

MERRY  
*Christmas*  
— AND —  
HAPPY NEW YEAR



## CHRISTMAS DAY LUNCH BUFFET

R565.00 per person

Children under 5 eat free / Ages 6-11 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, Israeli tomatoes, basil pesto and balsamic reduction | Chicken liver pate enhanced with brandy & sweet green fig preserve, served with balsamic bruschetta | Roast new potato salad with red onion, bacon and roasted corn, drizzled with garlic and chive oil | Roast beets tossed in rocket pesto with walnuts and crumbled gorgonzola | Spanish chilled gazpacho shots with a hint of roasted cumin spice | 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 and 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 and garlic filling | Slow roasted pork belly with Chinese 5 spice, carved onto pomme puree topped with caramelized apple | Tandoori spiced chicken fillet simmered in yoghurt, coconut & pistachio, served with poppadum and sambals | 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 | Herbed Pommes Anna

### Dessert & Sweet Selection

Featuring a delectable croquembouche & fun filled chocolate fountain | 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 | Colourful array of mixed platters including mini koeksisters, macarons, assorted crumbles & tartlets | Selection of local cheeses with crackers and assorted relishes

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#### ***Please take note of the following***

Bookings and seating only available from **11:30 LUNCH WILL BE SERVED FROM 12:00**

All bookings will need to pay the full amount by Wednesday 2<sup>nd</sup> December 2020 to secure the booking

Irene Farm does not accept cash for payment but does accept all credit and debit cards

Please note this price does not contain a gratuity, you are more than welcome to add this on the day Menu subject to change without prior notification

**THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE AND MAY BE REPLACED WITH A PLATED SIT-DOWN MENU DEPENDING ON COVID-19 REGULATIONS AND RESTRICTIONS**