



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

Chef's Special, Royal Meal & Vegetarian have a choice of tea, coffee or juice with the meal

		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian: R34.70	Soup	Dessert
01 Jul	Thursday	Beef and Onion Pie served with Brown Gravy and Country Mix Vegetables	Chicken Alfredo served with Spaghetti and Country Mix Vegetables	Butternut and Feta Leek Tartlets Served with Country Mix Vegetables	Potato and Leek Soup	
02 Jul	Friday	Chicken Strips with Sweet Chilli Mayo served with Slap Chips and Green Salad	Beer Battered Hake served with Slap Chips and Green Salad	Soya Vegetarian Steak with Mushroom Sauce, Slap Chips and Green Salad	Butternut Soup	
03 Jul	Saturday	BRUNCH BUFFET-R50.00				
04 Jul	Sunday	Sunday Carvery: R69,00 -Rosemary Roast Beef with Red wine Gravy / Roasted Sticky Gammon with Pineapple Sauce with Classic Roasted Chicken, Yorkshire Pudding, Fondant Potatoes served with Creamy Spinach and Sage and Garlic Mashed Butternut		R46,30 - Soya Chicken and Mushroom Stuffed Cannelloni served with Creamy Spinach and Sage and Garlic Mashed Butternut	Vichyssoise Soup	Winter Pear Trifle with Rooibos Custard
05 Jul	Monday	Beef Ragu with Penne Pasta served with Roasted Mix Vegetables, Corn Fritters	Chicken Strips in Arrabiata Sauce with Penne Pasta served with Roasted Mix Vegetables, Corn Fritters	Quorn Beef Strips and Mushroom Stroganoff with Penne Pasta served with Roasted Mix Vegetables, Corn Fritters	Carrot and Ginger Soup	
06 Jul	Tuesday	Cajun Grilled Chicken Breast with Mash Potato, Chicken Gravy Served with Butter Ginger Mint Green Beans and Pumpkin Fritters	Classic Beef Cottage Pie served with Butter Ginger Mint Green Beans and Pumpkin Fritters	Carbonara Sauce with Vegetarian Chicken Strips served with Penne Pasta, Butter Ginger Mint Green Beans and Pumpkin Fritters	Cream of Mushroom Soup	
07 Jul	Wednesday	Baked Chicken Schnitzel with Cheese Sauce served with Crushed Potatoes and Roasted Vegetables	Chuck Stew served with Rice or Pap and Roasted Vegetables	Ravioli with Creamy Mushroom and Asparagus and Roasted Vegetables	Tomato Soup with Parmesan Croutons	Malva Pudding with Berry Flavoured Custard
08 Jul	Thursday	Chicken and Mushroom Pie with Brown Gravy served with Country Mix Vegetables	Classic Quiche Lorraine served with Country Mix Vegetables	Yellow Potato and Chickpea Curry served with Roti Sambal and Raita	Creamy Celery Soup with Lentils	
09 Jul	Friday	BBQ Pork Loin Chops served with Potato Wedges and Stir Fry Vegetables	Deep Fried Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedge and Stir Fry Vegetables	Crispy Vegetable Spanakopita served with Potato Wedges and Stir Fry Vegetables	Three Bean Soup with Crumbled Feta	



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10 Jul	Saturday	BRUNCH BUFFET-R50.00				
11 Jul	Sunday	Sunday Carvery: R69,00 -Top Side Beef Roast with Sweet Belle 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		R46,30 - Jumbo Butternut Stuffed with Mushroom Feta and Creamed Spinach served with sautéed Green Beans and Beetroot in Balsamic Reduction	Leek and Potato Soup	Maple Squash Panna Cotta with Cinnamon Crumble
12 Jul	Monday	Chicken and Mushroom Enchiladas served with Pumpkin Fritters and Char Grilled Baby Marrow	Sicilian Style Tuna Lasagne served with Pumpkin Fritters and Char Grilled Baby Marrow	Quorn Meatballs in Arrabiata Sauce served with Spaghetti, Pumpkin Fritters and Char Grilled Baby Marrow	Broccoli Soup with Cheese	
13 Jul	Tuesday	Beef Shin Osso Bucco served with Mashed Potatoes, Creamed Spinach and Parsley Butter Carrots	Roast Chicken served with Mashed Potatoes, Creamed Spinach and Parsley Butter Carrots	Vegetable Biryani served with Sambals and Raita	Chicken and Vegetable Soup	
ORV Fire and Safety Day- Please dress up for Safety, Safety Hat, Safety Shoes, Fire Marshall, Police Marshall, Pilot, Nurse, Dress in all the 911 and 10111 Uniforms						
14 Jul	Wednesday	Flame Grilled Sirloin Steak and Herbed Mushroom Sauce served with Mashed Potatoes, Green Beans and Roasted Spicy Butternut	Grilled Pork Bangers served with Mashed Potatoes, Green Beans and Roasted Spicy Butternut	Roasted Vegetables with Lentils in Cream sauce wrapped in Phyllo Pastry served with Green Beans and Roasted Spicy Butternut	Mushroom Soup	Lemon Cake with Berry Flavoured Cream Cheese Frost
15 Jul	Thursday	Pulled Beef Phyllo Pastry Pie served with Roasted Potatoes, Baton Carrots and Broccoli	Roasted Chicken served with Roasted Potatoes Baton Carrots and Broccoli	Spinach and Feta Lasagne served with Baton Carrots and Broccoli	Brown Onion Soup	
16 Jul	Friday	BBQ Pork Rashers and Caramelised Onion served with Potato Chips and Coleslaw	Deep Fried Hake Fillet served with Potato Chips, Tartar Sauce, Lemon Wedge and Coleslaw	Quorn Chicken Wrap served with Chips and Coleslaw	Spicy Pumpkin Soup	
17 Jul	Saturday	Brunch Buffet: R50.00				



