



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

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	<b>Chef's Special: R52.20</b>	<b>Royal Meal: R46.30</b>	<b>Vegetarian: R34.70</b>	<b>Salad</b>	<b>Salad</b>	<b>Dessert</b>
<b>01-Feb Monday</b>	Korean BBQ Steak and Spicy Sesame served with Egg Noodles with Country Mix Veg	Hake Fillet with Olive Parmesan topping served with Potato Wedges, Country Mix Veg	Roasted Vegetable Macaroni and Cheese served with Country Mix Veg	Aubergine Caponata	Green Salad	
<b>02-Feb Tuesday</b>	Butter Chicken Curry served with Basmati Rice, Sambals and Raita	Meat Balls with Yoghurt, Roast Onion Gravy served with Carrot and Potato Mix, Roasted Butternut and Braised Spinach	Vegetable Cheddar Quiche served with Spinach and Roasted Butternut	Beetroot with Orange Segments		
<b>03-Feb Wednesday</b>	Roast Beef served with Coriander Baby Potatoes, Butter Carrots and Broccoli	Lemon and Herb Roasted Leg Quarter Chicken served with Coriander Baby Potatoes, Butter Carrot and Broccoli	Baked Gnocchi with Sausage and Kale Pesto, Butter Carrot and Broccoli	Watercress with Tomato and Lime Vinaigrette	Corn and Cucumber Salad	Malva Pudding with Custard.
<b>04-Feb Thursday</b>	Classic Chicken Kiev served with Coriander Mash Potato, Butternut fritters and Grilled Zucchini	Braised Beef Chuck Stew served with Rice, Butternut fritters and Grilled Zucchini	Vegetables with Soya Mince Cottage Pie Served with Butternut Fritters and Grilled Zucchini	Watermelon and Feta Salad	French Salad	
<b>05-Feb Friday</b>	Pork Neck Steak with Mushroom Sauce served with Chips and Salad	Beer Battered Hake served with Chips Tartar Sauce	Spinach and Feta Lemon Filo Pie served with Chips	Coleslaw	Summer Melon with Feta drizzled with Basil Pesto	
<b>06-Feb Saturday</b>	<b>BRUNCH BUFFET-R50.00</b>					
<b>07-Feb Sunday</b>	<b>Sunday Cavery-R69.00</b> - Mustard Roasted Beef/Sage Roasted Pork Belly, Cajun Chicken, Apple Sauce, Horseradish, Yorkshire Pudding served with Hassle Back Sweet Potato, Hubbard Squash with Cinnamon, Creamy Spinach		<b>VEGETARIAN-R46.30 Rosemary infused</b> Mushroom Risotto served with Hubbard Squash with Cinnamon, Creamy Spinach	Harvest of Composite Salads		Deep Fried Coconut Milk Tart with Caramel Sauce



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<b>08-Feb Monday</b>	Corned Beef Croquet Monsieue served with Potato Wedges , Crumbed Onion and Salad	Chicken and Mushroom Stroganoff served with Spaghetti and Country Mix Veg	Vegetarian Swedish Meatballs served with Spaghetti and Country Mix Veg	Green Salad	Caprese Salad	
<b>09-Feb Tuesday</b>	Chicken Cordon Bleu with Mash Potatoes served with Herbed Baton Carrots and Mint Green Beans	Beef and Bacon Meatloaf served with Mash Potatoes, Herbed Baton Carrot and Mint Green Beans	Chilli Soya Mince with Butternut and Broad Beans served with Mash Potatoes and Salads	Old Fashioned Beetroot	Rocket with Tomato drizzled with Balsamic and Olive Oil	
<b>10-Feb Wednesday</b>	Oven Roast Loin Pork Chops with Baby Onion in a Honey Mustard Glaze served with Crushed Potatoes and Roasted Mix Vegetables	Leg Quarter Chicken Curry served with Rice, Sambals and Raita	Creamy Spinach and Mushroom Lasagne with Roasted Aubergine and Roasted Pepper Sauce served with Roasted Vegetables	Summer Melon Salad	Three Beans Salad	Orange in Syrup with Creme Anglaise
<b>11-Feb Thursday</b>	Chicken Kebabs served with Hassle Back Sweet Potatoes and Broccoli and Cauliflower Au Gratin	Beef Bobotie served with Yellow Raisin Rice, Sambals and Chutney	Vegetable Hot Pot served with Rice, Sambals and Broccoli and Cauliflower Au Gratin	Butternut and Feta Salad	French Salad	
<b>12-Feb Friday</b>	Quarter Mutton Bunny Chow with Tomato Coriander Sambals	Grilled Hake Fillet with Lemon Potato Wedges, Tartar Sauce, Lemon Wedges and Salads	Spicy Buffalo Chickpea Wraps served with Potato Wedges and Salads	Carrot and Pineapple Salad	Corn and Tomato	
<b>13-Feb Saturday</b>	<b>BRUNCH BUFFET-R50.00</b>					
<b>14-Feb Sunday</b>	<b>Valentine -R160.00- Welcome Drink-Virgin Champagne Cocktail- Lamb on a Spit with Roasted Garlic Rosemary Lemon Zest and Oregano Olive Rub with Roasted Baby Potatoes Roasted with the Lamb Dripping and Garlic and Herb Salt, Succulent Crisp Pig on a Spit with Brown Sugar Fennel Seed Rub, Tender Chicken Kebab marinated with Yoghurt Tandoori Spice, Accompanied by Assorted Rolls,Broccoli and Cauliflower Au Gratin, Greek Salad, Chocolate Mouse - Tea /Coffee</b>					



