

MERRY

Christmas

AND

HAPPY NEW YEAR



## CHRISTMAS DAY LUNCH BUFFET

25 December 2021

R\$95.00 per person | Children under 12 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

Dark coffee chocolate mousse topped with shards of white chocolate | Bavaois jars with silky Belgian chocolate ganache

Traditional Christmas pudding with brandy enhanced custard | Pavlova with "Irene Farm" thick cream, micro fruit salad & berry coulis

Amarula Crème Brulee with seasonal berries, topped with crunchy caramel Orange | Selection of local cheeses with crackers and relishes

Colourful array of mixed platters including mini koeksisters, macaroons, assorted crumbles & tartlets

*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 Thursday, 2 December 2021 to secure the booking

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

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