

FARM BREAKFAST BUFFET

R159.95 per person

Minimum 30 people

On tables on arrival

Jugs of fresh orange and fruit cocktail juice

From the pantry

Irene Farms homemade muesli with plain yoghurt, berry and passion fruit coulis and honey

A platter of locally cured and sliced cold cuts with pickled vegetables and relishes

A platter of mixed local cheeses with savoury biscuits and preserved fruit

Freshly baked croissants, muffins, assorted Danish pastries,
sweet and savoury scones with creamy country butter and preserves

Fresh cut fruit platters (seasonal)

From the chef's table

Scrambled eggs finished with smoked country ham and cheddar cheese

(change the ham for smoked salmon R10.00pp extra)

Grilled smoked back bacon

Grilled beef and pork sausages **(chicken sausages available if required)**

Spicy peri-peri flavoured chicken livers

Savoury mince flavoured with "Mrs. Ball's chutney"

Oven roasted tomatoes drizzled with reduced balsamic vinegar

Oven baked black mushrooms with garlic and crumbled feta cheese

Deep-fried rustic potato wedges with sautéed onions

White and brown toast

A selection of assorted teas and freshly brewed filter coffee

Please take note of the following

- *This menu is available Monday to Saturday Only*
- *Tables will be available only 30 minutes prior to booking time for décor purposes.*
- *Full prepayment and final numbers are required at least 7 days prior to function to secure your booking.*
- *Irene Farm does not provide any décor.*
- *Irene Farm does not split bills.*
- *Please note that all menus and prices are subject to change without prior notification.*



FARM IN THE CITY

