



## IRENE FARM SPIT BRAAI MENU

**R390.00 per person | Minimum 50 People**

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

Garlic and cheese rolls

Whole **Highveld** lamb marinated with sweet chutney, mint and apricot,  
slow roasted and carved from the spit

### **“FROM THE COALS”**

Tandoori spiced and marinated chicken breast fillets

Locally produced farm style boerewors basted with sweet chilli sauce

Honey & cinnamon baked butternut

Creamy garlic and herb potato bake glazed with mozzarella cheese

**“Irene Farms”** own ground maize meal porridge and traditional spicy chakalaka sauce

Glazed beetroot & onion salad

Greek salad with a selection of dressings

Potato salad with egg, bound with herb mayonnaise

Traditional carrot and pineapple salad with raisins and toasted almonds

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 1 week 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*