



MENU: October 2018

NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 veg and salad or 2 Salads

Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

	Chef's Special R47.80	Royal Meal R42.40	Vegetarian R31.30	Salad	Salad	Dessert
1 Monday	Pork Belly Rashers and sweet potato Mash served with mix veg and Coriander cucumber Salad	Crumbed chicken Breast with chicken gravy served with sweet potato Mash, mix veg and Coriander cucumber Salad	Carrots and Pesto Lasagne topped with a cheese sauce served with mix veg and Coriander cucumber Salad	Coriander Cucumber salad drizzled with French dressing		
2 Tuesday	Beef stew served with steam bread, creamed spinach and baked butternut	Butter Chicken Curry served with steam bread creamed spinach and baked butternut	Tomato and Mushroom Quiche with Green Salad and baked butternut	Old fashion Beetroot salad		
3 Wednesday	Lamb Chops with crushed potato served with herb Carrot and Green Beans	Classic shepherd's pie served with herb, Herb carrot and green Beans	Butter beans curry served with Rice, Herb carrot and Green beans	Spinach with bacon, feta and tomatoes with orange dressing		Coconut Pie and Ice Cream
4 Thursday	Beef Strips in Arabiatta sauce on Fettuccine served with braised Baby marrow and beetroot wedges	Chicken lasagne with roasted red pepper with baby marrow and beetroot wedges	Quorn Chicken Fettuccine with Arabiatta sauce served with braised baby marrow and beetroot wedges	French Salad		
5 Friday	Tender Beef Steak with Garlic and Mushroom with roasted potato wedges, Green salad and Coleslaw	Gremolata Grilled Hake served with roasted potato wedges, Green salad and Coleslaw	Eggplant, haloumi and rocket Pizza served with Green Salad	Green Salad / Tanga apple Coleslaw		
6 Saturday	<b>Brunch Buffet R45.00</b>					
7 Sunday	Carvery:R60.00- Roast Pork /Beef Roast , with rosemary chicken served with butter crushed potato, roasted butternut and braised spinach	Carvery: R60.00- Roast Pork /Beef Roast , with rosemary chicken served with butter crushed potato, roasted butternut and braised spinach	Stuffed tomato, feta and spinach with Soya Sausages served with butter crushed potato and Salad	Italian Salad		Fruit Cocktail Cobbler
8 Monday	Creamy Beef Lasagne served with Sautéed Brussels sprouts and Baby carrots	Chicken Cacciatore served with steam rice sauté Brussels sprouts and baby carrots	Three cheese pasta with soya chicken strips and mushroom, served with baby carrots	Roasted balsamic plum tomato salad with rocket		
9 Tuesday	Chicken Schnitzel with creamy pepper sauce served with sweet potato mash, buttered broccoli and roasted pumpkin.	Pork Ribs with sweet potato mash, buttered broccoli and roasted pumpkin	Chickpea and Vegetable Biryani with tomato salsa and riata	Coleslaw		
10 Wednesday	Monkey Gland Steak with potato wedges, mix vegetables and a salad	Lemon garlic -roasted chicken, with potato wedges, mix vegetables and Salad	Mushroom, Lentil moussaka with soufflé topping with hot garlic bread	Green Salad		Poached Pears and Ice cream
11 Thursday	Chicken Cordon blue served with roast potatoes, broccoli au gratin and Julienne carrot	Chargrilled Boerewors served with pap, spicy tomato gravy, broccoli au gratin and Julienne carrot	Vegetable Schnitzel served with cheese sauce, sweet potato mash, broccoli au gratin and Julienne carrot	Potato Salad		
12 Friday	Grilled pork chops with salsa, fresh chips, Carrot and Pineapple Salad	Beer Battered Hake with lemon butter sauce with fresh chips and Carrot and Pineapple Salad	Vegetable burger served with Chips and carrot and pineapple salad	Tomato salad with vinaigrette		
13 Saturday	<b>Brunch Buffet R45.00</b>					
14 Sunday	Carvery: R60.00-Rolled sirloin/ roast pork leg , Cajun Chicken with Yorkshire puddings and gravy served with herb baby potato, grilled vegetables	Carvery: R60.00-Rolled sirloin/ roast pork leg , Cajun Chicken with Yorkshire puddings and gravy served with herb baby potato, grilled vegetables	Vegetarian mince Cannelloni baked with roasted plum tomato relish served with, grilled vegetables	Greek Salad		Fruit Salad with Ice cream



