



FARM BUFFET MENU

R330.00 per person | Minimum 30 People

Children under 5 eat free | Ages 6-11 half price

PLATED STARTER

Vol-au-vent filled with Ratatouille, drizzled with Basil Pesto oil and balsamic glaze
Topped with a Parmesan cheese crisp

FROM THE CHEF'S TABLE

Seasonal mixed country vegetables
Greek salad with a selection of dressings
Oven roasted potato wedges with fried onions
Butternut and feta Bobotie with yellow raisin rice
Mixed seafood arrabbiata pasta served with penne
"Irene Farms" **famous** creamy chicken and mushroom pie
Roasted Highveld Beef, carved and topped with a Red Wine Jus
Slow Braised Pork Belly with "Chinese 5 spice" & Caramelized Apple Potato Mash

(Add roast and carved leg of lamb for R105.00pp extra)

DESSERTS

Crème Brule topped with crisp caramel
Homemade cheesecake topped with seasonal fruit
Cape Brandy pudding with vanilla enhanced custard
Dark chocolate mousse studded with white chocolate shards
Smashed Pavlova's with sweetened cream, seasonal fruits and berry compote

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