



MENU: April 2018

NOTE: Chef's Special, Royal Meal & Vegetarian: Swop 1 veg for salad OR swop 2 veg for double salad
 Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

	Chef's Special R45-00	Royal Meal R40-00	Vegetarian R30-00	B12 Package	Salad	Salad	Dessert
1 Sunday	CaveryR55.00: Garlic and herb roast Lamb with Classic Butter roast chicken on boulangere potatoes served with Roasted Vegetable	CaveryR55.00: Garlic and herb roast Lamb with Classic Butter roast chicken on boulangere potatoes served with Roasted Vegetable	Mushroom and Lentil Risotto served with Parmesan shavings and Roasted Vegetables		Greek Salad	Baby spinach with melon salad	Malva pudding served with Custard
2 Monday	Mutton curry with poppadum's served with Basmati rice, sambal, Coriander riatta and Sautéed green beans	Beef Lasagne served with sautéed green beans	Chickpea and vegetable Gratin served with sautéed green beans	Chicken casserole served with lentil rice,	Harvest table of composite salad		
3 Tuesday	Grilled pork chop served with herb baby potato, apple sauce and , baked beetroot and salad	Chicken Schnitzel served with herb baby potato with Mushroom sauce and baked beetroot and salad	Soya and vegetable lasagne served with baked beetroot and Salad	Penne all bolognaise served with cheddar cheese	Butternut and Pineapple salad		
4 Wednesday	Roast Chicken served with mash potato, gravy and oven roast pumpkin	Sweet Chili pork strips served with Asian noodles and stir-fry vegetables	Sundried tomato quiche with herbs feta served with oven roast pumpkin	Bangers served with Mash potato and roasted pumpkin	Beetroot and orange salad		Pecan nut tartlet served with Fresh cream
5 Thursday	Junior T-bone steak mushroom sauce served with Potato wedges, grilled baby marrow and salad	Chicken ala King served with Rice and grilled baby marrow	Lentil and Vegetable Curry served with Rice and grilled baby marrow	Roast Chicken served with rice and gravy, and grilled baby marrow	Green Salad		
6 Friday	Honey mustard Roast pork served with chips and honey glazed carrots	Deep fried hake fillet served with chips, fresh lemon & tartar sauce and honey glazed carrots	Quorn Chicken stir-fry served with stir-fry vegetable and Rice	Flame Grilled Boerewors served with Pap and tomato gravy and honey glazed carrots	Coleslaw		
7 Saturday	Brunch Buffet	Brunch Buffet	Brunch Buffet				



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8 Sunday	Roast Beef served with roast potato Yorkshire pudding and brown gravy with creamed spinach	Garlic and rosemary roast chicken served with roast potato and creamed spinach	Roasted balsamic tomato, feta & baby spinach Quiche served with creamed spinach		Potato Salad		Sticky toffee pudding served with a chocolate sauce
9 Monday	BBQ steak set on baked new potatoes, served with minted peas	Grilled chicken breast with creamy sweet bell pepper sauce, baked new potato served with minted peas	Creamy soya and mushroom Penne pasta served with	Spaghetti and Meatballs served with Salad	Garden salad		
10 Tuesday	Mutton bryani served with sambals, raita and poppadum's	Chicken and mushroom pot pie served with potato wedges and broccoli	Butter Bean and Potato Curry served with Roti and Sambals		Caprice salad		
11 Wednesday	Seafood paella served with seasonal vegetables and salad	Short rib beef stew with rice and seasonal vegetables and salad	Creamy potato and chick pea bake served with seasonal vegetables and salad	Chicken Chow Mein served with a salad	Roasted butternut and watercress salad with orange dressing		Apple crumble with custard
12 Thursday	Beef Schnitzel with pepper sauce Potato wedges , Cinnamon Pumpkin	Chicken Curry served with Yellow rice and cinnamon pumpkin	Lentil Bobotie served with yellow rice and cinnamon pumpkin	Roasted vegetable quiche served with cinnamon pumpkin	Three beans salad		
13 Friday	Beef and Red pepper Kebab served with Potato wedges and buttered sweet corn	Grilled Cajun hake fillet served with chips, lemon tartar sauce and salads	Soy strip Quesadillas served with Chips and salad of the day	BBQ flamed grilled chicken leg quarter with chips,	Green Salad		
14 Saturday	Brunch Buffet	Brunch Buffet	Brunch Buffet				
15 Sunday	Carvery R55.00: Lemon Grass pork, Roast rosemary chicken, herbed baby potato, served with a cauliflower bake	Carvery R55.00: Lemon Grass pork, Roast rosemary chicken, herbed baby potato, served with a cauliflower bake	Quorn Beef casserole served with Rice and cauliflower bake		Build a salad bar	Beetroot salad	Rooibos vanilla panna cotta



