



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 Aug	Sunday	Sunday Carvery: R69,00-Slow Cooked Roast Beef/ Garlic Butter Pork Neck with Classic Roasted Chicken, Yorkshire Pudding, Roast Potatoes served with Steamed Broccoli and Roasted Beetroot in reduced Balsamic Vinegar		R46,30- Soya Chicken and Mushroom Stuffed Cannelloni served with Creamy Spinach and Sage and Garlic Mashed Butternut	Lentil Soup	Apple Pie with Cream
02 Aug	Monday	Classic Pork Pie served with Glazed Carrots and Braised Spinach	Chicken Alfredo served with Penne Pasta, Glazed Carrots and Braised Spinach	Zucchini Meatballs in Tomato and Basil Sauce served with Penne Pasta, Glazed Carrots and Braised Spinach	Cauliflower Soup	
03 Aug	Tuesday	Grilled Pesto Chicken Breast served with Crushed New Potatoes dusted with Paprika, Butter Broccoli and Pumpkin Fritters	Beef Ox Liver with Caramelised Onion and Peppers served with Crushed New Potatoes dusted with Paprika, Butter Broccoli and Pumpkin Fritters	Loaded Vegetable and Feta Quiche served with Butter Broccoli and Pumpkin Fritters	Four in one Bean Soup	
04 Aug	Wednesday	Beef Stroganoff served with Savoury Rice and Gem Squash Filled with Green Peas	Portuguese Roasted Chicken served with Savoury Rice and Gem Squash Filled with Green Peas	Lentil Vegetable Curry served with Savoury Rice and Gem Squash Filled with Green Peas	Cream of Tomato Soup	Malva Pudding with Custard
05 Aug	Thursday	Classic Homemade Vegetable Pot Pie served with Balsamic Roasted Beetroot and Julienne Carrots	Grilled Pork Bangers served with Mashed Potatoes, Balsamic Roasted Beetroot and Julienne Carrots	Vegetable Schnitzel served with Mashed Potatoes, Balsamic Roasted Beetroot and Julienne Carrots	French Onion Soup	
06 Aug	Friday	Pulled Pork Wrap with Red Cabbage Apple Slaw served with Thick Cut Chips, Butternut Pineapple Salad and Coleslaw	Deep Fried Hake Fillet served with Potato Chips, Tartar Sauce, Lemon Wedge, Butternut Pineapple Salad and Coleslaw	Soya Chicken Vegetable Wraps with Thick Cut Chips, Butternut and Pineapple Salad and Coleslaw	Creamed Zucchini and Brie Soup	
07 Aug	Saturday	Brunch Buffet: R50.00				



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
08 Aug	Sunday	Sunday Carvery: R69,00-Mustard Roast Beef with Brown Gravy/ Herbed Pork Roast with Apple Sauce, Lemon and Herb Chicken Served with Garlic Roasted Potatoes, Yorkshire Pudding, Roasted Butternut and Braised Spinach		R46,30- Penne A la Vodka topped with Quorn Chicken Strips served with Roasted Butternut and Braised Spinach	Roasted Tomato and Sweet Pepper Soup	Panna Cotta with Fruit Salsa and Berry Sauce
09 Aug	Monday	Beef Strips marinated in a Soy Sauce served with Egg Noodles and Stir Fry Vegetables	Tender chicken in Arrabiata Sauce served with Egg Noodles and Stir Fry Vegetables	Sweet and Sour Soya Beef Strips served with Egg Noodles and Stir Fry Vegetables	Creamy Carrot and Sweet Potato Soup	
10 Aug	Tuesday	Chicken Cordon Bleu with Cheese Sauce served with Mashed Potatoes and Roasted Vegetables	Savoury Mince served with Mashed Potatoes and Roasted Vegetables	Sweet Pepper and Courgette Frittata served with Roasted Vegetables	Cauliflower Soup with Fresh Coriander	
11 Aug	Wednesday	Slow Braised Asian Pork Belly with Soy Apple Sauce served with Yellow Crushed Potatoes and Country Mix Vegetables	Chicken Casserole served with Two Tone Rice and Country Mix Vegetables	Creamy Spinach Feta Lasagne served with Country Mix Vegetables	Hearty Minestrone Soup	Bread and Butter Pudding served with Vanilla Custard
12 Aug	Thursday	Slow Cooked Mutton Neck served with Turmeric Sweet Potato Mash, Thyme Button Carrots and Creamed Spinach	Beef Cottage Pie with Turmeric Sweet Potato Mash Topping served with Thyme Button Carrots and Creamed Spinach	Roasted Vegetables with Lentils in Béchamel Sauce wrapped in Phyllo Pastry served with Thyme Button Carrots and Creamed Spinach	Roasted Tomato and Sweet Pepper Soup	
13 Aug	Friday	Chicken Prego Roll served with Potato Wedges, Roasted Beetroot in a Reduced Balsamic Vinegar and Coleslaw	Deep Fried Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedge , Roasted Beetroot in a reduced Balsamic Vinegar and Coleslaw	Quorn Chicken Wrap served with Potato Wedges, Roasted Beetroot in a Reduced Balsamic Vinegar and Coleslaw	Spicy Pumpkin Soup	
14 Aug	Saturday	Brunch Buffet: R50.00				



