFFED
CHICKEN BREAST** (gf)
served with chive mash potato, asparagus
and candied balsamic

WILD MUSHROOM & RED WINE RAGOUT (gf) (v)
served with baked parmesan polenta, roasted cherry
tomato & wild rocket

CHRISTMAS TURKEY (gfa)
roasted turkey breast, honey baked baby carrots,
roast potatoes and steamed brocolini served with
traditional gravy, butternut pumpkin yorkshire pudding
and cranberry sauce

DESSERT

ROCKY ROAD PUDDING
vanilla anglaise and a raspberry & white chocolate gelato

FRESH BERRY PARFAIT (gf)
served with vanilla yoghurt, crunchy granola
and crushed pistachio

CHRISTMAS PUDDING
traditional Christmas pudding served with a brandy custard
and a cherry port sauce

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Includes:

Personalised menus, Clothed Tables,
Bonbons & Christmas Napkins

Terms & Conditions:

The Torrens Arms caters for all dietary requirements; however these must be informed a minimum of 2 weeks prior. Final numbers are to be confirmed 2 weeks prior, with full payment for catering to be paid 1 week prior to the event. A deposit of \$10 per person is required to be paid within 2 weeks of booking to secure booking. No split bills for set menu functions

SENIORS CHRISTMAS FUNCTIONS

2 COURSES | 26

ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSES | 36

ENTRÉE, MAIN & DESSERT

SENIORS CHRISTMAS MENU

ENTRÉE

Choice of

GARLIC BREAD

ROASTED BUTTERNUT PUMPKIN SOUP

MAIN

Choice of

FISH & CHIPS

coopers pale ale battered fish, served with chips,
garden salad and zesty tartare sauce

ROAST TURKEY

served with seasonal vegetables and rich gravy

GRILLED CHICKEN

served with basmati rice, vegetables
and a creamy garlic sauce

DESSERT

Choice of

VANILLA PANNA COTTA

CHRISTMAS PUDDING

and tea or coffee