

Happy Holidays from Irene Country Hotel.

Christmas Lunch Buffet

R1 495 per person

Includes a welcome drink on arrival

Children aged 0–2 years eat free
Children aged 3–11 years pay half price
Children aged 12–18 years pay R1 050 per child

Terms & Conditions Apply. Booking in advance is essential.
Available on 25 December 2026 only.

Christmas

Lunch Buffet Menu

THE ARTISAN BAKERY

- Freshly Baked Sourdough
- Cranberry & Walnut Loaf
- Rosemary & Sea Salt Focaccia
- Festive Bread Rolls
- Butter
- Whipped Herb Butter

SEAFOOD EXTRAVAGANZA

- Oysters
- Poached Queen Prawns
- Citrus-Cured Sashimi Salmon
- Smoked Trout
- Herb-Marinated Mussels
- Traditional Marie Rose Sauce
- Lemon & Dill Crème Fraîche
- Red Wine Shallot Mignonette

FROM THE KITCHEN

- Grilled Kingklip with Champagne Velouté
- Slow-Braised Beef Short Rib with Pearl Onions, Mushrooms & Red Wine Jus
- Apricot & Almond-Stuffed Chicken Roulade with Thyme Jus
- Cape Malay Seafood Curry with Coconut, Coriander & Toasted Cashews

THE GRAND CHRISTMAS CARVERY

- Traditional roast turkey
- sage and cranberry stuffing
- Slow-roasted beef sirloin
- Yorkshire puddings
- Maple and wholegrain mustard-glazed gammon
- Rich turkey gravy
- Roasted garlic and red wine jus
- Horseradish cream
- Spiced apple and pineapple relish
- Traditional cranberry sauce
- Grilled kingklip topped with Champagne velouté
- Slow-braised beef short rib with pearl onions, mushrooms and red wine jus
- Apricot and almond-stuffed chicken roulade with thyme jus
- Cape Malay seafood curry with coconut, coriander and toasted cashews

YOUNG GUESTS' CHRISTMAS FAVOURITES

- Mini Beef Sliders
- Crispy Chicken Strips
- Macaroni & Cheese
- Golden Potato Wedges
- Buttered Corn

LIVE STATIONS

- Waffle Bar with All the Trimmings
- Turkey Carvery
- Gammon Carvery

Christmas

Lunch Buffet Menu

THE FESTIVE HARVEST TABLE

- Beef Fillet Carpaccio, Truffle Dressing, Parmesan, Capers & Wild Rocket
- Duck Liver Parfait, Cranberry & Port Gel, Toasted Brioche
- Parma Ham, Compressed Melon & Balsamic Pearls
- Burrata, Heirloom Tomatoes, Basil Pesto & Aged Balsamic
- Prawn & Avocado Cocktail, Marie Rose Sauce & Baby Gem Lettuce
- Roasted Beetroot, Whipped Goat's Cheese, Candied Walnuts & Orange
- Watermelon, Feta, Cucumber, Mint & Pomegranate Salad
- Baby Leaf Garden Salad
- Wild Mushroom & Truffle Arancini with Parmesan Cream
- Cape Malay-Spiced Lamb Kofta with Smoked Tomato Relish
- Brie & Cranberry Filo Parcels

THE GARDEN CELEBRATION

- Wild Mushroom, Spinach & Goat's Cheese Wellington with Truffle Cream
- Butternut, Lentil & Coconut Curry
- Charred Cauliflower Steak with Tahini, Pomegranate & Toasted Almonds

FESTIVE TRIMMINGS

- Duck-Fat Roasted Potatoes with Rosemary & Garlic
- Truffle & Parmesan Potato Gratin
- Saffron, Pistachio & Cranberry Basmati Rice
- Honey & Thyme-Glazed Baby Carrots
- Brussels Sprouts with Smoked Bacon, Chestnuts & Maple Butter
- Tender-Stem Broccoli with Toasted Almonds & Lemon Butter
- Roasted Butternut with Cinnamon, Pecans & Sage
- Green Beans with Garlic Butter & Crispy Shallots

THE GRAND CHRISTMAS DESSERT WONDERLAND

- Dark Chocolate & Amarula Panna Cotta
- Festive Berry & Vanilla Trifle
- Baked Vanilla Cheesecake with Berry Compote
- Traditional Malva Pudding
- Crème Anglaise
- Salted Caramel & Dark Chocolate Tart
- Pavlova Wreath with Chantilly Cream, Berries & Passion Fruit
- Handmade Chocolate Truffles
- Seasonal Fruit & Berry Display