



FARM BRUNCH BUFFET MENU

R300.00 per person | Minimum 30 People

ON TABLES UPON ARRIVAL

Jugs of fresh fruit juice

FROM THE PANTRY

Fresh cut seasonal fruit platters

Cured and sliced cold cuts with pickled vegetables

Local cheeses with savoury biscuits and preserved fruit

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

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

FROM THE CHEF'S TABLE

Deep-fried rustic potato wedges with sautéed onions

Grilled smoked back bacon Grilled beef and pork sausages

Oven roasted tomatoes drizzled with reduced balsamic vinegar

Scrambled eggs finished with smoked country ham and cheddar cheese

Chef's Choice homemade pie of the day

Seasonal mixed country vegetables

Greek salad with a selection of dressings

Traditional beef lasagne glazed with farm fresh cheddar cheese

A selection of assorted teas and freshly brewed filter coffee

This menu is available Monday to Saturday | Tables will be available 30 minutes prior to booking time for décor purposes

Full prepayment and final numbers are required at least 48 hours prior to the function to secure your booking

Please note that all menus and prices are subject to change without prior notice

Irene Farm does not provide any décor | Irene Farm does not split bills