



MENU: August 2020

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 R49.95	Royal Meal R44.30	Vegetarian R33.23	Soup	Dessert
01-Aug-20	Sat	R: 47.00 -Brunch Buffet				
02-Aug-20	Sun	Sunday Carvery: R62.70 -Mustard Roast Beef with Brown Gravy/Stuffed Pork Neck with Apple Cider Sauce, Roast Butter Chicken served with Roast Potato, Sage Garlic Mashed Butternut and Creamy Spinach		Soya Chicken and Mushroom Stuffed Cannelloni served with Creamy Spinach and Sage Garlic Mashed Butternut	Mix Vegetables Soup	Stack of Flapjack with Whipped Cream topped with Berry Coulis
03-Aug-20	Mon	BBQ Pulled Pork Wrap with Apple Slaw, Avocado served with Potato Wedges and Roasted Mix Vegetables	Chicken Alfredo served with Penne Pasta and Roasted Mix Vegetables	Creamy Garlic Mushrooms with Quorn Chicken Strips served with Penne Pasta, Roasted Vegetables	Cream Baby Marrow and Pea Soup	
04-Aug-20	Tue	Oven Baked Cordon Bleu served with Mashed Potato, Cheese Sauce and Butter Mint Green Beans and Jullian Carrots	Beef Cottage Pie served with Butter Minted Green Beans and Jullian Carrots	Vegetable Schnitzel served with Mash Potatoes, Cheese Sauce and Butter Minted Green Beans and Jullian Carrots	Carrot and Dhania Soup	
05-Aug-20	Wed	Eight Hours Slow Cooked Mutton Neck served with Crushed Potato Roasted Butternut and Braised Spinach	Chicken and Mushroom Enchilada served in a Pancake with Roasted Butternut and Braised Spinach	Vegetables and Blue Cheese Galette with Greek Salad	Mexican Pumpkin Soup	Chocolate Brownies with Ice Cream and Choccolate Sauce
06-Aug-20	Thu	Beef and Onion Pie served with Baby Carrots and Green Salad	Lemon and Herb Roasted Chicken served Potato Wedges, Baby Carrots and Green Salad	Vegetable Bake served with Potato Wedges, Baby Carrots and Green Salad	Yellow Split Pea Soup	
07-Aug-20	Fri	BBQ Beef Ribs with Crumbed Onion Rings Potato Chips and Coleslaw	Deep Fried Hake Fillet served with Potato Chips, Tartar Sauce Lemon Wedges and Coleslaw	Quorn Stir-fry Vegetable Wrap served with Chips and Coleslaw	Broccoli Soup with Feta Cheese	
08-Aug-20	Sat	R: 47.00 -Brunch Buffet				
09-Aug-20	Sun	Womens Day: R150.00 Spit Braai - Half Lamb on the Spit with Garlic, Rosemary, Lemon Zest and Oregano Olive Rub with Roasted Potatoes and Roasted Veggies with the Lamb Dripping and Garlic and Herb Salt Crispy Pork Neck with Sticky Brown Sugar Fennel Seeds and Harisa Rub. Tender Chicken Kebabs marinated in Yoghurt and Tandori Spice, Accompanied with Assorted Rolls- Soup -Chicken and Vegetable Soup - Pudding - Sweet Potato Malva Pudding with Hot Custard				



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10-Aug-20	Mon	Sea food Paella served with with Broccoli and Cauliflower Au Gratin	Italian Spaghetti and Meatballs Served with Broccoli and Cauliflower Au Gratin	Gnocchi Alla Sorrentina served with Broccoli and Cauliflower Au Gratin	Vegetable and Cheese Sauce		
11-Aug-20	Tue	Baked Chicken Schnitzel with Mushroom Sauce served with Mashed Potato and Roasted Vegetables	Oven Roast Pork Bangers served with Mashed Potato and Roasted Vegetables	Lentil and Butternut Bobotie served with Yellow Rice and Roasted Vegetables	Potato and Sweet Pepper Soup		
12-Aug-20	Wed	Chicken and Mushroom Pie served with Garlic Green Beans and Baby Carrots	Beef Mince Enchilada served in a Pancake with Garlic Green Beans and Baby Carrots	Ravioli with Creamy Mushroom and Asparagus with Garlic Gree Beans and Baby Carrots	Roasted Butternut Soup	Fruit Swiss Roll served with Ice Cream	
13-Aug-20	Thu	Eight Hours Slow Cooked Oxtail Potjie Kos served with Crushed Potato Roasted Butternut and Braised Spinach	Classic Chicken Meatloaf with Tomato Pasta Sauce served with Crushed Potato Roasted Butternut and Braised Spinach	Stuffed Roasted Butternut topped with Melted Cheese Served with Garlic Green Beans and Baby Carrots	Broccoli and Lemon Soup		
14-Aug-20	Fri	Homade Phyllo Beef and Mushroom Pies with Yoghurt Sauce, Potato Wedges, Butternut and Pineapple Salad	Deep Fried Hake Fillet served with Potato Chips, Tartar Sauce Lemon Wedges, Butternut and Pineapple Salad	Roasted Tomato, Feta & Baby Spinach Quiche and Green Salad	Fresh Tomato and Basil Soup		
15-Aug-20	Sat	R: 47.00 -Brunch Buffet					
16-Aug-20	Sun	Sunday Carvery: R62.70 -Herb Topside Pot Roast Beef with Brown Gravy Horseradish Yorkshire Pudding/Roast Pork with Apple Cider Gravy, Butter Roast Chicken served with Roast Potatoes, Glazed Baton Carrots and Sicilian Green Beans		Ricotta Pea and Leek Quiche served with Glazed Baton Carrots and Sicilian Green Beans	Cream of Mushroom Soup	Dark Crepe Suzette with Caramel Sauce and Whipped Cream	



