



Please note: Meals have a choice of 1 veg and 1 Salad or 2 salad
Meals include Tea, coffee or a juice



Date	Salad	Salad	Chef Special R47.80	Royal Meal R42.40	Vegetarian R31.30	Desserts
Saturday 1 Dec	Brunch R45.00					
Sunday 2 Dec	Build a Salad bar		Carvery Buffet: R60.00 Roasted pork neck or seared mustard beef, Butter roast chicken with roast paprika dusted baby potatoes, garlic roasted carrots and creamed spinach		Spinach and feta quiche served with paprika baby potatoes and garlic roasted carrots	Chocolate Malva Pudding
Monday 3 Dec	Cillian green bean salad	French Salad	Beef and butternut Pilaf served with stuffed gem squash and salad	Classic Chicken Korma served with savoury rice, Tomato salsa, roast butternut and salad	Chickpea Curry served with savoury rice, tomato salsa, roast butternut and salad	
Tuesday 4 Dec	Butternut and pineapple salad	Coleslaw and raison	Glazed Pork Chops served with stewed sweet potato, roasted baby carrots and salad 🐷	Herbed Roast Chicken served with stewed sweet potatoes , roasted baby carrots and salad	Vegetable and lentil lasagne topped with cheese served with salad	
Wednesday 5 Dec	Garden Salad	Chucky Vegetable and tzatziki Salad	Classic Mutton Curry served with steamed white rice, tomato salsa, cream of spinach and salad 🐷	Creamy sliced chicken parmesan topped on a bed of Noodles and cream of spinach served with salad	Soya Mince and mushroom served with cream of spinach, Tagliatelle and salad	Creamy yogurt parfait with mix berry compote
Thursday 6 Dec	Watermelon Feta salad	Italian Salad	Tender Beef steak with pepper sauce served with potato wedges, grilled mix vegetables and salad	Butterfield Herb stuffed chicken served with potato wedges, grilled mix vegetables and salad	Mixed veg and Sugar bean Bobotie served with yellow rice and salad	
Friday 7 Dec	Tangy coleslaw and Raison	Mixed Summer Corn salad	Beef burger and crispy chips topped with a slice of cheese, braised baby marrow and salad	Deep water Hake Fillets with baby marrow topped with Parmesan cheese, basmati rice and salad	Creamy Quorn chicken, Zucchini and cheese served with basmati rice and salad	
Saturday 8 Dec	Brunch R45.00					
Sunday 9 Dec	Build a Salad bar		Carvery Buffet R60.00 Thyme and garlic roasted pork neck or stuffed Beef sirloin, Butter chicken with savoury rice and garlic roasted country vegetables.		Soya Mince , spinach and mushroom stuffed cannelloni served with salad	Trio of jelly and fruit topped with custard

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Monday 10 Dec	French salad	Spinach and Tomato salad with herb croutons	Homemade Scotch Pie served with roasted Julienne carrots and salad	Chicken and Apricot Koresh served with rosemary infused rice and Julienne carrots and salad	Soya Sausage Jambalaya served with rosemary infused rice and Salad	
Tuesday 11 Dec	Chickpea salad	Cucumber and red onion salad	Classic Rosemary Beef stew served with herbed mash, butternut fritters and salad	Pork Banger with herb potato mash, brown onion gravy, butternut fritters and salad 🐷	Chickpea and vegetable Bredie served with herbed potato mash and salad	
Wednesday 12 Dec	Early Christmas Lunch Menu at R85.00 Per person					
Thursday 13 Dec	Tomato, cucumber and avo salad	Garden salad	Junior T-Bone served with mushroom sauce, roasted potato wedges, vegetable cookies and salad	Chicken Alfredo Pasta served with vegetable cookies and salad 🐷	Baby Spinach, Boiled egg and mushroom pasta served with salad	
Friday 14 Dec	Carrot and sweet apple salad	Panzanella salad	Savoury Lamb Mince baked in a soft Bread dough served with cream spinach and salad	Tavern Battered Hake with garlic lemon butter sauce, cream of spinach, potato wedges and salad	Quorn Chicken and vegetable pasta bake served with salad	
Saturday 15 Dec	Brunch R45.00					
Sunday 16 Dec	Build a Salad bar		Carvery Buffet R60.00 Classic Roast Pork with apple sauce or slow cooked herbed beef roast with lemon and herb baked chicken, potato bake & roast mix vegetables		Soya chicken schnitzel with potato bake and roast mixed vegetables	Pumpkin Pie and whipped cream

