



CHRISTMAS DAY AT



ADULT R549.99

Kir Royale on Arrival

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Smoked duck breast

Warm smoked duck breast of Maigret duck thinly sliced, with a compote of macerated oranges and grape fruit served on a bed of seasonal rocket drizzled with a sweetened red wine syrup

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Gazpacho Andalusia

Traditional chilled Spanish soup flavoured with red peppers, tomato and garlic
Accompanied by fried tortillas

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Salmon Roulade

Local smoked salmon, finely sliced and rolled in herb crepes with cream cheese and spinach, finished with a pickled lemon vinaigrette and salmon roe

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Strawberry sorbet with fresh strawberries topped with sparkling wine

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Sage and onion stuffed turkey roll

Served on pomme fondant and zucchini ribbons with bacon wrapped pork sausage, finished with a cranberry flavoured Jus

OR

Roasted beef fillet

Sliced and topped with chicken liver parfait served with roasted potatoes, ratatouille and rich red wine sauce

(Vegetarian option available on prior request)

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Red berry Pie

Home made sweet tartlets filled with sweetened crème custard
And seasonal berries served with strawberry liqueur jelly, macadamia praline and berry sauce

Please take note of the following

- Bookings and seating only available from **11:30 LUNCH WILL BE SERVED FROM 12:00**
- All bookings will need to pay the full amount by Monday 03rd December 2018 to secure the booking
- Irene Farm does not accept cash for payment but does accept all credit and debit cards
- Menu subject to change without prior notification
- Please note this price does not contain a gratuity, you are more than welcome to add this on the day