



Christmas Day Lunch Buffet

25 December 2025 | R900 per person | Children from 6-12 years R450

Cold Starter & Salad Bar

Local artisan bread selection with olive tapenade and flavoured compound butter

Rice filled dolmades marinated in a tangy vinaigrette

Whole poached salmon with dill infused creamed cheese

Waldorf salad with apple, celery, walnuts, honey mayonnaise and parsley

Smoked chicken and couscous salad with cilantro, artichoke and dried apricot dressing

Roast beetroot salad with baby spinach leaves, feta, candied pecans and fresh orange segments

Caprese style salad with buffalo mozzarella, plum tomatoes, basil pesto and balsamic reduction

German style baby potato salad with hickory ham and wholegrain mustard mayonnaise

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

Hummus with sweet green fig preserve and balsamic bruschetta

From the Chef's Table

Roast turkey with sage infused mince stuffing, orange and caraway glaze

Deboned and rolled leg of lamb, roasted to perfection with red wine and mint jus

Pork belly, sliced onto bed of caramelized apple mashed potato with sweet and sour glaze

Highveld sirloin of beef, herbed and roasted to perfection, served with a wild mushroom jus

Tandoori spiced chicken fillet simmered in yoghurt, coconut & pistachio, with poppadom and sambals

Oven baked fillets of hake topped with crispy baby squid and enhanced with a creamy caper butter sauce

Vegetable moussaka layered with brinjal, zucchini, spinach, feta, potatoes, tomato and béchamel sauce

Saffron basmati rice | Seasoned roast potato wedges | Broccoli & cauliflower au gratin | Pesto sautéed baby vegetables

Honey & cinnamon toasted carrots | Creamed spinach enhanced with nutmeg | Oven baked sweet potato

Dessert & Sweet Selection

Featuring a delectable croquembouche & fun-filled chocolate fountain

Colourful array of mixed platters including mini koeksisters, macarons, 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 Brûlée with seasonal berries, topped with crunchy caramel | Eggnog cheesecake

Selection of local cheeses with crackers and assorted relishes

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