

**FARM BUFFET**  
**R219.95 per person**  
**Minimum 30 People**

**Starter served on your table**

Vegetable Timbale

Roasted seasonal vegetables layered with farm fresh feta cheese and finished with reduced balsamic vinegar and herbed infused olive oil

**From the chef's table**

Roasted Highveld beef, carved and topped with a woodland mushroom enhanced red wine sauce

Slow Braised Pork Belly with "Chinese 5 spice" sliced over caramelized apple and potato mash  
"Irene Farms" **famous** creamy chicken and vegetable pie

Oven baked hake fillets served on a bed of wilted spinach and topped with a creamy lemon butter sauce

Spicy butternut and feta bobotie with yellow raisin rice

**Add roast and carved leg of lamb for R25.00pp extra**

Oven roasted potato wedges with fried onions,

Seasonal mixed country vegetables

Greek salad with a selection of dressings

**Desserts**

Baked Malva pudding with vanilla enhanced custard

Dark chocolate mousse studded with white chocolate shards

Berry crème Brule topped with crisp caramel

Homemade fridge cheesecake topped with seasonal fruit

Smashed Pavlova's with sweetened cream, seasonal fruits and berry compote

**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 notification.*



FARM IN THE CITY

