



# Christmas

LUNCH BUFFET AT  
QUARTER KITCHEN RESTAURANT



R650 per person

CHILDREN UNDER 12 YEARS  
PAY HALF PRICE

LUNCH SERVED

12h30 - 15h30

TUESDAY  
25 DECEMBER 2018

COMPLIMENTARY WELCOME DRINK ON ARRIVAL.  
BOTTLE OF HOUSE WINE PER TABLE. LIVE ENTERTAINMENT.  
HATS & CRACKERS. COMPLIMENTARY PARKING IN  
PORTSWOOD SQUARE PARKING GARAGE

Bookings are essential. Please contact the Quarter Kitchen Restaurant directly on 021 418-3281 or [commodorebanqueting@legacyhotels.co.za](mailto:commodorebanqueting@legacyhotels.co.za)

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## LUNCH BUFFET MENU

### STARTERS

#### Smoked salmon salad

Crisp baby leaves, cucumber, cherry tomato, red onion, capers, smoked salmon roses with a honey & mustard dressing

#### Crispy chicken wings

Fried crisp, dunked in a BBQ basting and served with blue cheese sauce

#### Berry & beet salad

Plump black olives, cherry tomatoes, mixed berries, beetroot, creamy danish feta, cucumber, red onions and crisp mix lettuce leaves

#### Brie & fig tartlets

Mix herb savoury crust filled with caramelized onion, brie cheese and an egg custard

#### Mediterranean vegetable tarts

Mixed stir-fried vegetables in a savoury case tartlet with aromatic egg custard

#### Parma ham & melon skewers

Thinly sliced parma ham with sweet melon and cucumber

#### Sweet & sour beef vol au vents

Sautéed beef & vegetable strips in a sweet & sour sauce with a crisp puff pastry vol au vent

#### Filled potato

Potato halves filled with bacon, onions, peppers, onion and creamy cheese

#### Fresh Oven-baked bread selection

### MAIN COURSE

#### On the Carvery

#### Roasted beef sirloin with yorkshire pudding

Whole sirloin roasted in garlic, rosemary, thyme and a blend of spices

#### Stuffed roast turkey

Garlic herb & apple bread stuffing with a tantalizing apple gravy

#### Pineapple-glazed ham

Slow roasted ham with cloves, spices, crushed pineapple and honey

#### Pienang lamb curry

Aromatic infused lamb pieces with the chef's blend of curry spices

#### Prawn & olive pasta

Sea-fresh prawn meat cooked in a spicy arrabiata and olive sauce with penne pasta, parmesan cheese and fresh herbs

#### Herb-roasted baby vegetables

Garden-fresh baby vegetables, handpicked, seasoned and roasted

#### Garlic & rosemary jacket potatoes

Oven roasted in garlic, herbs and spices

#### Fennel & mixed pepper savoury rice

Fluffy basmati rice seasoned with vegetables and spices



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## LUNCH BUFFET MENU

### DESSERTS

#### Trifle

Traditional Christmas sherry trifles

#### Selection of sorbet

Tropical fresh fruit sorbet

#### Christmas mince pies

Traditional suet pastry with fruit mince filling

#### Blueberry baked cheesecake

Decadent indulgence of a creamy cheesy blueberry soufflé

#### Vanilla bean panna cotta

Vanilla infused panna cotta with mango coulis

#### Pavlova

Fresh fruit, berries and cream filled pavlova with an orange liqueur sauce

#### Chocolate mousse & brandy snap

For the chocolate lovers, indulge in this creamy mousse with dark chocolate pieces

#### Chocolate volcano

Served with vanilla crème anglaise

#### South African cheese board

A wide selection of SA's famous cheeses with biltong, dried fruits and nuts

