

IRENE FARM SPIT BRAAI

R279.95 per person
Minimum 50 People

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 pieces

Locally produced farm style boerewors basted with sweet chili sauce

Cinnamon baked butternut

“Irene Farms” own ground Maize Meal porridge and traditional spicy chakalaka sauce
Creamy garlic and herb potato bake glazed with mozzarella cheese

Greek salad with a selection of dressings

Traditional style carrot and pineapple salad with cinnamon and raisins

Beetroot and onion salad flavoured with vinaigrette

Potato salad with egg bound with a herb mayonnaise

Baked Malva pudding with vanilla enhanced custard

Dark chocolate mousse studded with white chocolate shards

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

