



Kindly note that the menu are subject to change. Ensure that meal bookings are done within the stipulated meal booking period. Cut off time 14h00 daily.

NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 Veg and a Salad or 2 Salads.
All meals have a choice of tea, coffee or juice.

		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian: R34.70	Salad	Dessert	
01 Dec	Wednesday	Cottage pie with a Creamy Mash Potato Topping, Country Mixed Vegetables and Salad	Chicken Casserole served with Rice, Country Mixed Vegetables and Salad	Creamy Macaroni and Extra Cheesy served with Country Mixed Vegetables and Salad	French Salad with Sautéed Peppers / Three bean salad	Malva Pudding served with Custard	
02 Dec	Thursday	BBQ Pork Chop served with Roasted Sweet Potato Wedges, Chargrilled Zucchini and Salad	Homemade Fish Cake served with Roasted Sweet Potato Wedges, Chargrilled Zucchini and Salad	Veggie Black bean Enchilada served with Chargrilled Zucchini and Salad	Waldorf Salad Copper Penny Salad		
03 Dec	Friday	BBQ Chicken Burger served with French Fries and Salad	Beer Battered Hake served with Tartar Sauce, French Fries and Salad	Vegetarian Quorn Burger with Chips and Salad	Green Salad / Coleslaw Salad		
04 Dec	Saturday	Brunch Buffet: R50.00					
05 Dec	Sunday	SUNDAY CARVERY: R69.00- Roast pork with Spiced Apple Sauce. Herb Roast Beef, Paprika and Herb Roast chicken, Red wine gravy, Horseradish, Grissini breadsticks, served with Roast Potatoes, Roast pumpkin and Butter Peas		VEGETARIAN-R46.30- Aubergine Melt, baked and filled with Fresh Tomato, Pesto and Mozzarella served with toasted French Loaf	Deconstructed Greek Salads	Pear and Almond Pudding	
06 Dec	Monday	Chicken Biryani Served with Sambals, Raita	Beef Moussaka served with Glazed Carrots	Soya Mince Moussaka served with Glazed Carrots	Broccoli and Bacon Salad / Beetroot salad		
07 Dec	Tuesday	Pulled Beef Pie served with Creamed Spinach	Chicken a La King Served with Rice and Creamed Spinach	Quorn A la King served with Rice and Creamed Spinach	French Salad / Chickpea and Lentil Salad		
08 Dec	Wednesday	Early Christmas lunch @R100.00 <u>Salad:</u> • Butternut, feta and rocket salad• Greek salad with balsamic vinaigrette served with bread rolls and butter. Main: (Choice of 2 proteins)• Roast lemon and thyme chicken • Garlic & Herb Sirloin Beef with Yorkshire Pudding• Honey and apricot glazed gammon• Parsley butter roast baby potatoes• Pilaf rice• Roast glazed butternut• Sauté Green Beans. Dessert:• Trifle with vanilla ice cream					
09 Dec	Thursday	Mussels in white wine sauce, French Bread served with Baby Marrow	Italian Meatballs served with Linguine, dusted with Parmesan Cheese served with Baby Marrow	Slow cooked Curried Butternut Stew Served with Herbed Brown Rice, Baby Marrow	Watermelon & Feta Salad Cous Cous Salad		



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10 Dec	Friday	Rib Burger served with Slap Chips, Crumbed Onion Rings and Salad	Beer Battered Hake served with Slap Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Vegetarian Quesadilla served with Slap Chips and Salad	Greek Salad / Corn and Cucumber salad		
11 Dec	Saturday	Brunch Buffet: R50.00					
12 Dec	Sunday	SUNDAY CARVERY: R70,00- Cold Sunday Lunch with Assorted Cold Meats:-Black Pepper Roasted Beef, Roast Pork sliced, Pickled Fish, Chicken with Sea Salt and Herb, Assorted Bread Rolls and Assorted Salads		VEGETARIAN-R46.30-Cannelloni Stuffed with Cream cheese and Soya Mince served with Salad	Harvest Table of Composite Salads	Spicy Tomato Cake Served with Custard	
13 Dec	Monday	Oven Baked Chicken Schnitzel, Cheese Sauce served with Creamy Mash potato, Braised Green Beans and Sauté onion	Beef Lasagne Served with Braised Green Beans and Sauté Onion	Classic Pinto Posole served with Homemade Roti, Braised Green Beans and Sauté Onion	Coleslaw / Fresh Summer salad		
14 Dec	Tuesday	Beef Kebabs with Sweet Potato Wedges, Roasted Butternut	Classic Chicken and Mushroom Pie served with Sweet Potato Wedges, Roasted Butternut	Lentil Bobotie served with Roasted Butternut	Caprese Salad / Green salad		
15 Dec	Wednesday	Medium Rare Roast beef, Leek Mashed potato and Glazed Carrots	Chicken Casserole served with Brown Rice and Glazed Carrots	Macaroni and cheese with Mushrooms and Peppadew served with , Glazed Carrots	Greek Salad Potato Gherkin	Rich Chocolate Mousse	
16 Dec	Thursday	Grilled Chicken Breast with Mushroom Sauce, Coriander Baby Potatoes, Broccoli and Salad	Slow Cooked Beef Shin served with Rice, Broccoli and Salad	Quorn Vegetable Cottage pie with Broccoli and Salad	Pasta Salad Beetroot salad		
17 Dec	Friday	BBQ Pork Rashers Served with Potato wedges and Salads	Deep Fried Battered Hake Fillet served with Potato wedges and Salads	Egg Plant, Haloumi and Rocket Wrap served with Potato Wedges, Crumbed Onion Rings and Salad	Carrot and pineapple Coleslaw		
18 Dec	Saturday	Brunch Buffet: R50.00					
19 Dec	Sunday	Sunday Carvery: R69,00-Rosemary Roast Beef topped with Sweet Bell Peppers, Slow Cooked Sticky Pork Belly with Apple Cider Gravy, Paprika Roast Chicken served with Hassle back Potato , Braised Spinach and Roasted Butternut		VEGETARIAN:R46,30- Wild Mushroom Risotto served with Braised Spinach and Roasted Butternut	Build your own salad	Ice Cream and Fruit Salad	



