



## **HOMESTEAD HARVEST MENU**

**R375.00 per person | Minimum 70 People**

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

### **ORIENTAL ADD-ON STARTER (R75.00 extra per person)**

Live Street Market Oriental Table

Array of oriental delights including sushi, filled steam buns and stir fry pineapple rice

### **CONTINENTAL SALAD BAR**

Spanish Gazpacho Shots | *Refreshing chilled tomato soup with a hint of cumin*

Wild Rocket & Pine Nut Bowl | *Tender leaves dressed with olive oil and toasted pine nuts*

Roast Butternut, Beetroot & Candied Macadamia | *Drizzled with a tangy spiced berry & cider vinegar emulsion*

Spring Tomato & Basil Bocconcini | *Cherry tomatoes and mozzarella seasoned and tossed in olive oil and balsamic*

Cilantro Mojo Grilled Corn | *Grilled baby corn marinated in cilantro, chilli, ginger and lemon mojo*

Roast Pepper Quinoa Salad | *Roasted marinated peppers, baked Roma tomatoes, kalamata Olives, spicy siracha*

### **HOT SELECTION**

Chef's Signature Line Fish Bake | *Baked with creamy dill volute, sun dried tomato, sweet leek & grilled banana*

Pork Belly with Caramelized Apple Mashed Potato | *Slow roasted with Chinese 5 spice, lightly drizzled with stick soy*

Rollled Sirloin of Beef with Port infused Mushrooms | *Trimmed, filled, rolled and roasted to perfection, served with red wine & port jus*

Grilled Chicken with Argentinian Chimichurri Sauce | *Tender chicken fillet with finely chopped parsley, minced garlic, olive oil, oregano and red wine vinegar*

Durban Style Hot & Spicy Lamb Curry | *Simmered with roasted whole spices, garum masala and aromatic cilantro, served with poppadum and sambals*

Vegetarian Lasagne (Melanzane) | *Aubergine simmered in napolitana, layered with mozzarella, sun dried tomato and drizzled with pesto*

Basmati Rice

Glazed Cinnamon Carrots

Steamed Broccoli Fleurettes

Roast Herbed Potatoes

### **SWEET SELECTION**

Berry Pavlovas set on Irene Farm Cream

Cream Filled Profiteroles with Chocolate Ganache

Chocolate Fountain with Marshmallows & Parisienne fruits

Vanilla Panna Cotta with Butterscotch, Nachtmusik & Nut Praline

Live Crepe Suzette Flambé Station, served with Vanilla Ice Cream

**Convert your cream filled profiteroles to a spectacular sugar decorated croquembouche SQ**

*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*