

## **FARM BRUNCH BUFFET**

**R189.95 per person**  
**Minimum 30 People**

### **On tables on arrival**

Jugs of fresh fruit 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

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)**

Oven roasted tomatoes drizzled with reduced balsamic vinegar

Deep-fried rustic potato wedges with sautéed onions

Irene Farm stores "**famous**" chicken and vegetable pie oven baked with a golden puff pastry crust

Traditional beef lasagne glazed with farm fresh cheddar cheese

Seasonal mixed country vegetables

Greek salad with a selection of dressings

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 notice.*



FARM IN THE CITY

