



NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 Veg and Soup or 2 Vegetables
 Chef's Special, Royal Meal & Vegetarian have a choice of tea, coffee or juice with the meal

		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian:R34.70	Soup	Dessert
01 May 2021 02 May 2021 03 May 2021 04 May 2021 05 May 2021 06 May 2021 07 May 2021	Saturday	BRUNCH BUFFET-R50.00				
	Sunday	Sunday Carvery-R69,00: Crisp Pork Belly with Caramelised Apples and Apple Cider Sauce or Black Pepper and Mustard Beef Rump and Brown Gravy, Rosemary Chicken, Yorkshire Pudding, Farm Style Roast Potatoes, Orange Infused Roast Butternut and Braised Spinach		Sunday Lunch-R46,30: Soya Mince and Creamy Mushroom Cannelloni served with Orange Infused Roast Butternut and Braised Spinach	French Onion Soup	Milk Tart Flavoured Sweet Labneh with Poached Pears
	Monday	Beef and Mushroom Pie with Brown Gravy, Pumpkin Fritters and Green Beans	Basil Pesto Chicken Spinach Lasagne, Pumpkin Fritters and Green Beans	Vegetable and Chic Pea Moussaka with Soufflé topping with Pumpkin Fritters and Green Beans	Minestrone soup	
	Tuesday	Butter Chicken Curry served with Basmati Rice, Sambal and Raita	Beef Cottage Pie served with Butter Country Mix Vegetables	Butter Bean and Vegetable Curry served with Basmati Rice, Sambal and Raita	Chicken Noodle Soup	
	Wednesday	Classic Pork Cutlets with Sweet Potato Mash and Roasted Vegetables	Southern Fried Chicken, Sweet Potato Mash and Roasted Vegetables	Lentil and Vegetable Beef Bobotie served with Roasted Vegetables	Lentil and Butter Bean Soup	Baklava with Ice Cream
	Thursday	Oven Baked Chicken Schnitzel, Potato Wedges, Jullian Carrots and Green Beans	Short Rib Stew served with Rice, Jullian Carrots and Green Beans	Vegetarian Soya Chicken Stir- Fry served with Rice, Jullian Carrots and Green Beans	Cream of Broccoli Soup	
	Friday	Creamy Chicken and Bacon filled Pancakes served with Thick Cut Chips and Coleslaw	Cajun Grilled Hake Fillet served with Thick Cut Chips and Coleslaw	Vegetarian Quesadillas served with Thick Cut Chips and Coleslaw	Moroccan Spicy Chickpea Soup	



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08 May 2021	Saturday	BRUNCH BUFFET-R50.00				
09 May 2021	Sunday	Mothers Day Sunday Lunch R80,00: Thyme and Garlic Roast Lamb with Roasted Butter Chicken or Seared Mustard Beef with Roasted Butter Chicken or Glazed Gammon with Roasted Butter Chicken served with Hasselback Sweet Potatoes and Roasted Vegetables		Sunday Lunch R46.30: Creamy Polenta served with Roast Vine Tomatoes Mushroom Ragout and Shaved Parmesan Cheese		Potato and Leek Soup Winter Hubbard and Pear Trifle with Rooibos Custard
10 May 2021	Monday	Chicken Breast filled with Spinach and Feta served with Scallop Potatoes and Country Mix Vegetables	Spaghetti Bolognese dusted with Parmesan Cheese served with Country Mix Vegetables	Butternut Schnitzel with Crumbed Feta Served with Scallop Potatoes and Country Mix Veg	French Onion Soup	
11 May 2021	Tuesday	Slow Cooked Beef Olives served with Celeriac Potato Mash and Roasted Vegetables	Oven Baked Pork Bangers in Onion Gravy with Celeriac Potato Mash served and Roasted Vegetables	Spinach ,Mushroom and Kidney Bean Strudel topped with Cheese Sauce served with Roasted Vegetables	Sweet Potato and Ginger Soup	
12 May 2021	Wednesday	Sage Roasted Kassler Pork Chop served with Sweet Potato Hasselback, Cauliflower and Broccoli	Chicken Casserole served with Louisiana Style Dirty Brown Rice, Cauliflower and Broccoli	Vegetable and Chickpea Ratatouille served with Louisiana Style Dirty Brown Rice, Cauliflower and Broccoli	Sweet Corn and Potato Chowder	Apple Crumble with Custard
13 May 2021	Thursday	Chicken and Mushroom Pie served with Sicilian Green Beans and Baton Carrots	Beef Stew served with Dumplings/ Rice served with Sicilian Green Beans and Baton Carrots	Roasted Vegetable and Feta Cheese Quiche served with Sicilian Green Beans and Baton Carrots	Roasted Red Pepper and Tomato Soup	



