

MERRY  
*Christmas*  
— AND —  
HAPPY NEW YEAR



## CHRISTMAS DAY LUNCH BUFFET

25 December 2024

R800.00 per person | Kids U12 half price



### Cold Starter & Salad Bar

Local artisan bread selection with olive tapenade and flavoured compound butter

Whole poached salmon with dill infused creamed cheese  
Rice filled dolmades and artichokes marinated in a tangy vinaigrette  
Chef's Hong Kong Chicken Salad with spicy Asian slaw and toasted cashew nuts  
Greek salad with cucumbers, peppers, onions, tomatoes, black olives, and feta cheese  
Caprese style salad with buffalo mozzarella, plum tomatoes, basil pesto and balsamic reduction  
Roast new potato salad with red onion, bacon, roasted corn, drizzled with garlic and chive oil  
Roast beets tossed in rocket pesto with walnuts and crumbled gorgonzola  
Hummus, sweet green fig preserve and balsamic bruschetta

Selection of homemade salad dressings, extra virgin olive oil and balsamic reduction

### From the Chef's Table

Deboned and rolled leg of lamb, infused with mint, roasted to perfection  
Oven roasted turkey with sage and onion stuffing, smothered in cranberry enhanced jus  
Highveld sirloin of beef, stuffed and rolled with a reduced red wine, wild mushroom garlic filling  
Tandoori spiced chicken fillet simmered in yoghurt, coconut & pistachio, served with poppadum and sambals  
Pork gammon scored and roasted with clove and apricot glaze, with apple and roast walnut infused pomme puree  
Chef's ratatouille with aubergine, courgette & capsicum simmered in tomato & garlic, finished with fresh rosemary  
Duo of tempura battered fillets of hake and crispy baby squid enhanced with a creamy caper butter sauce

Savoury rice | Seasoned roast potato wedges | Broccoli & cauliflower au gratin | Pesto sautéed baby vegetables Honey & cinnamon toasted carrots | Creamed spinach enhanced with nutmeg | Creamy potato bake

### Dessert & Sweet Selection

Featuring a delectable croquembouche & fun filled chocolate fountain  
Colourful array of mixed platters including mini koeksisters, macaroons, assorted crumbles & tartlets  
Traditional Christmas pudding with brandy enhanced custard | Pavlova with "Irene Farm" thick cream, micro fruit salad & berry coulis | Dark coffee chocolate mousse topped with shards of white chocolate | Amarula Crème Brulee with seasonal berries, topped with crunchy caramel | Orange Bavarois jars with silky Belgian chocolate ganache  
Selection of local cheeses with crackers and assorted relishes

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***Bookings and seating only available from 11:30 | LUNCH WILL BE SERVED FROM 12:00***  
***Menu subject to change without prior notice | Please note the price does not include gratuity***  
***Irene Farm does not accept cash for payment, all major debit and credit cards accepted***