



NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 Veg and Salad or 2 Vegetables

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

		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian:R34.70	Salad	Dessert	
01-Nov	Sunday	Sunday Carvery: R69.00 -Rolled Beef Roast topped with Sweet Bell Pepper, Crispy Pig with sticky brown sugar and Harissa Rub, Paprika Roasted Chicken Pieces served with Spicy Couscous with Roasted Beetroot in Balsamic Reduction with Sautéed Green Beans		Pasta Gorgonzola Broccoli and Cauliflower with Lentil Lemon Pesto served with Roasted Beetroot in Balsamic Reduction and Sautéed Green Beans	Salad Bar	Apple Crumble served with Custard	
02-Nov	Monday	Pulled Beef Wrap with Apple Slaw served with Potato Wedges and Salad	Chicken Lasagne served with Roasted Vegetables and Salad	Creamy Five ingredient Pumpkin and Chickpea Alfredo dusted with Parmesan Cheese served with Roasted Vegetables and Salad	French Salad with Sautéed Peppers		
03-Nov	Tuesday	Braised Adobo Pork Belly with Roasted Sweet Potato, Glazed Carrot and Grilled Zucchini	Homemade Fish Cake served with Roasted Sweet Potato, Glazed Carrot and Grilled Zucchini	Aubergine Soya Mince Parmigiana served with Glazed Carrot and Grilled Zucchini	Bombay Carrot Salad		
04-Nov	Wednesday	Braised slow cooked Beef Olives served with Mashed Potatoes, Braised Spinach and Hubbard Squash	Grilled Pork Bangers served with Mashed Potatoes, Braised Spinach and Hubbard Squash	Caponata set on Classic Risotto served with Braised Spinach and Hubbard Squash	Greek Salad	Summer Trifle	
05-Nov	Thursday	Eastern Butter Chicken Curry served with Yellow Rice, Sambals, Raita	Beef Bobotie with Yellow Rice served with Chutney and Country Mix Veg	Quorn Vegetarian A la King Served with Yellow Rice, Country Mix Veg	Butternut Salad		
06-Nov	Friday	Beef Prego Roll served with Crispy Thick Potato Chips and Salad	Beer Battered Hake Served with Crispy Thick Potato Chips and Salad	Three Cheese Pizza served with Crisp thick potato Chips and Salad	Carrot and Pineapple Salad and Old Fashioned Beetroot		
07-Nov	Saturday	BRUNCH BUFFET-R50.00					
08-Nov	Sunday	Sunday Cavery-R69.00 -Roasted Leg of Pork with Apple sauce / Spiced Roast Beef, Lemon and Herb Roast Chicken, Red Wine Gravy, Horseradish, Yorkshire Pudding, served with Roasted Potato, Hubbard Squash and Butter Peas		Aubergine Melts, Baked and Filled with Fresh Tomato, Pesto and Mozzarella served with Toasted French Loaf	Build your own Salad	Butterscotch Puddings	
09-Nov	Monday	Pulled Pork Wrap with Avocado and Apple Slaw, Zucchini Batons and Green Salad	Beef Lasagne with Zucchini Batons and Green Salad	Classic Pinto Posole served with Homemade Roti, Grilled Zucchini Batons and Green Salad	Green Salad		
10-Nov	Tuesday	Grilled Chicken Breast and Mushroom Sauce served with Baby Potato, Minted Green Beans and Pumpkin Fritters	Oven Baked Pork Bangers with Coriander Mashed Potatoes, Minted Green Beans and Pumpkin Fritters	Mushroom Lentil Moussaka with Soufflé Topping and Hot Garlic Bread, Minted Green Beans and Pumpkin Fritters	Caprese Salad		



