



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-Jan	Saturday	Brunch Buffet: R50.00				
02-Jan	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 Spinach		VEGETARIAN:R46,30 - Quiche with Zucchini, Chickpea, Fresh Basil, Tomato and feta served with Roasted Pumpkin and Spinach	Harvest Table of Composite Salads	Ice Cream and Chocolate sauce
03-Jan	Monday	Slow Cooked Beef Enchiladas served with Mixed Vegetables and Salad	Creamy Chicken Stroganoff on Linguine served with Mixed Vegetables and Salad	Vegetable pie with Quorn Beef served with Mixed Vegetables and Salad	Green Salad, Carrot & pine salad	
04-Jan	Tuesday	Chicken Cordon Bleu with Cheese Sauce served with minted Baby Potatoes, Sautéed Baby Marrow and Salad	Beef Cottage Pie served with Sautéed Baby Marrow and Salad	Mushroom and Lentil Moussaka served with Sautéed Baby Marrow and Salad	Broccoli and Bacon Salad, Pasta salad	
05-Jan	Wednesday	BBQ Pork Chop with Caramelised Apple Sauce, Served with Roasted Sweet Potato and Salad	Butter Roasted Chicken Served with Roasted Sweet Potato and Salad	Three Cheese, Thyme and Red Onion Frittata served with Roasted Sweet Potato and Salad	French Salad and Old Fashioned Beetroot salad	Apple Crumble with Custard
06-Jan	Thursday	Mutton Biryani served with Carrot and cucumber, Sambals, Raita and Dhal	Chicken and mushroom Pie served with Two Tone Basmati Rice, Peas and Salad	Sundried Tomato Quiche with Herbs and Feta Served with Peas and Salad	Tomato & Cucumber Salad and Potato salad	
07-Jan	Friday	Sticky Slow Cooked Beef Ribs served with Potato Wedges, Crumbed Onion Rings and Salads	Oven Baked Hake Served with Lemon Butter, Potato Wedges, Tartar Sauce and Salads	Aubergine Soya Mince Parmigianino served with Salads	Roasted Butternut, Rocket and Cocktail Tomato Salad, Corn and Cucumber salad	
08-Jan	Saturday	Brunch Buffet: R50.00				
09-Jan	Sunday	SUNDAY CARVERY: R69,00 -Roast Leg of Pork with Spiced Apple Sauce. Roast Beef, Lemon and Herb Roast chicken, Red wine gravy, Horseradish, Yorkshire Pudding, Served with Roast Potatoes, Roast pumpkin and Butter Green Beans		VEGETARIAN-R46.30 -Baked Gnocchi with Feta and Garlic cream Sauce, Roasted pumpkin and Butter Green Beans	Harvest Table of Composite Salads	Spicy Tomato Cake Served with Custard
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10-Jan	Monday	Flame Grilled Mutton Chop with Spinach Skordalia Served with Mashed Potato, Roasted Sweet Chilli Beetroot and Salad	Chicken a la King with Bell Peppers and Mushrooms served with Mashed Potato, Roasted Sweet Chilli Beetroot and Salad	Classic Pinto Posole served with Homemade Roti, Roasted Sweet Chilli Beetroot Salad	Cucumber and Pineapple, Copper Penny salad	