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20 Dec	Monday	Beef Stroganoff Bell Peppers with Brown Rice served with Roasted Vegetables	Chicken Alfredo pasta served with Roasted Vegetables	Grilled Vegetarian Soya Schnitzel with Cheese, Brown Rice, served with Roast vegetables	Rocket with Romano tomato drizzled with Balsamic and Olive oil , Potato and egg salad		
21 Dec	Tuesday	Pork Schnitzel with Pepper Sauce served with Potato Wedges, Corn and Peas	Roast Chicken with Lemon and Herb served with Potato wedges, Corn and Peas	Ravioli with Creamy Mushroom and Asparagus sauce served with Corn and Peas	Three Bean Salad, Green salad		
22 Dec	Wednesday	Beef stir fry with Egg Noodles, Baby Marrow	Chicken a La King Served with rice, Baby Marrow	Vegetarian Soya Wellington with Mushroom Sauce served with Two Tone Basmati Rice, Baby Marrow	Copper Penny Salad, Rice salad	Milk tart	
23 Dec	Thursday	Roast Mutton served with Two Tone Basmati Rice and Roasted Beetroot and Salad	Chicken and mushroom Pie served , Roasted Beetroot and Salad	Vegetable Stir fry with Soya Beef strips and Egg Noodles	Roast Cauliflower with Basil Pesto Salad, Tomato & Basil salad		
24 Dec	Friday	Homemade Beef Burger served with Chips, Crumbed Onion Rings and Salad	Beer Battered Hake served with Fresh Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Vegetarian Quesadilla served with Fresh Chips and Salad	Greek Salad, carrot salad		
25 Dec	Saturday	Christmas lunch @R140,00 Starter: Double Baked Cheese Soufflé, Salad: (with cocktail rolls and butters)• Butternut, feta and rocket salad• Greek salad with balsamic vinaigrette Main: (Choice of 2 proteins)• Whole roast lemon and thyme chicken with Stuffing• Garlic and mint lamb leg• Honey and apricot glazed gammon• Parsley butter roast baby potatoes• Pilaf rice• Roast glazed butternut• Broccoli and cauliflower gratin Dessert:• Christmas Pudding and Brandy Sauce					
26 Dec	Sunday	SUNDAY CARVERY: R69,00-Roast Leg of Pork with Spiced Apple Sauce. Rare Roast Beef, Lemon and Herb Roast chicken, Red wine gravy, Horseradish, Yorkshire Pudding, Served with Roast Potatoes, Roast pumpkin and Butter Mashed Peas		VEGETARIAN:R46,30- Quiche with Zucchini, Chickpea, Fresh Basil, Tomato and feta served with Roasted pumpkin and Butter Mashed Peas	Harvest Table of Composite Salads	Ice Cream and Chocolate sauce	
27 Dec	Monday	Beef Sirloin steak with Pepper Sauce served with Potato Wedges, Gem Squash filled with Corn	Chicken Lasagne served with Gem Squash filled with Corn	Butternut, Sweet Potato and Feta Lasagne served with Gem Squash Filled with Corn	Roasted Romano Tomato with Rocket drizzle served with a Creamy Salad Dressing, potato salad		
28 Dec	Tuesday	Pulled Beef Pie served with Baby marrow	Chicken Biryani served with Carrot and cucumber, Sambals, Raita and Dhal	Vegetarian Soya Wellington with Mushroom Sauce served with Baby Marrow	Green Salad, Waldorf Salad		



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29 Dec	Wednesday	Medium Rare Roast beef, Leek Mashed potato, Baby Carrots	Gammon Slices with Apple Sauce, Leek Mashed Potato, Baby Carrots	Vegetarian cottage pie served with Baby Carrots	Sweet and Sour Beetroot, Cous Cous salad	Chocolate nut cake with Salted Caramel
30 Dec	Thursday	Grilled Chili Cilantro Lime Chicken Breast served with Duchess Potato, Hubbard Squash	Italian Meatballs served with Linguine, dusted with Parmesan Cheese served with Hubbard Squash	Vegetable Alfredo with Peppers, Mushrooms and Peppadew served with Hubbard Squash	Coleslaw, Chickpea and lentil salad	
31 Dec	Friday	Don't miss our Old Years Braai:R110.00-Lemon and Herb Chicken Pieces, Sirloin steak Or Boerewors with Pap tart and Garlic bread and selection of salads, Apple Strudel served with Ice Cream				