

EASTER SUNDAY LUNCH MENU

R425 PER PERSON

SOUP

balsamic roasted tomato and basil soup homemade breads, compound butters, spreads, pâtés and dips

SALADS

middle eastern tabbouleh autumn salad of roasted butternut and feta caramalised beetroot and roquefort smoked chicken and pineapple baby squid, rocket and mango design your own salad with our offering of seasonal ingredients

STARTER SELECTION

charcuterie station and pickles beetroot cured trout scotch egg of quail and herbed chicken farce

CARVERY

low and slow smoked brisket, yorkshire puddings and spicy barbeque sauce garlic and rosemary studded leg of lamb and minted gravy

MAIN COURSE

red wine braised oxtail
cape malay chicken curry
tomato and lamb bredie
grilled salmon with capers and lemon
prawn stirfry station
roasted rainbow carrots

sautéed french beans with almonds cauliflower and broccoli gratin stuffed tomato baked basmati rice sweet potato in fudge sauce caramalised autumn vegetables

CHEESE FRIDGE

local and imported cheese, homemade crackers, melba toast and preserves

DESSERT

chocolate crème brûlée white chocolate cheese cake and berries amarula malva pudding and mocha crème anglaise cinnamon brandy pinwheels chocolate fountain, cut fruit, marshmallow and homemade biscuits

Bookings essential on lodge@irenecountrylodge.co.za or contact +27 (0) 12 667 6464.

IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

