



PLATED DINNER MENU

R350.00 per person | Minimum 30 People

STARTER

Poached Norwegian Salmon

Served on a Spicy Sweetcorn Fritter with Dill infused Crème Fraiche

MAIN COURSE

Deconstructed Beef Wellington

*Served medium with Bordelaise Sauce, Mustard Beurre Blanc,
Pomme Puree & Julienne Vegetable Bundles*

DESSERT

Chef's Trio

*Homemade Pecan Tart, Strawberry Pavlova & Vanilla Panna Cotta
served on Brushed Butterscotch*

This plated menu is available Monday to Saturday between 6pm and 9pm | The price quoted is per person

Tables will only be available 30 minutes prior to booking time for décor purposes

Full prepayment and final numbers are required at least 48 hours prior to 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