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
15 Aug	Sunday	Sunday Carvery: R69,00 -Herbed Topside Pot Roast with Brown Gravy, Horseradish, Yorkshire Pudding, Herb Salt Crispy Pork Leg with Sticky Brown Sugar, Fennel Seeds, Butter Roast Chicken served with Coriander Baby Potatoes, Grilled Zucchini and Chunky Carrots		R46,30- Hasselback Aubergine Parmigiana served with Coriander Baby Potatoes, Grilled Zucchini and Chunky Carrots	Roasted Butternut Soup	Apple Strudel with Zest Citrus Sauce
16 Aug	Monday	Citrus Sweet Chilli Pork Strips served with Spaghetti and Roasted Vegetables	Beef Bolognese served with Spaghetti and Roasted Vegetables	Soya Chicken Ala King served with Spaghetti and Roasted Vegetables	Courgette and Mint Soup with Pepper Cream	
17 Aug	Tuesday	Baked Chicken Schnitzel with Mushroom Sauce served with Coriander Smashed Potato, Carrots Roundels and Peas	Oven Short Rib Stew served with Coriander Smashed Potato, Carrots Roundels and Peas	Basil infused Potato Gnocchi with Parmesan Cream Sauce, Carrot Roundels and Peas	Asian Noodle and Vegetable Soup	
18 Aug	Wednesday	Grilled Sirloin Steak with Horseradish Butter served with Potato Wedges, Pumpkin Wedges and Green Beans	Quiche Lorraine with Hash Brown Crust served with Pumpkin Wedges and Green Beans	Vegetable and Soya Mince Cottage Pie topped with Hash Brown Crust served with Pumpkin Wedges and Green Beans	Cream of Tomato Soup with Onion Marmalade	Banana Pudding with Chocolate Soil and Caramel
19 Aug	Thursday	Butter Chicken Curry served with Yellow Rice, Sambals, Raita and Country Vegetables	Beef Bobotie served with Yellow Rice, Chutney, Sambals and Country Vegetables	Butter Bean Curry served with Yellow Rice, Sambals, Raita and Country Vegetables	Butternut Soup	
20 Aug	Friday	Slow cooked Pork Ribs served with Shoe String Chips, Crumbed Onion Rings and Coleslaw	Beer Battered Hake Fillet served with Shoe String Chips, Tartar Sauce, Lemon Wedges Onion Rings, and Coleslaw	Avocado Sweet Potato Tacos served with Shoe String Chips, Crumbed Onion Rings, Coleslaw	Split Pea and Vegetable Soup	
21 Aug	Saturday	Brunch Buffet: R50.00				
22 Aug	Sunday	Sunday Carvery: R69,00 -Rosemary Roast Beef with Red wine Gravy/Slow Cooked Sticky Pork Belly with Apple Cider Gravy, Paprika Roast Chicken served with Candied Yams with Honey and Brown Sugar, Baby Carrots and Peas		R46,30- Quiche with Roasted Peppers, Mushroom and Cheese served with Baby Carrots and Peas	Creamy Potato and Leek Soup	Yoghurt Fridge Tart with Passion Fruit Coulis



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	
23 Aug	Monday	Chicken and Mushroom wrapped in a Pancake with Cheese Sauce served with Grilled Zucchini and Pumpkin Fritters	Beef Lasagne with Crispy Potato Skin, Grilled Zucchini and Pumpkin Fritters	Vegetable Lasagne served with Grilled Zucchini and Pumpkin Fritters	Spiced Lentil Soup		
24 Aug	Tuesday	Beef Stew served with Savoury Rice, Sautéed Cabbage and Baton Carrots	Crumbed Chicken with Savoury Rice, Sautéed Cabbage and Baton Carrots	Spiced Lentil Vegetarian Stew with Savoury Rice, Sautéed Cabbage and Baton Carrots	Chicken Noodle Soup		
25 Aug	Wednesday	Crumbed Chicken Schnitzel served with Mashed Potatoes, Green Beans with Crunchy Topping and Roasted Spicy Butternut	Grilled Pork Bangers served with Mashed Potatoes, Green Beans with Crunchy Topping and Roasted Spicy Butternut	Feta, Toasted Corn and Pearl Onion Tart, served with Green Beans with Crunchy Topping and Roasted Spicy Butternut	Cream of Mushroom Soup	Berry Trifle	
26 Aug	Thursday	Spicy Mutton served with Basmati Rice, Carrot and Cucumber and Raita	Roast Chicken Served with Basmati Rice, Broccoli and Cauliflower Au Gratin	Greens with Butter Beans Vegeree with Basmati Rice, Cauliflower and Broccoli Au Gratin	Potato and Leek Soup		
27 Aug	Friday	Beer Braised Pork Knuckles with Caraway Garlic and Caramelised Apples served with Potato Wedges and Red Cabbage Coleslaw	Cajun Grilled Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedges and Red Cabbage Coleslaw	Vegetarian Quesadilla served with Potato Wedges and Red Cabbage Coleslaw	Brown Onion Soup		
28 Aug	Saturday	Brunch Buffet: R50.00					
29 Aug	Sunday	Sunday Carvery: R69,00- Crackling Pork Roast with Pickled Onion and Apple Cider Jus/ Black Pepper and Mustard Sirloin, Rosemary Chicken served with Yorkshire Pudding Farm Style Roasted Potatoes and Roast Mix Vegetables		R46,30- Soya Mince with Spinach Mushroom Cannelloni Served with Roast Mix Vegetables	Hubbard Squash Soup	Deep Fried Milk Tart served with Caramel Sauce	
30 Aug	Monday	Chicken and Sea Food Paella served with Gem Squash and Peas	Italian Meatballs in a Bolognese Sauce served with Spaghetti, Gem Squash and Peas	Polenta and Chard Chips with Rich Tomato Soya Bolognese Sauce, Gem Squash and Peas	Minestrone Soup		
31 Aug	Tuesday	Beef Shin Osso Bucco served with Herbed Mashed Potatoes, Peas and Hubbard Squash	Homemade Fish Cake served with Herbed Mashed Potatoes, Peas and Hubbard Squash	Vegetable cottage Pie served with Peas and Hubbard Squash	Carrot and Ginger Soup		