

QD Christmas Lunch Menu 2024

R595pp

Harvest Salad Table

Crisp garden greens, cauliflower spears, broccoli spears, ribbons carrot, cucumber, red onion, pickled baby beetroot, mixed bell peppers, marinated Rosa tomatoes, ciabatta croutons, shaved cheddar, kalamata olives, Danish feta, basil pesto, gorgonzola, extra virgin olive oil and balsamic dressing

Roast butternut salad, baby leaves, carrot ribbons, red onion, sun kiss tomatoes

Tex-Mex slaw, cabbage, onions, jalapeno, coriander, peppers

New potato salad, spring onions, creamy yoghurt mayo dressing

Cheeses of the world, blue rock, goats' cheese, indezi cheese, cheddar, mozzarella, camembert.

Soup station

Roast potato & leek soup

Assorted cocktail rolls and butter

Mains

Carvery

Beef Sirloin with roasted garlic marinade, Peppercorn sauce, whole grain mustard, beef jus

Herb roasted turkey with sage, onion and celery stuffing, thyme jus, cranberry sauce.

Pineapple Maple glazed gammon

Hot Buffet

Slow braised lamb potjie, rosemary, pearl onion, baby carrot.

Lamb akhni with a fragrant spice mix, pickles

Creamy butter chicken curry

Roasted garlic butter parmesan carrots

Grilled seasonal vegetables.

Roast new potatoes with garlic & rosemary.

Sweet coconut fried rice

Steamed basmati rice.

Seafood

Creamy garlic parsley mussels

Grilled lemon butter prawns

Grilled lemon chilli calamari

Spicy seafood fried rice

Pasta of the world

Pan fried penne, roast butternut, sauteed spinach, sundried tomato, feta crumble.

Pulled butter chicken lasagne

Dessert

Christmas mince pies and pudding with custard

Ice cream; Blueberry cheese, chocolate, choc mint, caramel, vanilla.

Sauces; Chocolate sauce, strawberry sauce, caramel sauce

Candy jars; smarties, marshmallows, peppermint crisp, Oreo cookies, jelly tots, chocolate chip cookie crumble.

Homemade Waffles

Red velvet cupcakes

Chocolate mousse puffs

Peppermint tart

Lemon meringue tart