



MENU: September 2020

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

		Chef's Special R52.20	Royal Meal R46.30	Vegetarian R34.70	Salad	Salad	Dessert	
01-Sep-20	Tue	Pressed Pork Belly served with Rustic Baby Potato, Chargrilled Vegetables and Salad	Creamy Chicken A la King served with Yellow Rice, Chargrilled Vegetables and Salad	Yellow Potato with Lentil Dhal served with Roti, Chargrilled Vegetables and Sambals	Beetroot Salad	Butternut and Feta		
02-Sep-20	Wed	Moroccan Chicken Curry served with Jasmine Rice, Creamy Raita, Sambals and Poppadum's	Classic Cottage Pie Served with Broccoli and Cauliflower Mix	Veg Mince with Butternut Bobotie, Chutney served with Broccoli and Cauliflower Mix	French Salad	Roasted Cauliflower	Frozen Vanilla Yoghurt with Strawberry Jelly	
03-Sep-20	Thu	Slow Cooked Pork Eisbein with Sweet Potato Mash, Carrots Fritters and Braised Spinach with Tomato	Lemon and Herb Chicken served with Roast Sweet Potato, Carrot Fritters and Braised Spinach with Tomato	Vegetables Schnitzel served with Sweet Potato, Carrot Fritters and Braised Spinach with Tomato	Stir Fry Salad	Potato Salad		
04-Sep-20	Fri	Curry Mince with Vetkoek served with French Fries and Salad	Beer Battered Hake Served with French Fries and Salads	Vegetable Stir Fry Wrap served with French Fries and Salads	Butternut and Pineapple Salad	Red Cabbage Apple Slaw		
05-Sep-20	Sat	R50.00 -Brunch Buffet						
06-Sep-20	Sun	Sunday Carvery: R69.00 -Harissa Spiced Slow Roast Leg of Mutton or Citrus Chili Roasted Pork, Lemon Garlic and Herb Roast Chicken served with Hasselback Butter Potato, Mint Green Beans and Herb Baby Carrots		Ravioli with Creamy Mushroom, Asparagus served with Garlic Green Beans and Baby Carrots	Build your own Salad		White Chocolate Mousse with Red Grapes	



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07-Sep-20	Mon	BBQ Pulled Pork Wrap with Avocado and Apple Slaw served with Salads	Creamy Lemon Chicken with Mushroom served with Tagliatelli dusted in Parmesan Cheese served with Country Mix Veg and Salad	Moroccan Chickpea, Baby Marrow Meat Balls in Tomato Sauce with Tagliatelli dusted with Parmesan served with Country Mix Veg and Salad	French Salad	Roasted Romano Tomato with Rocket drizzled with Creamy Salad Dressing		
08-Sep-20	Tue	Baked Chicken Schnitzel served with Garlic Mashed Potato, Creamy Spinach and Roasted Butternut	Chargrilled Boerewors served with Garlic Mashed Potato, Cream Spinach and Roasted Butternut	Soya Sausage in Brown Onion Gravy served with Garlic Mashed Potato, Creamy Spinach and Roasted Butternut	Cucumber and Corn Salad	Old Fashioned Beetroot		
09-Sep-20	Wed	Creamy Chicken and Mushroom Pie served with Sicilian Green Beans and Herbed Baton Carrots	Bobotie served with Yellow Rice, Sicilian Green Beans and Herbed Baton Carrots	Spinach and Feta Lasagne served with Sicilian Green Beans and Herbed Baton Carrots	Greek Salad	Red Cabbage Apple Slaw	Fruit Jelly and Custard with Cream	
10-Sep-20	Thu	Flame Grilled Sirloin Steak with Campfire Potatoes served with Gem Squash, Peas and Corn	Chicken Cacciatore served with Savoury Rice, Gem Squash, Peas and Corn	Mushroom, Lentil Moussaka with Soufflé Topping served with Savoury Rice, Gem Squash, Peas and Corn	Italian Caprese			
11-Sep-20	Fri	Mexican Beef Tostadas served with Cha Grilled corn, Spicy Tomato Salsa, and Chips	Deep Fried Hake Fillet served with Slap Chips, Tartar Sauce and Salad	Vegetable Quesadillas with Smoked Pumpkin served with Slap Chips	Carrot and Pineapple Salad	Beetroot Salad		
12-Sep-20	Sat	R: 50.00 -Brunch Buffet						
13-Sep-20	Sun	TRY OUR SUNDAY BRAAI: R69.00 -Rump Steak, Garlic Mustard and Parsley Butter drizzled with Chimichurri Sauce, Boerewors and Lime Chilli Marinated Braaiied Chicken Drumstick served with Crispy Pap Skewers in Spicy Tomato, Onion Worcestershire Chutney OR Open Flame Baked Potato individually wrapped in foil Jacket with Garlic and Herb		VEGETARIAN-R46.30 -Half Roasted Nutmeg, Cinnamon Rosemary flavoured Butternut, Stuffed with Creamed Spinach and Mushroom	Create your own Salad		Malva Pudding with Custard	



