



124 | Q | HOTEL & SPA

HOLIDAY MENU

HOLIDAYS AT 124 ON QUEEN HOTEL

EXECUTIVE CHEF JASON WILLIAMS

To reserve your party, please contact our sales team at speialevents@124queen.com

1st Course

ROASTED BUTTERNUT SQUASH SOUP, TOASTED PUMPKIN SEED, COLBEYS MAPLE SYRUP

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LOCAL HOT HOUSE GREENS, LEMON TRUFFLE VINAIGRETTE, TOASTED PECANS, DRIED CRANBERRY SHAVED TOSCANO CHEESE

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POTATO AND CHIVE GNOCCHI, WINTER MUSHROOMS, CRUMBLE BLUE CHEESE, CRISPY SAGE, SOY & TRUFFLE

2nd Course

THYME ROASTED TURKEY BREAST, HONEY GLAZED AUTUMN VEGETABLES SAUSAGE AND FOCACCIA BREAD STUFFING ROASTED TURKEY JUS

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BRAISED BEEF SHORT RIBS, KOZLIKS CRUNCHY MUSTARD POMMES PUREE, MAPLE & CHILLI FRIED BRUSSEL SPROUTS RED WINE JUS

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PAN ROASTED ATLANTIC SALMON, SMOKED BACON CHOWDER, GRILLED BROCCOLINI

3rd Course

STICKY TOFFEE PUDDING, SALTED CARAMEL ICE CREAM, CANDIED WALNUTS

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MAPLE CRÈME BRÛLÉE, BROWN BUTTER MADELINE COOKIE

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SELECTION OF ICE CREAM & SORBET

Hot Cocoa DIY Bar

Impress your guests with a Hot Cocoa Bar featuring an array of customizable ingredients to craft the perfect cup of hot chocolate.

- A rich and creamy hot chocolate base to start made from premium cocoa
- Fluffy, bite-sized marshmallows | Classic Peppermint Sticks for a refreshing, minty

twist | Velvety whipped cream infused with a hint of vanilla | Semi-sweet chocolate chips | Creamy and sweet white chocolate chips | Ground cinnamon to add a hint of spice and depth of flavor | For the ultimate chocolate lover, a sprinkle of cocoa powder | plus Crunchy graham crackers for dipping or crushing, reminiscent of s'mores by the campfire.

With these decadent ingredients on hand, your guests can mix and match to create their personalized hot cocoa masterpiece. Whether you prefer a classic hot chocolate with marshmallows or want to explore a peppermint-infused, cinnamon-spiced, and graham cracker-topped creation, our Hot Cocoa Bar is your winter wonderland of flavors!

STARTING FROM \$65.00 PER PERSON
GRATUITIES AND TAX ADDITIONAL

Group to select one appetizer and one dessert. Guests to pre-select their preferred entrée course with the Group Organizer to share entrée selections with

124 on Queen Hotel 14 days prior to the event date and provide to the Restaurant place cards indicating guest's entrée choice.