



Festive Year End Function Menu

**R350.00 per person including Christmas Cracker & Hat
3 November - 15 December 2019 | 12h00 to 15h00**

STARTERS

Freshly baked Bread Baskets

Continental Cold Meat & Cheese Boards
Homemade Savoury Cheese & Sweetcorn Scones
Chicken Goujons, Spring Rolls & Samosas with Sweet Chilli Dip

Baby Potato Salad with Smoked Ham, Spring Onions & Wholegrain Mustard Mayonnaise
Pickled Red Cabbage tossed with Fennel Seed & Caramelized Pineapple Chunks
Roast Country Vegetable Salad with Sundried Tomatoes tossed in Basil Pesto
Wild Rocket with Toasted Seeds & an array of Mediterranean Delights

FROM THE CHEF'S HOT TABLE

Spicy Chicken Korma with Yellow Rice, Poppadoms & Sambals
Oven roasted Turkey Rolls with Sage stuffing, smothered in Cranberry Jus
Marinated & roasted Highveld Beef carved & served with homemade Gravy
Roasted & carved "Chinese 5 spice" Pork Belly with Caramelized Apple Mashed Potato
Chef's Vegetable Bake in a Creamy Sauce, gratinated with a duo of local cheeses
Tempura Battered Hake & Crispy Squid with homemade Tartare Sauce
Roasted Potatoes, Cinnamon Roasted Butternut & Seasonal Vegetables

DESSERTS

Mixed Fruit & Berry Trifle
Traditional Christmas Pudding with Vanilla Custard
Homemade Crème Brûlée topped with a Crisp Caramel Crunch
Orange Bavaois with Dark Chocolate Ganache

*Full prepayment & final numbers are required at least 48 hours prior to function to secure your booking
Please note that all menus & prices are subject to change without prior notice
Irene Farm does not provide any décor | Irene Farm does not split bills*

