



MERRY
Christmas
HAPPY NEW YEAR



CHRISTMAS LUNCH MENU

25 December 2021

R595.00 per person



Arrival Drink

Kir Royale

Crème de cassis topped with champagne, served on arrival

Amuse Bouche

Zucchini & Mozzarella Tart

Thinly sliced zucchini and mozzarella, served in a phyllo nest with roasted cherry tomatoes, basil pesto and tender micro herb salad

First Course

French Onion Soup

Caramelised onions simmered in rich beef stock topped with a grilled gruyere and parmesan crouton

Second Course

Sole Paupiette

Fillet of sole wrapped in smoked salmon, served with classic bearnaise and steamed asparagus

Trou Normand

Summer Melon Sorbet

Seedless watermelon frozen and blitzed with lemon sugar syrup, served with a splash of Cointreau

Main Course

Lamb Done Two Ways

Herb Rack of Lamb with Lamb Croquettes, tender vegetables, and a rich red wine & cranberry jus

Dessert

Baba au Rhum

Rum infused yeast cake filled with whipped cream and a side of cherries jubilee

Please take note of the following

Irene Farm does not accept cash for payment but does accept all credit and debit cards
Lunch will be served from 12:00 | All bookings will need to pay the full amount by Thursday, 2 December 2021 to secure the booking.
Menu subject to change without prior notification

THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE AND WILL BE SERVED IN ACCORDANCE WITH COVID-19 REGULATIONS AND RESTRICTIONS