



MENU: February 2018

NOTE: Chef's Special, Royal Meal & Vegetarian: Swop 1 veg for salad OR swop 2 veg for double salad
 Chef's Special, Royal Meal & Vegetarian: Choice of tea, coffee or juice with meal

	Chef's Special R45-00	Royal Meal R40-00	Vegetarian R30-00	B12 Package	Salad	Salad	Dessert
1 Thur	Beef and mushroom casserole served with coriander rice, summer vegetables and salad	Sage and garlic roast pork with apple sauce, mustard mashed potato, summer vegetables and salad	Cheddar, aubergine and caramelised onion pie served with summer vegetables and salad	Spiced chicken meat balls braised in roast tomato gravy served with mashed potato and summer vegetables	Caprese salad with basil vinaigrette	Crisp garden salad with balsamic and olive oil dressing	
2 Fri	Crisp battered hake served with herbed potato wedges, tar tar sauce, mushy peas and salad	Sticky pork ribs of with herbed potato wedges, sauteed baby marrow and salad	Chick pea and lentil tagine with cumin cous cous and salad	Herb roasted chicken with herbed potato wedges, cheese sauce and sauteed baby marrow	Roast baby beetroot with crumbled feta and lemon vinaigrette	Green summer salad finished with watermelon and citrus segments	
3 Sat	Brunch Buffet						
4 Sun	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Creamy polenta served with roast vine tomatoes, mushroom ragout and shaved parmesan		Tangy apple slaw	Butternut, feta and rocket salad	Homemade Berry coulis cheese cake with ginger crumb
5 Mon	BBQ braised beef shortrib served with pilaf rice, braised spinach and salad	Feta, basil and sundried tomato stuffed chicken breast with creamy parmesan sauce served with pilaf rice, braised spinach and salad	Basil infused potato gnocchi with balsamic roast vegetables, buttered leeks and parmesan cream sauce	Chicken stir fry served with pilaf rice & braised spinach	German potato salad	Three Bean Salad	
6 Tue	Mutton stew served with basmati rice, buttered peas and corn and salad	Creamy Beef Lasagne served with buttered peas and corn and salad	Braised spinach and feta cannelloni with roast tomato sauce, Mozzarella and salad of the day	Thai fish cakes served with lemon aioli, buttered peas and corn	Sweet and sour beetroot salad with shaved onion	Greek salad	
7 Wed	Flame grilled sirloin steak with baby onions, savoury fried rice, baked cauliflower and salad	Sweet and sour pork with fried chinese noodles, baked cauliflower and salad	Charred cauliflower and basil "carbonara"	Chicken casserole served savoury fried rice, baked cauliflower	New potato, plain yoghurt & dill salad	French Salad	Cinnamon and pear tartlet with vanilla ice cream



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8 Thur	Slow cooked beef olives served with coriander mashed potato, creamy spinach and salad	Grilled chicken skewers with a citrus sauce, with coriander mash potato, creamy spinach and salad of the day	Vegetable Briyani with sambals, raita and salad	Meat balls braised in rich tomato sauce served with buttered spaghetti & Salad	Red cabbage slaw with garlic aioli	Greek Salad	
9 Fri	Crisp fried hake served with thick cut chips, home made tomato sauce, minted peas and salad	Stir fried beef served with pan fried rice, minted peas and salad	Butternut schnitzel served with thick cut chips, cheese sauce, minted peas and salad	Homemade quiche lorraine served with yellow rice & salad	Tabbouleh	Caprese	
10 Sat	Brunch Buffet						
11 Sun	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Creamy polenta served with roast vine tomatoes, mushroom ragout and shaved parmesan		Tangy apple slaw	Butternut, feta and rocket salad	Watermelon Granita
12 Mon	BBQ T-bone served with crushed new potatoes, pesto roast vegetables and salad	Baked pork schnitzel with apple sauce served with crushed new potatoes, roast vegetables and salad	Creamy Potato and Mushroom bake served with pesto roast vegetables and salad	Sticky chicken drumsticks served with chips, pesto roast vegetables	Pickled cumin carrot salad	Green Salad	
13 Tue	Lamb briyani served with raita, sambals, braised masala spinach and salad	Slow cooked beef in creamy parmesan sauce served on penne, braised masala spinach and salad	Balsamic roast tomato, feta and spinach quiche served with braised masala spinach and salad	Portuguese style chicken, savoury rice, braised masala spinach	Roasted butternut and watercress salad with orange dressing	French Salad	
14 Wed	GALA DINNER ONLY VALENTINES MENU, R80 PER PERSON.	GALA DINNER ONLY VALENTINES MENU, R80 PER PERSON.	GALA DINNER ONLY VALENTINES MENU, R80 PER PERSON.	GALA DINNER ONLY VALENTINES MENU, R80 PER PERSON.			
15 Thur	Deep fried hake served with thick cut chips, tar tar sauce, baked butternut and salad	Beef stew served with crushed potato and red onion, baked butternut and salad	Lentil and Potato bake with roasted nuts and lemon pesto, baked butternut and salad	Grilled pork chop served with crushed potato and red onion and salad	French Salad	Pasta salad	



