



MERRY
Christmas
HAPPY NEW YEAR



CHRISTMAS LUNCH MENU

R565.00 per person



Arrival Drink

Kir Royale

Crème de cassis topped with champagne, served on arrival

Amuse Bouche

Caramelized Apple Gorgonzola

With toasted walnut, carrot crisp and beetroot puree

First Course

Mushroom Consommé

A dark clarified broth served over spinach and cheese micro tortellini with shimeji mushrooms, steamed brunoise carrots and chive oil

Second Course

Salmon & Prawn Arancini

Salmon roulade and prawn arancini served on rice wine emulsion with roast cherry tomato, soy gel and micro herb salad

Trou Normand

Summer Melon Sorbet

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

Third Course

Lamb Done Two Ways

Slow cooked lamb neck and hotel trim lamb cutlet served with wasabi pea puree, potato wonton, grilled zucchini and a rich red wine & cranberry jus

Or

Chocolate Duck

Grilled breast with orange chocolate jus, steamed broccoli, beetroot and creamy herbed pomme puree

Dessert

Trio of Sweets

Pecan nut pie, nougat parfait & strawberry pavlova served on brushed butterscotch with Irene Cream

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 Wednesday 2nd December 2020 to secure the booking

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 WILL BE SERVED IN ACCORDANCE WITH COVID-19 REGULATIONS AND RESTRICTIONS