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11-Nov	Wednesday	Grilled Pork Chops with Mustard Apricot Sauce Served with Sweet Potato Batons, Country Mix Veg with Salad	Chicken Casserole served with Brown Rice, Country Mix Veg and Salad	Stuffed Roasted Butternut topped with Melted Cheese Served with Country Mix Veg and Salad	Greek Salad	Pear and Almond Pudding
12-Nov	Thursday	Sea Food Paella served with Sicilian Green Beans and Julienne Carrots	Slow cooked Beef Brisket served with Rice, Sicilian Green Beans and Julienne Carrots	Three Cheese, Thyme and Red Onion Frittata served with Sicilian Green Beans and Julienne Carrots	Roasted Cauliflower with Basil Pesto Salad	
13-Nov	Friday	Spicy Drummetts Chicken Bunny Chow served with Carrot Cucumber Salsa and Salad	Oven Baked Hake served with Crispy Potato Chips, Crumbed Onion Rings, Tartar Sauce and Salads	Egg Plant, Haloumi and Rocket Pizza served with Crumbed Onion Rings and Salads	Beetroot salad and Coleslaw	
14-Nov	Saturday	BRUNCH BUFFET-R50.00				
15-Nov	Sunday	Sunday Cavery-R70.00 -Try our Cold Sunday Lunch with Assorted Cold Meats, Homemade Pastrami/ Roast Pork Slice/ Pickle Fish/ Boneless Chicken with Sea Salt and Black Peppercorns, Assorted Bread rolls and Assorted Salads		Cannelloni Stuffed with Cream Cheese and Soya mince served with Salads	Build your own Salad	Rooibos Panacotta
16-Nov	Monday	Creamy Beef Stroganoff with Brown Rice served with Roasted Vegetables	Chicken Pasta Alfredo served with Roasted Vegetables and Salad	Grilled Vegetarian Schnitzel with Cheese, Roasted Potato, served Roasted Vegetables	Rocket with Romano tomato drizzled with Balsamic and Olive oil	
17-Nov	Tuesday	Sweet and Sour Pork Neck with Egg Noodles, Roasted Garlic Cauliflower	Beef Cottage Pie served with Roasted Garlic Cauliflower	Creamy Mushrooms with Quorn Chicken Strips served with Egg Noodles, Roasted Garlic Cauliflower	Butternut Salad	
18-Nov	Wednesday	Slow Cooked Beef Oxtail Braised in Red Wine and Moroccan Couscous and Green Beans with Crunchy Topping	Chicken A la King Served with Yellow Rice, Green Beans with Crunchy Topping	Ravioli with Creamy Mushroom and Asparagus with Green Beans with Crunchy Topping	Old Fashioned Beetroot and Pickle Carrot Salad	Pancake with Milk tart Filling
19-Nov	Thursday	Grilled Chicken Breast with Mushroom Sauce, Coriander Baby Potato, Button Carrots and Salad	Beef Vindaloo Served with Herb Brown Rice Sambals, Raita, Poppadum	Slow cooker Curried Butternut Squash Stew Served with Herbed Rice, Button Carrots and Salad	Roasted Cauliflower with Basil Pesto Salad	
20-Nov	Friday	Pulled Beef Pie served with Potato Wedges and Salad	Beer Battered Hake Served with Potato Wedges and Salad	Vegetarian Quesadilla served with Potato Wedges and Salad	Greek Salad	



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21-Nov	Saturday	Brunch Buffet: R50.00				
22-Nov	Sunday	Sunday Cavery: R62.70 -Miso Mustard Glazed Brisket with Caramelised Orange /Five hours Crispy Pork Belly with Apple Cider Sauce, Roast Butter Chicken served with Roast Potatoes, Horseradish, Roasted Root Vegetables		Zucchini, Chickpea, Fresh Basil, Tomato and Feta Quiche Served with Roasted Root Vegetables	Build your own Salad	Baklava with Ice Cream
23-Nov	Monday	Classic Baked Chicken Schnitzel with Pepper Sauce with Potato Wedges, Roasted Pumpkin Wedge and Sicilian Green Beans	Beef Bolognese with Linguine served with Roasted Pumpkin Wedge and Sicilian Green Beans	Vegetarian Wellington with Mushroom Sauce served with Roasted Pumpkin Wedge and Sicilian Green Beans	Waldorf Salad	
24-Nov	Tuesday	Mutton Biryani served with Carrot and Cucumber Sambal, Raita and Dhal	Coconut Crusted Fried Chicken, Leek and Celeriac Mash, Eggplant Caponata, Baby Carrots with Dill Butter	Spinach and Feta Lasagne served with Baby Carrots with Dill Butter and Salad	Green Salad	
25-Nov	Wednesday	Don't miss our Thanks Giving: R75.00-Lemon and Herb Roasted Turkey with Roasted Beef with Herb Gravy, Macaroni and Cheese, Caramelised Roasted Sweet Potato, Sautéed Green Beans, Roasted Pumpkin Wedges dusted with Cinnamon, Accompanied by Corn Salad with Avo, Green Salad, Apple Strudel served with Ice Cream				
26-Nov	Thursday	Medium Rare Sirloin Steak , Leek and Celeriac Mash, Eggplant Caponata, Baby Carrots with Dill Butter	Gammon Steak with Apple Sauce, Leek and Celeriac Mash, Eggplant Caponata, Baby Carrots with Dill Butter	Vegetables with Soya Mince Cottage Pie served Eggplant Caponata, Baby Carrots with Dill Butter	Tropical Salad	
27-Nov	Friday	Chicken Burger, with Avo Served with Potato Wedges Crumbed Onion Rings and Salads	Pan Fried Hake Lemon and Herb Butter, Crumbed Onion Rings, Potato Wedges and Salad	Quorn Falafel Wrap served with, Potato Wedges and Salad	Butternut and Pineapple Salad	
28-Nov	Saturday	Brunch Buffet: R50.00				
29-Nov	Sunday	Sunday Carvery: R69.00 -Mustard Roast Beef with Brown Gravy/Stuffed Pork Neck with Apple Cider Sauce, Roast Butter Chicken served with Roast Potato, Horseradish, Mustard, Roasted Butternut and Cream of Spinach		Loaded Spring Vegetable Quiche served with Salad	Build your own Salad	Crème Brulee
30-Nov	Monday	Chicken Cordon Bleu served with Potato Wedges, Garlicky Green Beans and Carrots	Classic Italian Meatballs Served with Pasta Spaghetti, Garlicky Green Beans and Carrots	Sweet Potato Kale Frittata served with Garlic Green Beans and Carrots	Green Salad	