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16 Fri	Gremolata crusted hake served with stir fried rice, sauteed mixed vegetables and salad	Traditional beef lasagne served with sauteed mixed vegetables and salad	Melanzane alla Parmigiana served with chargrilled vegetables and salad	Cajun style roast chicken served with stir fried rice, sauteed mixed vegetables	Chick pea and red onion salad	Green Salad	
17 Sat	Brunch Buffet						
18 Sun	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Creamy polenta served with roast vine tomatoes, mushroom ragout and shaved parmesan		Tangy apple slaw	Butternut, feta and rocket salad	Caramelised apples with fresh cream
19 Mon	Slow braised beef sirloin in a rosemary sauce with herbed brown rice, honey glazed carrots and salad	Apricot and sage roast pork with herbed brown rice, honey glazed carrots and salad	Vegetable bolognese served with spaghetti and salad of the day	Chicken stew served with herbed brown rice, honey glazed carrots	French Salad	Waldorf Salad	
20 Tue	Malay beef curry served with basmati rice, sambals, raita, baked zucchini and salad	Baked Greek style chicken with a lemon and coriander sauce, savoury rice, baked zucchini and salad	Penne pasta parmesan and tomato bake, baked zucchini and salad	Creamy chicken and fettucini pasta, baked zucchini	Tabbouleh Salad	Green salad	
21 Wed	Mutton Casserole served with basmati rice, cinnamon roast butternut and salad	Chicken and mushroom pot pie with cinnamon roast butternut and salad	Potato & Mushroom Curry served with basmati rice and sambals	Beef stir-fry served with basmati rice and salad	Caprese salad with basil vinaigrette	Sweet & sour beetroot salad with onion	Chocolate Ice-cream with toffe-brittle
22 Thur	Boneless Beef osso bucco served with sweet potato wedges, braised spinach and salad	Pork and pineapple skewers, farm style roast potatoes, braised spinach and salad	Crumbed halloumi and sweet chilli wrap served with salad	Spicy fish cakes served with farm style roast potatoes and salad	Fruitty coleslaw	Greek Salad	
23 Fri	Mexican theme: Bbq beef enchillada served with salsa, sour cream and guacamole	Mexican theme: Chicken enchillada served with salsa, sour cream and guacamole	Mexican theme: Vegetarian quesidilla served with salsa sour cream and guacamole	Mexican theme: Herbed chicken burrito served with salsa, sour cream and guacamole	Traditional Mexican Churro's served with chilli chocolate sauce and cream		



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24 Sat	Brunch Buffet						
25 Sun	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Carvery Buffet : Thyme and garlic roast lamb and Butter chicken with paprika baby potatoes, butternut infused with citrus and creamed spinach with feta	Creamy polenta served with roast vine tomatoes, mushroom ragout and shaved parmesan		Tangy apple slaw	Butternut, feta and rocket salad	Buttermilk Puddings with Mango Sauce
26 Mon	Sage and onion roast pork served with crushed baby potatoes, steamed vegetables and salad	Baked meat balls in a spicy tomato gravy served with spaghetti, steamed vegetables and salad	Asian marinated vegetable and tofu wrap served with steamed vegetables or salad	Chicken and mushroom pot pie served with steamed vegetables	Butternut feta and rocket salad	Green Salad	
27 Tue	Seafood paella served with roast beetroot and salad	Home made chicken, spinach and cheddar quiche and salad	Spicy bean, potato burrito with humus and cheddar cheese, roast beetroot and salad	Spaghetti Bolognese served with salad	Build a salad bar	Baby spinach with bacon, feta & cocktail tomatoes	
28 Wed	Mutton Briedie with rice, roast mixed vegetables and salad	Pork Chop with caramelised pear sauce, fried rice, roast mixed vegetables and salad	Legume and Vegetarian pie served with chunky mix vegetables	Chicken casserole served with fried rice, roast mixed vegetables	Roasted balsamic plum tomato salad with rocket	Italian salad	