11-Jan	Tuesday	Grilled Pork Chops Served with Sweet Potato Wedges, Roasted Butternut	Classic Steak and Mushroom Pie served with Sweet Potato Wedges, Roasted Butternut	Mushroom and Lentil Lasagna served with Roasted Butternut	Caprese Salad, Rice salad		
12-Jan	Wednesday	Medium Rare Roast beef, Leek Mashed potato, Eggplant Caponata	Chicken Casserole served with Brown Rice, Eggplant Caponata,	Macaroni and cheese with Mushrooms and Peppadew served with Eggplant Caponata,	Greek Salad, Beetroot salad	Rich Chocolate Mousse	
13-Jan	Thursday	Grilled Chicken Breast with Cheese Sauce, Coriander Baby Potatoes, Glazed Carrot and Corn and Salad	Slow Cooked Beef Shin served with Rice, Glazed Carrots and Corn and Salad	Quorn Vegetable Cottage pie with Glazed Carrot and Corn and Salad	Pasta Salad, French Salad		
14-Jan	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 salad Beetroot		
15-Jan	Saturday	Brunch Buffet: R50.00					
16-Jan	Sunday	SUNDAY CARVERY: R70.00-Try our Cold Sunday Lunch with Assorted Cold Meats:-Cold Roast Beef, Roast Pork sliced, Pickled Fish, Chicken with Sea Salt and Black Peppercorns, Assorted Bread Rolls and Assorted Salads			VEGETARIAN:R46,30- Wild Mushroom Risotto served with Baby Marrow in Tomato Salsa and Country Mixed Vegetables	Build your own salad	Ice Cream and Fruit Salad
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17-Jan	Monday	Eastern Butter Chicken Curry, Basmati Rice Served with Sambal and Riata	Beef Bolognese with Linguine served with Sicilian Green Beans and Salad	Grilled Vegetarian Soya Schnitzel with Cheese, Brown Rice, served with Sicilian Green Beans and Salad	Rocket with Romano tomato drizzled with Balsamic and Olive oil, Potato salad		
18-Jan	Tuesday	BBQ Sirloin Steak with Baked Potato and Pepper Sauce served with Gem Squash and Salad	Roast Chicken with Lemon and Herb served with Potato wedges, Gem Squash and Salad	Ravioli with Creamy Mushroom and Asparagus sauce served with Gem Squash and Salad	Three Bean Salad, French salad		
19-Jan	Wednesday	Sweet and Sour Pork Neck with Egg Noodles, Grilled Baby Marrow, Salad	BBQ Chicken with Rice, Grilled Baby Marrow, Salad	Vegetarian Soya Wellington with Mushroom Sauce served with Two Tone Basmati Rice, Grilled Baby Marrow and salad	Copper Penny Salad, Greek salad	Milk tart, with caramel sauce	
20-Jan	Thursday	Mutton Biryani served with Carrot and cucumber, Sambals, Raita and Dhal	Creamy Chicken Penne Pasta served with Braised Spinach and Salad	Classic Pinto Posole served with Homemade Roti, Braised Spinach and Salad	Roast Cauliflower with Basil Pesto Salad, Waldorf Salad		
21-Jan	Friday	Mexican Beef Kebab served with Spicy Tomato Salsa, Slap Chips and Char Grilled Corn	Beer Battered Hake served with Slap Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Vegetarian Quesadilla served with Slap Chips and Salad	Coleslaw, Chickpea and lentil salad		

22-Jan	Saturday	Brunch Buffet: R50.00				
23-Jan	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 Green Beans	VEGETARIAN:R46,30- Quiche with Zucchini, Chickpea, Fresh Basil, Tomato and feta served with Roasted pumpkin and Green Beans	Harvest Table of Composite Salads	Panacotta	
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					Dessert	
24-Jan	Monday	Chicken Schnitzel with Pepper Sauce served with Potato Wedges, Broccoli Cauliflower and Salad	Beef Cottage Pie served with Broccoli and Cauliflower and Salad	Butternut, Sweet Potato and Feta Lasagne served with Broccoli Cauliflower and Salad	Roasted Romano Tomato with Rocket drizzle served with a Creamy Salad Dressing, Sweet chilli Beetroot	
25-Jan	Tuesday	Coconut Crusted Fried Chicken, Leek Mash Potato, Carrot Sticks with Dill Butter and Salad	Pulled Beef Pie served with Leek Mashed Potato, Carrot Sticks with Dill Butter and Salad	Vegetarian Soya Wellington with Mushroom Sauce served with Two Tone Basmati Rice, Carrot sticks with Dill Butter and Salad	Green Salad, Carrot & pine salad	
26-Jan	Wednesday	Mussel Hot Pot with Creamy White Wine sauce, Garlic Bread and Salad	Gammon Sliced with Apple Sauce, Parsley and Garlic Potato, Braised Cabbage	Chicken and vegetable wrap served with salads	Baby Spinach and Feta salad, Pasta salad	
27-Jan	Thursday	Grilled Chili Cilantro Lime Chicken Breast served with Duchess Potato, Hubbard Squash and Salad	Italian Meatballs served with Linguine, dusted with Parmesan Cheese served with Hubbard Squash and Salad	Macaroni and cheese with Mushrooms and Peppadew served with Hubbard Squash and Salad	Coleslaw, French salad	
28-Jan	Friday	Homemade Beef Burgers with Slap Chips and Crumbed Onion Rings and Salad	Beer Battered Hake served with Slap Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Butternut and feta Quiche served with Salads	Sweet and Sour Beetroot, Greek salad	
29-Jan	Saturday	Brunch Buffet: R50.00				
30-Jan	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 Baby Carrots and Green Beans	VEGETARIAN:R46,30- Wild Mushroom Risotto served with Baby Carrots and Green Beans	Build your own salad	Baklava with Ice Cream	
31-Jan	Monday	Medium Rare Roast beef, Leek Mashed potato, Sauté Green Beans and Salad	Chicken Lasagne Served with Sauté Green Beans and Salad	Vegetable pasta bake served with Salads	Coleslaw, Chickpea and lentil salad	