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16 Monday	Shredded pork served with potato gratin, chargrilled vegetables	Beef pot pie, chargrilled vegetables and salad	Vegetarian Schnitzel served with potato grating and chargrilled vegetables	Macaroni and Cheese	Green Salad		
17 Tuesday	Beef Stroganoff served with rice, braised green beans	Spinach and Feta stuffed chicken breast, with rice, green beans	Vegetarian Stroganoff, served rice, braised green beans	Home-made spinach and feta quiche served with Salad	Carrot and pineapple salad		
18 Wednesday	T bone steak served with potato wedges and carrot bundles	Battered Hake served with potato wedges and carrot bundles	3 cheese, thyme and red onion frittata served with carrot bundles	Chicken Briyani	Creamy pasta salad		Lemon Meringue tartlet
19 Thursday	Lamb casserole with Rice and braised spinach	BBQ grilled chicken breast served with Baked potato, sour cream and braised spinach	Vegetarian Bolognese served with Salad	Meatballs and mash served with braised spinach	Green salad		
20 Friday	Chicken Cordon Bleu served with cheese sauce, roast baby potato and braised spinach	Thai fish curry, served with Rice and poppadum's and sambals	Home made three cheese pizza and salad of the day	Roast chicken and Chips	Potato Salad		
21 Saturday	Brunch Buffet	Brunch Buffet	Brunch Buffet				
22 Sunday	Carvery R55.00: Roast beef, Lemon and herb chicken, savoury rice, gravy served with creamed spinach	Carvery R55.00: Roast beef, Lemon and herb chicken, savoury rice, gravy served with creamed spinach	Oven baked vegetable and cheddar quiche served with a side salad		Greek Salad	3 bean salad	Bread and butter pudding served with custard
23 Monday	Beef stew served with rice and roasted chunky vegetables	Pork and apricot kebab served with crushed potato and roasted chunky vegetables	Quorn beef potpie served with Chunky roasted vegetables	Chicken casserole served with Rice	Coleslaw		



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24 Tuesday	Mediterranean hake fillet served with baby potato, and sautéed baby marrow	Beef Lasagne served with sautéed baby marrow and salad	Chickpea and vegetable Risotto served with salad	Roast Chicken served with rice and gravy,	Green salad		
25 Wednesday	Monkey gland steak served with potato wedges, served with broccoli au gratin	Chicken schnitzel with cheese sauce served with potato wedges accompanied by broccoli au gratin	Vegetable stir-fry served with Rice	Butter bean curry served with Roti	French salad		Baklava served with cream
26 Thursday	Steak and ale pot pie served with sweet baby carrots and peas	Lemon and herb grilled chicken breast served with crushed potato, sweet baby carrots and peas	Sugar bean curry served with roti, sambals and raita	Thai fish cake served with Chips and Salad	Sweet & sour beetroot salad with onion		
27 Friday	Braai day: Steak, pap, gravy and salad	Braai day: Coriander and apricot chicken kebab, pap, gravy and salad	Vegetarian chicken schnitzel served pap, gravy and salad	Braai day: Chicken leg quarter, pap, gravy and salad	Green salad	Three beans salad	
28 Saturday	Brunch Buffet	Brunch Buffet	Brunch Buffet				
29 Sunday	Carvery R55.00: Roast gammon, Honey mustard chicken, rice, gravy served with pumpkin fritters	Carvery R55.00: Roast gammon, Honey mustard chicken, rice, gravy served with pumpkin fritters	Mushroom, spinach and feta lasagne served with salad		Build a salad bar	Beetroot salad	Apple strudel with fresh cream
30 Monday	Beef curry, basmati rice, poppadum's and sambals	Beer battered hake fillet served with chips, Fresh lemon, Tartar sauce and salad of the day	Soya meat balls saved with mash potato and green beans	Mince macaroni and cheese served with green beans	Greek salad		