



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 Veg.**  
**All meals have a choice of tea, coffee or juice.**

		<b>Chef's Special: R52.20</b>	<b>Royal Meal: R46.30</b>	<b>Vegetarian: R34.70</b>	<b>Salad</b>	<b>Dessert</b>
01 Oct	Friday	Sweet and Sour Pork Cutlets served with Sweet Potato Wedges and Salads	Grilled Lemon and Herb Fish (Hake) served with Sweet Potato Wedges and Salads	Lentil and Vegetable Wrap served with Sweet Potato Wedges and Salads	Asian Slaw Carrot and Pineapple salad	
02 Oct	Saturday	<b>Brunch Buffet: R50.00</b>				
03 Oct	Sunday	<b>SUNDAY CARVERY: R69.00-Mustard Roast Beef with Brown Gravy/ Herbed Pork Roast with Apple Sauce, Lemon and Herb Chicken Served with Garlic Roast Potatoes, Yorkshire Pudding, Cauliflower and roasted Zucchini</b>		<b>VEGETARIAN-R46.30-Half Roasted Nutmeg, Cinnamon Rosemary flavoured Butternut Stuffed with Creamed Spinach and Mushroom served with Cauliflower and roasted Zucchini</b>	Harvest Table of Composite Salads	Phyllo Pastry Cannoli, filled with sweet dark chocolate and ice cream
04 Oct	Monday	Pulled Pork pie, served with Roast Vegetables and Salad	Beef Bolognese served with Coriander Spaghetti dusted in Parmesan Cheese, Roast Vegetables and Salad	Pumpkin and Soya Alfredo dusted with Parmesan Cheese served with Roast Vegetables and Salad	French Salad	
05 Oct	Tuesday	Oven Baked Chicken Schnitzel with Mushroom Sauce served with Mash potato, Baby marrow and Carrot fritters	Pickled Fish served with Mash Potato, Baby marrow and Carrot fritters	Filled Pancakes with Mushroom and Quorn Beef Strips served with Baby marrow and Carrot Fritters	Cucumber and Corn Salad	
06 Oct	Wednesday	Roast Beef with Rosemary served with Roast Potato, Creamed Spinach and Roasted Butternut	Chicken Casserole served with Savoury Rice, Creamed Spinach and Roasted Butternut	Sweet pepper and Zucchini Frittata served with Creamed Spinach and Roasted Butternut	Greek Salad	Trifle
07 Oct	Thursday	Butter Chicken Curry served with flavoured Rice, Sambals and Raita	Chargrilled Boerewors served with Pap tart, Braised Cabbage and Julienne Carrots	Butter Bean Curry served with Flavoured Rice, Braised Cabbage and Julienne Carrots	Potato and Egg Salad	
08 Oct	Friday	BBQ Pork Belly Rashers served with Slap Chips and Salads	Deep Fried Hake Fillet served with Slap Chips, Tartar sauce and Salads	Vegetable Quesadillas with Smoked Pumpkin served with Slap Chips	French salad Coleslaw	
09 Oct	Saturday	<b>Brunch Buffet: R50.00</b>				



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10 Oct	Sunday	<b>SUNDAY CARVERY: R69,00</b> -Herbed Pot Roast with Brown Gravy, Horseradish, Yorkshire Pudding, Crispy Pork Leg with Sticky Brown Sugar, Fennel Seeds, Butter Roast Chicken served with Coriander Baby Potatoes, Grilled Zucchini and Chunky Carrots		<b>VEGETARIAN:R46,30</b> - Hassel back Aubergine Parmigiano served with Coriander Baby Potatoes, Grilled Zucchini and Chunky Carrots	Harvest Table of Composite Salads	Frozen Vanilla Yoghurt with Strawberry Jelly
11 Oct	Monday	Sweet Chili Pork Stir Fry served with Basil Pesto Spaghetti, Country Mix Vegetables and Salad	Creamy Chicken Alfredo served with Basil Pesto Spaghetti dusted in Parmesan Cheese with Country Mix Veg and Salad	Moroccan Chickpea, Baby Marrow Tagine in Tomato Sauce with Basil Pesto Spaghetti dusted with Parmesan with Country Mix Veg and Salad	Greek Salad	
12 Oct	Tuesday	Baked Chicken Cordon Bleu served with Garlic Mashed Potato, Creamed Spinach and Roasted Butternut	Ox Liver served with Garlic Mashed Potato Brown Gravy, Creamed Spinach and Roasted Butternut	Soya Sausage in Brown Onion Gravy served with Garlic Mashed Potato, Creamed Spinach and Roasted Butternut	Cucumber and Corn Salad	
13 Oct	Wednesday	Roast Pork Neck served with Roast Potato, Sicilian Green Beans and Herbed Baton Carrots	Bobotie served with Yellow Rice, Sicilian Green Beans and Herb Baton Carrots	Spinach and Feta Lasagne served with Sicilian Green Beans and Herb Baton Carrots	French Salad	Fruit Salad served with Vanilla Ice cream
14 Oct	Thursday	Flame Grilled Sirloin Steak served with Potato Wedges, Gem Squash, Peas and Corn	BBQ Roast Chicken served with Potato Wedges, Gem Squash, Peas and Corn	Mushroom and Lentil Moussaka with a Soufflé Topping served with Savoury Rice, Gem Squash, Peas and Corn	Italian Caprese Salad	
15 Oct	Friday	Chicken Cheese Burger with Streaky Bacon served with Crumbed Onion Rings and Salad	Beer Battered Hake served with Sweet Potato Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Homemade Spanakopita served with Lemon Butter Sauce, Crumbed Onion Rings, and Sweet Potato Chips	Beetroot and Orange Salad	
16 Oct	Saturday	<b>Brunch Buffet: R50.00</b>				
17 Oct	Sunday	<b>Sunday Carvery: R69,00</b> -Rosemary Roast Beef with Red wine Gravy/Slow Cooked Sticky Pork Belly with Apple Cider Gravy, Paprika Roast Chicken served with Hassle back Sweet Potato , Baby Carrots and Peas		<b>VEGETARIAN:R46,30</b> - Quiche with Roast Peppers, Mushroom and Cheese served with Baby Carrots and Peas	Harvest Table of Composite Salads	Crushed Pineapple and Coconut baked pudding with Vanilla Custard