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14 May 2021	Friday	Savoury Mince on Vetkoek served with Slap Chips and Salad	Deep Fried Hake Fillet served with Slap Chips and Salad	Spiced Soya Mince and Baked Beans on Vetkoek served with Slap Chips and Salad	Chicken Noodle Soup	
	Saturday	BRUNCH BUFFET-R50.00				
16 May 2021	Sunday	Sunday Carvery R69.00 - Herb Stuffed Sirloin/ Roast Pork Neck, Roasted Spiced Chicken with Yorkshire Pudding , Herb Gravy, Coriander Baby Potatoes, Broccoli and Hubbard Squash		R46.30: Spinach and Ricotta Gnocchi with warm Tomato-Basil Sauce, Shaved Parmesan, Broccoli and Hubbard Squash	Mushroom and Barley Soup	Malva Pudding with Custard
17 May 2021	Monday	Beef and Onion Pie served with Sauté Carrots and Baby Marrow Batons	Chicken and Mushroom Stroganoff served with Linguine, Sauté Carrots and Baby Marrow Batons	Soya Mince and Mushroom Stuffed Baked Potato topped with Cheese Sauce served with Sauté Carrots and Baby Marrow Batons	Roasted Red Pepper and Tomato Soup	
	Tuesday	Chicken Cordon Bleu served with Mash Potatoes, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Ox Liver with Onion and Peppers with Mash Potato, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Soya Chicken with Penne Arrabiata Sauce, Roasted Butternut and Beetroot Wedges in Balsamic Vinegar	Minestrone Soup	
19 May 2021	Wednesday	Greek Style Beef Shin served with Mashed Potatoes, Braised Spinach and Baton Carrots	Lemon-Herb Oven Roast Chicken served with Mashed Potatoes, Braised Spinach and Baton Carrots	Spinach and Feta Quiche served with Roasted Butternut and Beetroot in Balsamic Vinegar	Tomato Soup	Bread and Butter Pudding served with Custard



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20 May 2021	Thursday	Butter Chicken Curry served with Basmati Rice, Sambal and Raita	Braised Chuck Stew served with Basmati Rice, Parsley Green Beans and Pumpkin Fritters	Lentil and Vegetable Curry served with Basmati Rice, Sambal and Raita	Sweet Potato and Pear Soup	
	Friday	Honey Mustard Pork Ribs with Onion Rings served with Slap Chips and Salad	Deep Fried Hake with Onion Rings served with Slap Chips and Salad	Egg Plant, Haloumi and Rocket Pizza served with Slap Chips and Salad	Spiced Root Vegetable Soup	
22 May 2021	Saturday	BRUNCH BUFFET-R50.00				
23 May 2021	Sunday	Sunday Carvery R69.00 - Top Side Roast with Yorkshire Pudding and Brown Gravy/ Classic Roast Pork with Apple Sauce, Lemon and Herb Roast Chicken served with Roasted Potatoes, Baton Carrots and Mint Peas		R46.30: Vegetable and Blue Cheese Galette served with Baton Carrots and Peas	Cream of Tomato Soup	Deep Fried Milk Tart served with Caramel Sauce
24 May 2021	Monday	Pork stir-fry served with Linguine , Filled Gem Squash with Mixed Vegetables	Italian Meatballs served with Linguine in Bolognese Sauce, Filled Gem Squash with Mixed Vegetables	Moroccan Chickpea, Baby Marrow Kofta in Tomato Sauce with Linguine Dusted with Parmesan Served Filled with Gem Squash with Mixed Vegetables	Creamy Pumpkin Soup	
25 May 2021	Tuesday	Baked Chicken Schnitzel served with Garlic Mashed Potatoes and Roasted Vegetables	Pork Bangers with Garlic Mashed Potatoes and Roasted Vegetables	Baked Potato stuffed with Soya Mince and Mushroom topped with Cream Cheese served with Roasted Vegetables	Vegetable Noodle Soup	



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26 May 2021 27 May 2021 28 May 2021 29 May 2021 30 May 2021 31 May 2021	Wednesday	Hearty Mutton Stew served with Herbed Rice and Country Mix Vegetables	Southern Style Fried Chicken served with Spiced Tomato Gravy, Herbed Rice and Country Mix Vegetables	Chickpea, Spinach and Feta Cheese Quiche served with Country Mix Vegetables	Trio of Mushroom Soup	Malva Pudding with Custard	
	Thursday	Chicken and Mushroom Savoury Pancake , Baby Carrots and Mushy Peas	Short Rib Stew served with Rice, Baby Carrots and Mushy Peas	Chickpea and Mushroom Stroganoff served with Rice, Baby Carrots and Mushy Peas	Lentil and Bean Soup		
	Friday	Flame Grilled Pork Rashers served with Slap Chips and Salad	Crispy Beer Battered Hake served with Slap Chips, Tartar Sauce and Salad	Spiced Falafel Burger and Yoghurt served with Slap Chips and Salad	Cream of Baby Marrow and Pea Soup		
	Saturday	BRUNCH BUFFET-R50.00					
	Sunday	Sunday Carvery R69.00 -Rosemary Roasted Beef with Red wine Gravy/ Oven Roasted Pork Leg with Caramelised Baked Apples, Classic Roasted Chicken, Roast Potatoes served with Braised Spinach , Sage and Garlic Roasted Butternut		R46.30 - Quorn Chicken and Butternut Risotto with Feta and Fresh Herbs served with Vegetables	Carrot and Ginger Soup	Sticky Toffee Pudding with Butterscotch	
Monday	Stuffed Pork Neck with Cider, Apple Sage served with Roasted Sweet Potato , Braised Spinach and Baton Carrots	Beef Lasagne served with Roasted Vegetables and Pumpkin Fritters	Spinach and Feta Lasagne served with Roasted Vegetables and Pumpkin Fritters	Chicken and Vegetable Soup			