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17-Aug-20	Mon	Sweet and Sour Pork with Chinese Noodles served with Stir-Fry Vegetables	Chicken Lasagne with Red Roasted Peppers served with Stir Fry Vegetables	Classic Zucchini Meatballs in Arrabiata Sauce with Shaved Parmesan served with Pesto Spaghetti and Stir Fry Vegetables	Leek and Potato Soup		
18-Aug-20	Tue	Oven Baked Chicken Schnitzel served with Mash Potato, Pepper Sauce, Butter Mint Green Beans and Jullian Carrots	Beef Bobotie with Yellow Rice served with Butter MintGreen Beans and Jullian Carrots	Vegetable Cottage Pie served Butter Mint Green Beans and Jullian Carrots	Three Bean Soup		
19-Aug-20	Wed	Beef pepper Steak Pie served with Roasted Vegetables tossed in Fresh Herbs	Pork Bangers served with Mash Potatoes Chunky Roasted Vegetables tossed in Fresh Herbs	Butternut and Chick pea Bredie served with Spicy Cous Cous Chunky Roast Vegetables tossed in Fresh Herbs	Lentil Soup with Spices	Trifle	
20-Aug-20	Thu	Classic Pork Belly served with Roasted Sweet Potato and Potatoes mix, Grilled Baby Marrow and Carrots Fritters	Slow Cooked Beef Casserole served with Yellow Rice Grilled Baby Marrow and Carrots Fritters	Aubergine Melts baked and Filled with Fresh Tomato, Pesto and Mozzarella served with Potato Wedges,Grilled Baby Marrow with Carrots Fritters	Vegetable Soup		
21-Aug-20	Fri	Grilled Chicken Burger with Basil Pesto Sauce topped with Avocado, Chips and Salad	Beer Battered Hake served with Chips, Tartar Sauce and Salad	Vegetable Homemade Spanakopita served with Chips and Salad	Mushroom Soup		
22-Aug-20	Sat	R: 47.00 -Brunch Buffet					
23-Aug-20	Sun	Sunday Carvery: R62.70 -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,Pumpkin Pie and Green Beans		Baked Asparagus Rissoto with Shaved Parmasean,served with Pumpkin Pie and Green Beans	Carrot and Sweet Potato Soup	Mixed Nuts-Stuffed Baked Apples Served with Vanilla Ice cream drizzled with Caramel Sauce	
24-Aug-20	Mon	BBQ Pulled Pork Wrap with Apple Slaw, Avocado served with Potato Wedges, Roasted Cauliflower and Sweet Corn Fritters	Beef Lasagne Served and Roasted Garlic Cauliflower and Sweet Corn Fritters	Eggplant with Soya Mince Parmesan Lasagne served with Roasted Garlic Cauliflower and Sweet Corn Fritters	Roasted Butternut Soup		
25-Aug-20	Tue	Butter Chicken Curry served with Jasmine Rice ,Sambals, Raita and Poppadum	Slow cooked Chuck Stew served with Rice Roasted Vegetables	Butter Bean Curry served with Homemade Roti, Sambals, Raita, and Poppadum	Chicken Noodle Soup		
26-Aug-20	Wed	Grilled Kassler Chop with Apple Sauce, served with Potato Wedges , Roasted Beetroot and Julian Carrots	Chicken Casserole served with Herb Dumpling, Roasted Beetroot and Julian Carrots	Basil Infused Potato Gnocchi with Parmesan, Cream Sauce, Roasted Beetroot and Jullian Carrots	Potato and Leek Soup	Sticky Toffee Pudding with Butterscotch Sauce	



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27-Aug-20	Thu	Chicken and Mushroom Stroganoff, Steamed Rice with Grilled Zucchini and Carrot Fritters	Beef Cottage Pie served with Grilled Zucchini and Carrot Fritters	Creamy Butternut and Herb Risotto served with Grilled Zucchini and Carrot Fritters	Roasted Pepper with Lentil Soup		
28-Aug-20	Fri	BBQ Pork Ribs served with Crumbed Onion, Potato Chips and Coleslaw	Deep Fried Hake Fillet served with Potato Chips, Tartar Sauce Lemon Wedges and Coleslaw	Soya Beef Stir-fry Vegetables Topped with Avocado wrapped in a Tortilla served with Chips and Coleslaw	Dou of Bean Soup		
29-Aug-20	Sat	R: 47.00 -Brunch Buffet					
30-Aug-20	Sun	Sunday Carvery:R62.70 -Rosemary Roast Beef with Red wine Gravy / Roasted Sticky Gammon with Apple Sauce with Classic Roasted Chicken, Yorkshire Pudding, Fondant Potato served with Broccoli Au Gratini		Soya Chicken and Mushroom Stuffed Cannelloni served with Broccoli Au Gratini	Carrot and Ginger Soup	Banana Bread with Peanut Butter Pudding served with Ice Cream	
31-Aug-20	Mon	Osso Bucco served with Mashed Potato, Roasted Cauliflower and Pumpkin Fritters	Creamy Chicken Pasta with Shaved Parmesan Cheese served with Roasted Cauliflower and Pumpkin Fritters	Quorn Chicken A la King Served with Crushed Potatoes, Roasted Cauliflower and Pumpkin Fritters	Mushroom Soup		