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18 Oct	Monday	Chicken and Vegetables Pot Pie served with Broccoli and Cauliflower mix	Beef Lasagne served with Broccoli and Cauliflower mix	Butternut, Sweet Potato and Feta Bake served with Broccoli and Cauliflower mix	Roasted Romano Tomato with Rocket drizzle served with a Creamy Salad Dressing	
19 Oct	Tuesday	Mutton Curry served with two tone Basmati Rice, Sambals, Raita and Poppadum's/ Sauté Baby Marrow and Corn Fritters	Chicken Ala King served with two tone Basmati Rice, Sauté Baby Marrow and Corn Fritters	Lentil and Butter Bean Curry served with two tone Basmati Rice, Sambals, Raita and Poppadum's/Sauté Baby Marrow and Corn Fritters	Butternut and Feta Salad	
20 Oct	Wednesday	Tender Baked Chicken Breast in a creamy caper berry and lemon sauce served with Mashed Potato, Minted Green Beans and Baton Carrots	Pork Bangers served with Mashed Potato Minted Green Beans and Baton Carrots	Spinach and Mushroom Lasagne served with Minted Green Beans and Baton Carrots	Sweet and Sour Beetroot	Baked Cheese Cake
21 Oct	Thursday	Topside Roast Beef with Creamy Belle pepper sauce, Roasted Farm Style Potatoes served with Baked Cinnamon Butternut and Sautéed Cabbage	Moroccan Roast Chicken with Creamy Sweet Belle pepper sauce, Roasted Farm Style Potatoes served with Baked Cinnamon Butternut and Sautéed Cabbage	Quiche filled with Feta, Red Onion, Roasted Cherry Tomato served with Baked Cinnamon Butternut and Sautéed Cabbage	Green Salad	
22 Oct	Friday	Pulled Pork Wrap with Red Cabbage Apple Slaw and Avocado served with Thick Cut Chips and Salads	Beer Battered Hake served with Thick Cut Chips Tartar Sauce and Salads	Aubergine, Haloumi and Rocket Pizza served with Salads	Oven baked Beetroot tossed with Orange-infused balsamic vinegar and maple syrup Glazed Coriander Cucumber Salad	
23 Oct	Saturday	<b>Brunch Buffet: R50.00</b>				
24 Oct	Sunday	<b>Sunday Carvery: R69,00-</b> 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		<b>VEGETARIAN:R46,30-</b> Mushroom, Lentil moussaka with soufflé topping, hot garlic bread and Roast Mix Vegetables	Harvest Table of Composite Salads	Apple Strudel served with Ice Cream
25 Oct	Monday	Grilled Chili Cilantro Lime Chicken Breast served with Duchess Potato, Broccoli and Hubbard Squash	Italian Meatballs served with Linguine, dusted with Parmesan Cheese served with Broccoli and Hubbard Squash	Vegetable and Quorn Beef lasagne served with Broccoli and Hubbard Squash	Carrot and Pineapple salad	



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26 Oct	Tuesday	Grilled Pork Fillet, Apple Sauce served with Green Bean and Potato Mix, Baton Carrots	Crumbed Chicken served with Green Bean and Potato Mix, Baton Carrots	Stuffed Jacket Potato with Soya Mince, Sweet Corn topped with Cheese Sauce served with Baton Carrots	Roasted Butternut and Watercress Salad		
27 Oct	Wednesday	Seafood and Chicken Paella, Garlic Green Beans and Butter Corn	Short Rib Stew with Rosemary infused Rice, Garlic Green Beans and Butter Corn	Sweet Potato Kale Frittata served with Garlic Green Beans and Butter Corn	Chickpea, Lentil with Romano Salad	Fresh Fruits drizzled with Macerated Berries accompanied with Vanilla Ice Cream	
28 Oct	Thursday	Beef Strips in Arrabiata Sauce served with Penne pasta, dusted with Parmesan Cheese, Gem Squash filled with Peas	Chicken Breyani served with Tomato Salsa, Raita, Gem Squash filled with Peas	Creamy Macaroni and Cheese with Mushroom and Peppadew, served with Gem Squash filled with Peas	Greek Salad		
29 Oct	Friday	BBQ Beef Ribs , Onion Rings served with Thick Cut Chips and Salad	Beer Battered Hake served with Thick Cut Chips Onion Rings and Salad	Crumbed Halloumi Sweet Chili Wrap served with Thick Cut Chips, Onion Rings and Salad	Coleslaw		
30 Oct	Saturday	<b>Brunch Buffet: R50.00</b>					
31 Oct	Sunday	<b>SUNDAY CARVERY:R69,00-Rosemary Roast Beef with Red wine Gravy / Roasted Sticky Gammon with Pineapple Sauce with Classic Roasted Chicken, Yorkshire Pudding, Roasted Potato served with Sweet Potato and Pumpkin Soufflé enhanced with Honey and Thyme</b>		<b>VEGETARIAN:R46,30- Pearl Onion and Tomato tart , Sweet Potato and Pumpkin Soufflé enhanced with Honey and Thyme</b>	Harvest Table of Composite Salads	Sticky Chocolate and Marshmallow Mud pudding with Vanilla Scented whipped Cream	