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<b>15-Feb Monday</b>	Chicken Enchilada in a Tortilla with Cheese Sauce served with Cauliflower	Classic Pork Meatballs in Rustic Passate served with Spaghetti and Cauliflower	Soya Chicken Penne in Arrabiata Sauce served with Cauliflower	Green Salad	Watermelon with Feta Salad	
<b>16-Feb Tuesday</b>	Slow Roasted Pork with Salsa Verde and Scruffy Roast Potato served with Country Mix Vegetables	Portuguese Chicken served with Scruffy Roast Potato and Country Mix Vegetables	Lentil and Butternut Pie served with Scruffy Roast Potato and Country Mix Vegetables	Rocket with Tomato drizzled with Balsamic and Olive Oil	Pasta Salad	
<b>17-Feb Wednesday</b>	Creamy Chicken Curry with Basmati Rice, Poppadum's and Sambal	Cottage Pie served with Carrot Batons and Green Beans	Ravioli with Roasted Vegetable Sauce and Feta served with Salads	French Salad	Potato Salad	Fruit Salad with Ice Cream
<b>18-Feb Thursday</b>	Moroccan Picanha Steak served Roast Potato and Roasted Mix Vegetables	Chicken and Mushroom Pie served with Roasted Vegetables	Vegetarian Schnitzel served with Roast Potato and Roast Mix Vegetables	Beetroot Wedge in a Reduced Balsamic Vegetable	Fresh tomato with Chickpea Basil Pesto Salad	
<b>19-Feb Friday</b>	Pull Pork Rolls with Apple Slaw served with Slap Chips and Salad	Beer Battered Hake served with Slap Chips Tartar Sauce and Salad	Classic Quinoa Burger served with Slap Chips and Salad	Butternut and Pineapple Salad	Coleslaw	
<b>20-Feb Saturday</b>	<b>Brunch Buffet: R50.00</b>					
<b>21-Feb Sunday</b>	<b>Sunday Cavery-R69.00</b> -Honey Glazed Pork Shoulder/ Herbed Roast Beef, Paprika Roast Chicken, Apple Sauce, Horseradish, Yorkshire Pudding served with Rosemary and Garlic Squashed Potato, Roasted Vegetables		<b>VEGETARIAN-R46.30</b> -Half Roasted Nutmeg, Cinamon Rosemary flavoured Butternut Stuffed with Creamed Spinach and Mushroom	Harvest of Composite Salads		Peppermint Crisp Pudding



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<b>22-Feb Monday</b>	Chicken Schnitzel served with Coriander Mashed Potatoes, Arrabiata Sauce, Green Beans and Pumpkin Fritters	Lean Beef, Lentil and Mushroom Bolognese served with Tagliatelli, Green Beans and Pumpkin Fritters	Creamy Spinach and Feta Lasagne, Green Beans and Pumpkin Fritters	Caprese Salad	Watermelon with Feta	
<b>23-Feb Tuesday</b>	Classic Oxtail Stew served with Celeric Mash, Roasted Butternut and Cream and Mushroom Spinach	Chicken and Mushroom Pie served with Herbed Rice, Roasted Butternut and Salad	Macaroni and Cheese, Roasted Butternut and Salad	Watercress Salad with Lime Vinaigrette	Corn and Cucumber Salad	
<b>24-Feb Wednesday</b>	Crispy Pork Belly served with Baked Sweet potato with Caramelised red Onion , Roasted Mixed Vegetables	One Pot Lemon Chicken with Vegetables served with Rice, Roasted Mixed Vegetables	Vegetables with Soya Mince Bolognese with Spaghetti served with Salads	Greek Salad	Sweet and Sour Beetroot	Executive Chef Terrance Hays' Special
<b>25-Feb Thursday</b>	Lemon and Herb Grilled Chicken Breast served with Savoury Rice , Grilled Baby Marrow and Baton Carrots	Short Rib Stew served with Pap/Rice, Grilled Baby Marrow and Baton Carrots	Chickpea and Vegetable Biryani with Tomato Salsa and Raita	French Salad	Potato Salad	
<b>26-Feb Friday</b>	Grilled Pork Chops served with Potato Wedge and Salads	Beer Battered Hake served with Potato Wedges and Salads	Baked Rigatoni with Ricotta, Shallots and Spinach served with Salads	Butternut and Pineapple Salad	Coleslaw	
<b>27-Feb Saturday</b>	<b>Brunch Buffet: R50.00</b>					
<b>28-Feb Sunday</b>	<b>Sunday Cavery-R69.00</b> -Roasted Pork with Apple sauce / Herbed Roast Beef, Butter Roasted Chicken, Gravy, Horseradish, Yorkshire Pudding, served with Roasted Potato, Creamed Spinach and Roasted Butternut		<b>VEGETARIAN-R46.30</b> Gnocchi with Romesco Sauce and Shaved Parmesan	Harvest of Composite Salads		Trifle