MENU: October 2018

NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 veg and salad or 2 Salads

Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

	Chef's Special R47.80	Royal Meal R42.40	Vegetarian R31.30	Salad	Salad	Dessert
15 Monday	Braised Pork shank served with Parmesan Polenta, Stuffed Gem squash and Salad	Savoury Beef Mince Enchilada Topped with a cheese sauce and served with Stuffed gem squash and Salad	Vegetable Strudel served with cheese sauce, stuffed gem squash and Salad	Beetroot Salad with Orange slices		
16 Tuesday	Mutton Ragu served with Brown Rice, Carrots and butter Broccoli	Baked Herb chicken stuffed with Mozzarella cheese and wrapped with bacon served with Brown rice , carrots and butter broccoli	Filled pancakes with ratatouille vegetable beef strips served with Salads	Spinach with bacon, feta and tomatoes with orange dressing		
17 Wednesday	Beef Olives served with corn bread, braised spinach with roasted pumpkin	Chicken Casserole served with corn bread. Braised spinach with roasted pumpkin	Quorn chicken curry served corn bread, braised spinach and roasted pumpkin	French Salad		Apple Pudding with Crème Anglaise
18 Thursday	Pork Roast , apple sauce with potato wedges, Green beans and Salad	Short Rib Stew with Rosemary infused rice, Green beans and Salad	Stuffed Jacket Potatoes with Soya Mince and sweetcorn topped with cheese served with braised green beans	Roasted Butternut and watercress Salad		
19 Friday	Beef Schnitzel with Pepper Sauce served with savoury Rice, Grilled baby marrow and Salad	Lemon and Herb grilled Hake fillet served with savoury rice, Grilled baby Marrow and Salad	Sweet Potato and lentil gnocchi served with Grilled baby Marrow and Green Salad	Coleslaw or Green Salad		
20 Saturday	<b>Brunch Buffet R45.00</b>					
21 Sunday	Carvery: Roast Beef/ Leg of pork, chicken, parmesan baked potato and country mix veg	Carvery: Roast Beef/ Leg of pork, chicken, parmesan baked potato and country mix veg	Pearl onion and tomato tart with parmesan baked potato and country mix veg	Build a salad Bar		Baked Chocolate Pudding and Ice cream
22 Monday	Creamy Beef Stroganoff with Mash potato, Honey Garlic Roasted Carrots and Brussels Sprouts	Pork Bangers with Mash Potato, gravy, Honey Garlic Roasted Carrots and Brussel Sprouts	Bean and Vegetable Bake served with Mash Potato, Honey Garlic Roasted Carrots and salad	Waldorf Salad		
23 Tuesday	Mutton Biryani served with sambals, roast butternut and baby marrow and salad	Baked Hake with Tagliatelle fresh dill, garlic butter sauce , roasted butternut and baby marrow and salad	Bell Pepper stuffed with mushrooms and soya mice served with Tagliatelle and roasted butternut.	Pasta salad		
24 Wednesday	Beef Potjie served with savoury rice, roasted mix vegetables and salad	Chicken Bobotie served with savoury rice , roasted mix vegetables and salad	Vegetables Bredie with chick peas served with savoury rice and salad	Greek Salad		Baked Guava Pudding
25 Thursday	Sweet and sour grilled Pork chop served with baby potato, mash vegetables and salad	Drunken Chicken with baby potatoes, mash vegetables and salad	Butter Bean Curry with poppadum's served with mash vegetables and salad	Cucumber and corn Salad, Beetroot and feta salad		
26 Friday	BBQ Old man Steak served with Crispy chips, buttered Broccoli and cauliflower and salad	Lemon Butter Hake served with crispy chips, buttered Broccoli and cauliflower and salad	Sweet chilli Vegetarian Chicken Strips with Crispy chips and salad	Sweet Pineapple and Carrot Salad		
27 Saturday	<b>Brunch Buffet R45.00</b>					



MENU: October 2018

NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 veg and salad or 2 Salads

Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

	<b>Chef's Special R47.80</b>	<b>Royal Meal R42.40</b>	<b>Vegetarian R31.30</b>	<b>Salad</b>	<b>Salad</b>	<b>Dessert</b>
<b>28 Sunday</b>	Garlic Roast Leg of Lamb with Red wine Jus, rosemary roast chicken served with savoury rice creamed spinach and roast mix vegetable	Garlic Roast Leg of Lamb with Red wine Jus, rosemary roast chicken served with savoury rice creamed spinach and roast mix vegetable	Spinach and feta Lasagne and roast mix vegetables and salad	Build a salad Bar		Orange Pudding with citrus Glaze
<b>29 Monday</b>	Slow cooked Beef Jambalaya served with Basmati rice, broccoli and cauliflower bake	Chicken Chilli Con Carne served with Basmati rice, broccoli and cauliflower bake	Chickpea and vegetable Gratin served with basmati rice, broccoli and cauliflower bake	Citrus Spinach Salad with sweet dressing		
<b>30 Tuesday</b>	Honey and Garlic Pork Chops served with roasted potato wedges, cream of butternut, braised spinach or salad	Beef Cottage pie with butternut topping, roasted potato wedges, braised spinach and salad	Vegetable Pasta Bake served with cream of butternut and salad	Broccoli Salad with a creamy dressing		
<b>31 Wednesday</b>	Beef Pepper Steaks with Mushroom sauce and creamy herd mash served with roast mix vegetables, braised green beans and salad	Oven baked Apricot Chicken and Savoury Couscous served with roast mix vegetables, braised green beans and salad	Stuffed butternut with spinach and mushroom topped with cheese served with couscous and salad	Crisp garden salad with and olive oil dressing		Fruit jelly and custard