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18 Jul	Sunday	Sunday Carvery- R69.00 -Thyme and Garlic Roast Beef with Brown Gravy, Roast Leg of Pork with Spiced Red Cabbage and Apple Stew, Cajun Roast Chicken served with Hasselback Potato Gratin, Roasted Butternut and Butter Broccoli		Sunday Lunch R46.30: Creamy Polenta served with Roasted Vine Tomatoes, Mushroom Ragout and Shaved Parmesan Cheese	Cream of Mushroom Soup	Apple Crumble with Berry Flavoured Custard
19 Jul	Monday	Sweet Chilli Stir Fried Pork served with Basil Pesto Spaghetti, Roasted Cauliflower and Butternut Fritters	Oven Baked Meatballs in Tomato and Basil Sauce served with Spaghetti, Shaved Parmesan Cheese, Roasted Cauliflower and Butternut Fritters	Soya Mince Bolognese served with Basil Pesto Spaghetti, Roasted Cauliflower and Pumpkin Fritters	Green Split Pea soup	
20 Jul	Tuesday	Creamy Mushroom Chicken Pie served with Baton Carrots and Grilled Zucchini	Grilled Pork Bangers with Mashed Potatoes served with Baton Carrots and Grilled Zucchini	Tomato and Quorn Bredie served with Mashed Potatoes, Baton Carrots and Grilled Zucchini	Spiced Pumpkin Soup	
21 Jul	Wednesday	Butter Chicken Curry served with Yellow Rice, Sambals, Raita and Sautéed Green Beans	Beef Bobotie served with Yellow Rice, Chutney, Sambals and Sautéed Green Beans	Soya Mince stuffed Potato topped with Cheese Sauce served with Sautéed Green Beans	Potato and Leek Soup	Spice Cake with Butterscotch Syrup
22 Jul	Thursday	Beef Stroganoff served with Carrot Potato Mash, Pease and Corn	Lemon and Herb Chicken served with Carrot Potato Mash, Pease and Corn	Vegetarian Lentil Moussaka served with Carrot Potato Mash, Peas and Corn	Minestrone Soup	
23 Jul	Friday	Gourmet Chicken Burger with Streaky Bacon and melted Mozzarella Cheese served with Potato Wedges and Coleslaw	Deep Fried Hake served with Tartar Sauce, Potato Wedges and Coleslaw	Spicy Beans with Humus served with Thick Cut Chips and Coleslaw	Winter Squash Soup	
24 Jul	Saturday	Brunch Buffet: R50.00				
25 Jul	Sunday	Sunday Carvery-R69.00 -Red Wine Poached Beef with Red wine Gravy / Sweet and Sticky Pork Belly with Classic Roasted Chicken, Yorkshire Pudding, Horseradish, Roasted Potatoes, Mashed Hubbard Squash, Creamy Spinach		R46.30 -Spinach, Mushroom and Feta Crust less Quiche served with Hubbard Squash and Salad	Creamy Cheese Broccoli Soup	Bread and Butter Pudding served with Berry Flavoured Custard
26 Jul	Monday	Beef Pepper Steak Pie with Broccoli and Pumpkin Fritters	Chicken and Mushroom Stroganoff served with Basil Pesto Spaghetti, Broccoli and Pumpkin Fritters	Zucchini Meatballs in Tomato and Basil Sauce served with Spaghetti, Shaved Parmesan Cheese Broccoli and Pumpkin Fritters	Chicken and Vegetable Soup	



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27 Jul	Tuesday	Oven Baked Chicken Schnitzel served with Mashed Potatoes, Tomato Relish, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Beef Ox Liver with Onion, Mashed Potatoes, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Soya Schnitzel served with Mashed Potatoes, Tomato Relish, Roasted Butternut and Beetroot in Balsamic Vinegar	Corn Chowder Soup		
28 Jul	Wednesday	Mutton Curry served with Herbed Rice, Creamy Spinach and Carrot Batons	Chicken Casserole served with Herbed Rice, Creamy Spinach and Carrot Batons	Ricotta Pea and Leek Quiche served with Creamy Spinach and Carrot Batons	Bean Soup with Feta Crumble	Lamington served with Berry Coulis	
29 Jul	Thursday	Pork Schnitzel with Tomato Demi Glace served with Jacket Potato, Cauliflower Bake and Char Grilled Baby Marrow	Tandoori Chicken served with Jacket Potato, Cauliflower Bake and Char Grilled Baby Marrow	Vegetable Stir Fry served with Egg Noodles, Cauliflower Bake and Char Grilled Baby Marrow	Pea and Ham Soup		
30 Jul	Friday	Lemon and Herb Grilled Chicken Breast served with Potato Wedges, Beetroot in reduced Balsamic	Cajun Grilled Hake served with Potato Wedges, Beetroot in reduced Balsamic	Three Cheese Thyme and Red Onion Frittata served with Potato Wedges, Beetroot in reduced Balsamic	Minestrone Soup		
31 Jul	Saturday	Brunch Buffet: R50.00					