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14-Sep-20	Mon	BBQ Pulled Beef in a Pancake with Cream Cheese Avocado and Red Cabbage Coleslaw	Creamy Chicken Lasagne served with Salads	Vegetarian Chicken Strips with Penne, Roasted Butternut and Sage served with Salad	Greek Salad	Italian Caprese		
15-Sep-20	Tue	Grilled Chicken Breast topped with Mozzarella, Tomato Herb drizzled with reduced Balsamic, served with Carrot and Potato Mix,	Sweet and Sour pork Stir Fry served with Chines Noodles and Minted Green Beans	Vegetarian Sausage served with Carrot and Potato Mix, Minted Green Beans	Coleslaw	Old Fashioned Beetroot		
16-Sep-20	Wed	Crispy Beef and Onion Pie served with Green Beans and Roasted Butternut	Chicken Casserole served with Rice, Green Beans and Roasted Butternut	Spicy Bean, Potato Burrito with Humus and Cheddar Cheese served with Salad	Green Salad topped with Chickpeas		Banana Split Lasagne	
17-Sep-20	Thu	Butter Chicken Curry served with Basmati Rice, Tomato Sambal, Raita and Poppadam's	Grilled Chuck, Caramelised Onion served with Scalloped Nutmeg Potato, Roasted Vegetables with Chickpeas	Creamy Macaroni and Cheese, Roasted Vegetables with Chickpeas	Duo Melon Salad			
18-Sep-20	Fri	BBQ Sticky Pork Ribs served with Potato Wedges and Salads	Deep Fried Hake served with Potato Wedges and Tartar Sauce	Hawaiian Grilled Cheese layered with Veg Schnitzel Caramelised Pineapple served with Potato Wedges and Salads	Curry Pasta Salad	Green Salad		
19-Sep-20	Sat	R: 50.00 -Brunch Buffet						
20-Sep-20	Sun	Sunday Carvery: R69.00- Rosemary Roast Beef with Red Wine Gravy/ Sweet and Sticky Pork Belly with Portugese Chicken, Yorkshire Pudding, Scalloped Potatoes and Festive Roast Vegetables		Gnocchi and Tomato Baked with Parmesan served with Festive Roast Vegetables	Build your Own Salad		Cream Brulee with Sliced Caramelised Pear	



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21-Sep-20	Mon	Ground Beef Pancake Cannelloni served with Salads	Pork Stew served with Sweet Potato , Roasted Vegetables and Salad	Vegetarian Lasagne with Roasted Aubergine and Roast Pepper Sauce served with Salads	French Salad	Reduced Balsamic with Roasted Beetroot Wedge dusted with Sesame Seed		
22-Sep-20	Tue	Grilled Chicken Breast with Rooibos and Bitter Chocolate Sauce served with Spicy Couscous and Leek Parcel, Roasted Vegetables and Salad	Spaghetti Bolognaise dusted with Parmesan Cheese served with Salads	Homemade Spanakopita served with Lemon Butter Sauce , Roasted Vegetables and Salad	Rocket with Romano Tomatoes and Shaved Cucumber			
23-Sep-20	Wed	Sliced Rare Beef with Creamy Pesto Sauce served with Spicy Potato Wedges with Garlic Basil Broth, Mushy Peas and Corn	Chicken Leg Quarter Curry served with Two Tone Rice, Tomato Salsa, Raita	Butternut Chickpea Bredie served with Spicy Couscous with Garlic Basil Broth, Mushy Peas and Corn	Watermelon and Feta Salad	Italian Salad	Spring Fruit Salad with Ice Cream	
24-Sep-20	Thu	Chicken and Mushroom Stroganoff served with Yellow Rice, Roasted Garlic Cauliflower and Steamed Broccoli	Beef Bobotie and Yellow Rice served with Roasted Garlic Cauliflower and Steamed Broccoli	Thai Green Curry Lentil Vegetables served with Yellow Rice , Roasted Cauliflower and Steamed Broccoli	Sweet and Sour Beetroot			
25-Sep-20	Fri	Ginger Apple Cider Pork Chop served with French Fries and Salad	Beer Battered Hake with French Fries, Tartar Sauce, Lemon Wedges served with Salads	Three Cheese Thyme and Red Onion Frittata served with French Fries and Salads	Green Salad	Tangy Apple Slaw		
26-Sep-20	Sat	R: 50.00 -Brunch Buffet						
27-Sep-20	Sun	Sunday Carvery:R69.00- Garlic Rosemary Roast Sirloin served with Pepper Jus, Herb Pork Roast with Apple Sauce, Lemon and Herb Chicken Served with Savoury Rice, Creamed Spinach with Mushroom and Hubbard Squash		Baked Cheesy Polenta Squares Topped with Mushroom, Rocket, Parmesan Shavings, Creamed Spinach with Mushroom and Hubbard Squash	Build your Own Salad		Liquid Centre Chocolate Fondant served with Ice Cream	
28-Sep-20	Mon	Classic Seafood Paella served with Salads	Homemade Meatballs in Arrabiata Sauce, Dusted with Parmesan served with Spaghetti and Salad	Creamy Baked Pasta with Broccoli Cauliflower and Cheese	Caprese	Greek Salad		
29-Sep-20	Tues	Chicken Cordon Bleu served with Garlic Parm Au Gratin Potato, Broccoli and Salad	Borewors Curry with Yellow Rice, Salasa, Riata	Chickpea and Vegetable Biryani with Tomato Salsa, Raita	French Salad	Julienne Carrot with Julienne Beetroot Salad		
30-Sep-20	Wed	Grilled Pork Fillet, Apple Sauce served with Carrot and Potato Mix, Green beans and Salad	Short Rib Stew with Rosemary infused Rice, Green Beans and Salad	Stuffed Jacket Potato with Soya Mince, Sweet Corn topped with Cheese Sauce served with Green Beans	Roasted Butternut and Watercress Salad	Potato Salad	Creamy Trifle	