



**AFRICAN PRIDE**  
**IRENE COUNTRY LODGE**  
 IRENE, GAUTENG

**AUTOGRAPH COLLECTION®**  
 HOTELS



# CHRISTMAS MENU 2018 @ R 745 PER PERSON

Children under 4 free | Children between the age of 4 & 12 pay half price

## EGGNOG ON ARRIVAL

### SOUP DU JOUR

Chilled Pea and Mint Soup

### CHARCUTERIE

Parma Ham | Salami | Cabanossi  
 Black Forrest Ham | Hickory Ham  
 Mustard | Horseradish | Piccalilli

### COLD STARTERS

Berry | Orange | Spinach | Walnuts  
 Feta | Black Pepper | Strawberries | Mint  
 Arugula | Chickpeas | Lemon Fattoosh  
 Grilled Peaches | Chicken | Cucumber | Heirloom  
 Tomatoes  
 Avocado | Shrimp  
 Tomato | Mozzarella Caprese  
 Smoked Mackerel  
 Vine Leaves  
 Thai Beef Salad  
 Chicken Liver Pate  
 Haddock | Sweet Chili Sauce  
 Selection of Local and International Cheese  
 Seasonal Fruits | Preserves

### LIVE STATION

Seared Prawns | Grilled Line Fish  
 Lemon Butter | Garlic Butter | Peri-peri Sauce  
 Chicken, Beef, Vegetable Stir Fry | Asian Noodles

### HOT SELECTION

Green Beans | Bacon | Onions | Almonds  
 Vegetable Jollof Rice | Tomato  
 Melange of Garden Greens | Basil Pesto | Garlic  
 Cape Malay Beef Curry | Sambals  
 Chicken Picarta | Cheese Sauce  
 Mussels | Shrimp | White Wine | Garlic | Onion | Cream  
 Beef Lasagne  
 Fried Tofu  
 Cinnamon Pumpkin

### CARVERY

Whole Suckling Pig With Apple Cider Cream  
 Beef Wellington With Wild Mushroom Pan Jus  
 Rosemary Lamb With Wholegrain Mustard,  
 Rosemary Jus  
 Roast Turkey Roll Stuffing | Cranberry, Onion Marmalade  
 Yorkshire Pudding  
 Garlic and Herb Pommes Chateau

### DESSERT

Mince Pies  
 Yule Tide Logs  
 Malva Pudding  
 Christmas Pavlova  
 Buckeye Balls  
 Ginger bread Men  
 Sherry Trifle  
 Cape Brandy Pudding  
 Ginger Cookies  
 Apple Pies  
 Graham Cracker Smores  
 Candy Station

#### IMPORTANT NOTICE

Please note that while every effort is made to use fresh ingredients in the preparation of 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 food 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.