



IRENE FARM CHEF'S CHOICE BRAAI MENU

R460.00 per person | Minimum 30 People

Children under 2 eat free | Children under 12 half price

“FROM THE COALS”

Barbecue beef rump sosatie
Tandoori spiced chicken drumsticks
Farm style boerewors with sweet chilli glaze
Tender pork fillet with sweet and sour glaze

Freshly baked bread rolls
Glazed Beetroot & Onion Salad
Greek salad with a selection of dressings
Potato salad with egg, bound with herb mayonnaise

Honey & cinnamon toasted carrots
Pap tart layered with corn, cheese & chakalaka
Creamy potato bake with black pepper and ground nutmeg

Traditional milk tart dusted with cinnamon
Fresh fruit salad with thick Irene Farm Fresh Cream
Cape brandy pudding with homemade butterscotch sauce
Dark chocolate mousse studded with white chocolate shards

ADD ON OPTIONS

- **150g lamb loin chop (catered 1 piece per person) R120**
- **+/- 22kg lamb on the spit (serves approximately 50 people) SQ**
- **Add a fun filled chocolate fountain for R70 extra per person (max 100 people)**
- **Add a live dessert banana flambe for R60 extra per person (30 – 75 people)**