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Monday 17 Dec	Spinach, grilled eggplant, tomato salad	French Salad	Tomato Mutton bredie with steamed white rice, garlic roast Julienne baby marrow and salad	Creamy Fish Casserole topped with mashed potato, garlic julienne baby marrow and salad	Herbed Potato and sage Gnocchi with butter bean topped with a cheese sauce and served with garlic julienne baby marrow and salad	
Tuesday 18 Dec	Butternut, spinach and feta cheese salad	Garden salad	Crispy Pork belly served with herb dusted potatoes, roast butternut and salad	Sherry Baked chicken with parmesan and herb dusted potatoes, roast butternut and salad	Roasted tomato and cheese tartlet served with roast butternut or salad	
Wednesday 19 Dec	Olives, tomato, feta, red onion and Rocket salad	Summer Sweet Melon, feta and mint	Slow cooked Hungarian Beef Goulash served with creamy samp, roast mix vegetables and salad	Pineapple roast chicken served with creamy samp, roast mix vegetables and salad	Soya Mince Three cheese pasta bake served with salad	Honey Glazed Fresh fruit and ice cream
Thursday 20 Dec	Summer Harvest Quinoa salad	Corn, spinach and ranch pasta salad	Creamy Beef and mushroom Pot Pie served with baby roast carrots and salad	Crumbed chicken strips served with a cheese sauce, rosemary roast potato wedges, baby carrots and salad	Butternut and feta quiche served with salad	
Friday 21Dec	Garden Salad	Spiced carrot and pineapple salad	Honey and Mustard glazed Pork Fillet served with mash Potatoes, caramelized broccoli and salad 🍷	Parmesan and Thyme Hake Goujons served with tartare sauce, fresh chips, caramelized broccoli and salad	Cheesy Vegetable Schnitzel Roll served with fresh chips and salad	
Saturday 22 Dec	Brunch R45.00					
Sunday 23 Dec	Build a Salad bar		Carvery Buffet R60.00 Honey glazed Gammon or slow cooked stuffed beef roast with Rosemary chicken, savoury rice, creamed spinach & roast mix vegetables		Moroccan chickpea and baby marrow tagine in a tomato sauce served with rice and creamed spinach	Vanilla Custard slice

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Monday 24 Dec	Beetroot and orange salad	caprese salad	Classic Beef Lasagne served with, roasted baby marrow and salad	Thai Chicken with yoghurt and coriander sauce, potato fritters, roasted baby marrow and salad	Veg, Lentil and mushroom baked risotto balls served with a cheese sauce and salad	
Tuesday 25 Dec	Christmas Day Lunch Menu at R65.00 per person					
Wednesday 26 Dec	Greek salad	Aubergine and chickpea salad	Devonshire chicken Casserole served with rosemary infused rice and Julienne carrots 	Grilled Boerewors and sticky chicken wings with spiced tomato gravy served with pap tart, Julienne carrots and salad	Spinach Kedgeree with Poached eggs and salad	Summer mix Berry Ice box Cake
Thursday 27 Dec	Waldorf Salad	Green bean mixed salad	Peachy Mustard Pork Chops served with potato mash, baby marrow fritters and salad 	Savoury Chicken Pancake topped with a cheese sauce, baby marrow fritters and salad	Quorn Chicken and stir fry veg topped with sweet tomato gravy served with salad and samp	
Friday 28 Dec	Butternut and pineapple salad	Garden salad	Beef Chow Mein served with Stringy Noodles, stir-fry vegetables and salad	Lemon and Herb Gremolata Hake served with lemon butter sauce, savoury rice, stir-fry vegetables and salad	Zucchini and lentil bake topped with parmesan cheese and salad	
Saturday 29 Dec	Brunch R45.00					
Sunday 30 Dec	Build a Salad bar		Carvery Buffet R60.00 Onion and garlic roasted pork neck or slow roasted lamb, paprika dusted chicken with roast new potatoes and garlic roasted country vegetables.		Roast Butternut, country vegetables and chickpea salad	Trifle Pudding
Monday 31 Dec	Garden Salad	Tzatziki Salad	 Coconut milk Fish Curry served with savoury rice, tomato salsa, steamed Broccoli and salad	Chicken schnitzel served with mushroom sauce, herbed mash, steamed broccoli and salad	Soya mince, Cheese and Potato Frittata served with salad	