



## CHRISTMAS DAY LUNCH AT



**ADULT R549.99, CHILDREN 6-12 R269.50, CHILDREN 2-5 R55**

### Starters/Salads

Home baked artisanal breads with hummus, guacamole, tapenade and flavoured butters

A selection of homemade, seafood, chicken and vegetable terrines

Spicy cape Malay style pickled fish

Peri Peri spiced chicken livers with sliced peppers

Traditional Greek salad with cucumbers, peppers, onions, tomatoes, black olives and feta cheese

Warm baby potato salad with finely chopped red, white and spring onions, finished with apple cider vinegar and fresh extra virgin herb oil

Sautéed French beans and mange tout with caramelized baby onions and toasted slivered almonds

Sweet chili roasted butternut, beetroot, and feta cheese

Grilled seasonal vegetables tossed with basil pesto marinated mozzarella, oven dried cherry tomatoes and a reduced balsamic drizzle

A selection of homemade salad dressings, extra virgin olive oil and balsamic reduction

### From the Chef's Table

Oven roasted turkey with sage and onion stuffing smothered in cranberry enhanced gravy

Marinated and pot roasted Highveld beef carved and served with a red wine and woodland mushroom enhanced gravy

Braised lamb leg slices with seasonal vegetables and tomato

Roasted and carved pork belly on col cannon with a creamy honey and mustard sauce

Traditional styled butter chicken and seasonal vegetable curry, finished with natural yoghurt and coriander served with yellow rice, popadoms and sambals

Oven baked Atlantic hake on buttered spinach with a creamy herb butter sauce enhanced with fresh grapes

Creamy garlic seafood and mussel "potjie" pot with homemade breads

Broccoli and cauliflower bake, cinnamon roasted butternut, baby carrots and peas, creamed spinach

Oven roasted potatoes, buttered baby potatoes

Roasted seasonal vegetable couscous with sun dried tomato drizzle

### Desserts

Old fashioned Christmas pudding with brandy enhanced custard

"South Africa's" favourite Malva pudding with custard

Smashed Pavlova with sweetened "Irene Farm" cream and seasonal fruits drizzled with red berry coulis

Dark chocolate mousse laced with burnt orange and sprinkled with shards of white chocolate

Homemade crème brulee with seasonal berries and topped with a caramel crack

Selection of fruit jellies with ice cream and sprinkles

Mini apple crumble, milk tarts, peppermint crisp tarts and caramel tarts

Selection of local cheeses with crackers and assorted relishes



***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