



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

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		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian: R34.70	Salad	Salad	Dessert
01-Mar	Monday	Korean Sweet and Sour Pork Strips served with Egg Noodles and Stir Fry Veg	Hake Fillet with Olive Parmesan topping served with Potato Wedges, Stir Fry Veg	Roasted Vegetable Macaroni and Cheese served with Stir Fry Veg	Tabbouleh	Green Salad	
02-Mar	Tuesday	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		
03-Mar	Wednesday	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.
04-Mar	Thursday	Classic Chicken Kiev served with Herbed 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	
05-Mar	Friday	Crisp Crespelle with Savoury Mince Filling served with Mushy Peas and Salad	Beer Battered Hake served with Chips Tartar Sauce , Mushy Peas	Spinach and Feta Lemon Filo Pie served with Chips	Coleslaw	Summer Melon with Feta drizzled with Basil Pesto	
06-Mar	Saturday	BRUNCH BUFFET-R50.00					
07-Mar	Sunday	Sunday Cavery-R69.00 - 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		VEGETARIAN-R46.30 Rosemary infused Mushroom Risotto served with Hubbard Squash with Cinnamon, Creamy Spinach	Harvest of Composite Salads		Deep Fried Coconut Milk Tart with Caramel Sauce
08-Mar	Monday	Twenty Minutes Thai Basil Beef Strips served with Spaghetti, Country Mix Veg and Salad	Chicken and Mushroom Stroganoff served with Spaghetti, Country Mix Veg and Salad	Vegetarian Swedish Meatballs served with Spaghetti, Country Mix Veg and Salad	Green Salad	Caprese Salad	
09-Mar	Tuesday	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	
10-Mar	Wednesday	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 Aubergine served with Roasted Vegetables	Summer Melon Salad	Three Beans Salad	Banana Tatin served with Ice Cream



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11-Mar	Thursday	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		
12-Mar	Friday	Pork Neck Steak with Mushroom Sauce served with Chips and Salad	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		
13-Mar	Saturday	BRUNCH BUFFET-R50.00						
14-Mar	Sunday	Sunday Cavery-R69.00- Herbed Striploin with Brown Gravy Horseradish, Yorkshire Pudding/Classic Roast Pork with Crackling with Apple Cider Gravy, Butter Roast Chicken served with Smashed Roast Potato and Roasted Vegetables		VEGETARIAN-R46.30- Gnocchi Bake with Exotic Mushroom topped with Shaved Parmesan Cheese	Harvest of Composite Salads		Milk Tart Brule	
15-Mar	Monday	Chicken Enchilada in a Tortilla with Cheese Sauce served with Herb Baton Carrots	Homemade Meatballs served with Spaghetti, Baton Carrots	Soya Chicken Penne in Arrabiata Sauce served with Carrots Baton	Green Salad	Watermelon with Feta Salad		
16-Mar	Tuesday	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		
17-Mar	Wednesday	 St Patrick Day-Join us for St Patrick Day- You don't have to be Irish to Celebrate, Celebrate the Beauty of Life, Love and Luck- Dress up in Green						
17-Mar	Wednesday	Six Hours Slow Cook Roast Corned Beef served with Mash Potato with Spring Onion, Steam Cabbage with Carrots and Salad	Roast Chicken served with Mash Potato with Spring Onion, Steam Cabbage with Carrots and Salad	Vegetarian Corned Beef served with Mash Potato with Spring Onion, Steam Cabbage with Carrots and Salad	Raw Roots Vegetable Salad with Feta	French Salad	Peppermint Crisp Pudding	
18-Mar	Thursday	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		
19-Mar	Friday	Pulled 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		



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20-Mar	Saturday	Brunch Buffet: R50.00					
21-Mar	Sunday	Sunday Cavery-R69.00 -Honey Glazed Pork Shoulder/ Herbed Roast Beef, Paprika Roast Chicken, Apple Sauce, Horseradish, Yorkshire Pudding served with Rosemary and Garlic Squashed Potato, Roasted Vegetables		VEGETARIAN-R46.30 -Half Roasted Nutmeg ,Cinnamon, Rosemary flavoured Butternut Stuffed with Creamed Spinach Lentil and Mushroom served with Veggies and Salad	Harvest of Composite Salads		Bee sting Pudding Unijuusto
22-Mar	Monday	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	
23-Mar	Tuesday	Classic Oxtail Stew served with Celeriac Mash, Roasted Butternut and Cream and Mushroom Spinach	Chicken and Mushroom Pie served with Roasted Butternut and Salad	Macaroni and Cheese, Roasted Butternut and Salad	Watercress Salad with Lime Vinaigrette	Corn and Cucumber Salad	
24-Mar	Wednesday	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	Fruit Jelly and Custard
25-Mar	Thursday	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	
26-Mar	Friday	Grilled Pork Chops served with Potato Wedge and Salads	Beer Battered Hake served with Potato Wedges and Salads	Eggplant Haloumi and Rocket Pizza Served with Potato Chips and Salads	Butternut and Pineapple Salad	Coleslaw	
27-Mar	Saturday	Brunch Buffet: R50.00					
28-Mar	Sunday	Sunday Cavery-R69.00 -Roasted Pork with Apple sauce / Herbed Roast Beef, Butter Roasted Chicken, Gravy, Horseradish, Yorkshire Pudding, served with Roasted Potato, Creamed Spinach and Roasted Butternut		VEGETARIAN-R46.30 Roasted Vegetable Quiche served with Veg and Salad	Harvest of Composite Salads		Baked Apple Strudel served with Ice Cream



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29-Mar	Monday	Pork Neck Steak with Mushroom Sauce , Sweet Potato Wedges, Roasted Vegetables and Salads	Lean Beef Lasagne Served with Roasted Vegetables and Salad	Creamy Five Ingredient Pumpkin Alfredo Dusted with Parmesan Cheese	Caprese Salad with Basil Vinaigrette	Sicilian Green Beans with Orange Dressing	
30-Mar	Tuesday	Eastern Mutton Curry served with Jasmine Rice, Sambals, Riata and Salad	Pork Bangers served with Lentil Mash Potato served with Tempura Vegetables and Salad	Vegetable with Lentil Ratatouille served with Jasmine and Salads	Roast Baby Beetroot with Crumble Feta and Lemon Vinaigrette	Pineapple with Celery Drizzled with Creamy Mayo Dressing	
31-Mar	Wednesday	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