



THE FARM CHEESE CELLAR MENU

R249.00 per person | Minimum 30 People
Children under 5 eat free | Ages 6-11 half price

Served on Boards and Platters

Fragrant Gorgonzola, kept in place with a sweet and sharp berry compote

Head of Gouda decorated with individual Babybel, complimented with spiced nut relish

Duo of Brie and Camembert with Parisienne cantaloupe and caramelised Granny Smith apple

Soft Goat's Milk Chevin with an array of coatings, homemade sweet chilli and fried ginger crisp

Mild Swiss Emmental, boldly challenged with a Belgian chocolate & merlot reduction

Sharp and creamy Tussers with a sweet balsamic red onion marmalade

Tangy lemon, dill & black pepper infused Crème Fraiche dip

Assortment of crackers | Biltong & dry wors | Sweet potato crisps

Dried fruits & nuts | Selection of relishes | Fruit baskets

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