



AUTOGRAPH COLLECTION[®]
HOTELS



R1 700 per person

Includes a glass of sparkling wine or a non-alcoholic beverage.

R850 per child

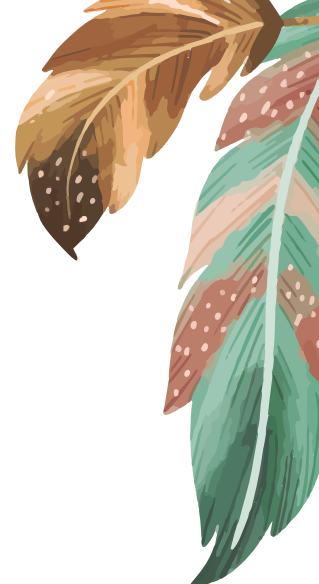
KIDS 6 - 12 YEARS OLD

Terms & Conditions Apply. Booking in advance is essential.
Available on 25 December 2025 only.

FOOD ALLERGIES:

We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to allergens. Whilst we follow food safety best practices, we cannot guarantee that any foods or beverages are allergen free, even if the allergen does not appear in the name or the ingredients listing. If you have food allergies, then please ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu.





Salad Platters

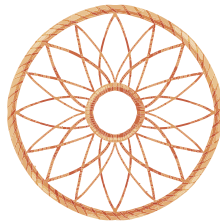
Tomato mozzarella with homemade Basil pesto,
parmesan shavings and fresh basil leaves

Smoked chicken breast, grilled chicken breast,
sundried tomato and calamata olives

Butternut, Danish feta, spring onion and pumpkin seeds

Sticky beef Asian platter with julienne vegetables

Mini phyllo cups filled with roasted Mediterranean
vegetables and topped with goats cheese



Fish Station

Knysna Oysters freshly shucked with lemon,
Tabasco and coarse black pepper

Selection of California rolls and Maki with
pickled ginger, soy sauce and wasabi

Poached prawns with Thousand Island sauce

Smoked salmon, butterfish and tuna with
marinated pickles and cream cheese

Crab sticks, pineapple and seafood fish balls





Bowls of Salad

Pasta salad, Potato and egg salad

Green bean and peanut salad

Norwegian Salmon, celery and cucumber salad

Waldorf salad

Build Your Own Salad Bar

Seasonal greens, cucumber, bell peppers, cherry tomato,
feta cheese, calamata olives, two dressings, onion,
pickled gherkins, Jalapeño and red peppadews

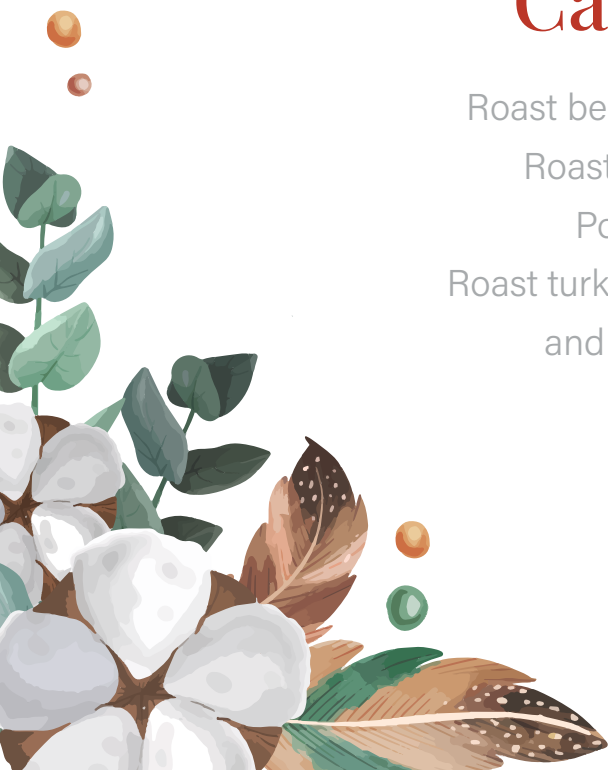
Carvery Station

Roast beef sirloin with horseradish sauce

Roast leg of lamb with mint sauce

Pork belly with apple sauce

Roast turkey breast stuffed with cranberries
and herbs and cranberry sauce



Curry Station

Lamb and potato curry - hot and spicy

Prawn curry

Savoury basmati rice, roti and flatbread
sambals, chopped chilli, raita, chutney and coconut flakes

Hot Selection

Cauliflower mornay with cheese and paprika

Broccoli almonidine with clarified butter and almonds

Creamed spinach

Roast butternut with pumpkin seeds and sweet chilli

Roast chateau potato

Rich and creamy mashed potato - butter and cream

Stir fried vegetable noodles in an Asian glaze
with spring onion and bean sprouts

Beef lasagna traditionally made



Dessert Selection

Christmas puddings

Yule logs

Mince pies

Eggnog

Mini cakes

Mini tartlets

Black Forest cake

Gingerbread houses

Assorted macarons

Sweet jars with mini chocolates and
assortment of sweets and jellies

Trifle

Fresh fruit and fruit skewers

Christmas cookies



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