



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 Veg.
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 Nov	Monday	Pulled Beef Wrap with Apple Slaw served with Potato Wedges and Salad	Chicken Lasagna served with Roasted Vegetables and Salad	Five ingredient Pumpkin and chickpea Alfredo dusted with Parmesan cheese served with Roasted vegetables and salad	French Salad with Sautéed Peppers		
02 Nov	Tuesday	Braised Adobo Pork Belly with Roasted Sweet Potato, Glazed Carrots and Grilled Zucchini	Homemade Fish Cake served with Roasted Sweet Potato, Glazed Carrots and Grilled Zucchini	Aubergine Soya Mince Parmigianino served with Glazed Carrot and Grilled Zucchini	Spring Pasta Salad		
03 Nov	Wednesday	Slow cooked Beef Shin Casserole served with mashed Potatoes, Creamed Spinach and Hubbard Squash	Grilled Pork Bangers served with mashed Potato, Creamed Spinach and Hubbard Squash	Pancakes filled with Mushroom and Quorn Beef strips served with Creamed Spinach and Hubbard Squash	Greek Salad	Black Forest cake served with cream	
04 Nov	Thursday	Butter Chicken Curry with yellow rice, Sambals, Raita	Beef Bobotie with yellow rice served with Chutney and Country Mixed Vegetables	Quorn A la King served with yellow rice and Country Mixed Vegetables	Butternut and Feta Salad		
05 Nov	Friday	Beef Prego (not spicy) Roll served with Crispy thick Potato Chips and salad	Beer Battered Hake Served with Crispy thick Potato Chips and Salad	Three Cheese Pizza served with Crispy thick Potato Chips and Salad	French Salad and Old Fashioned Beetroot salad		
06 Nov	Saturday	Brunch Buffet: R50.00					
07 Nov	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 Peas		VEGETARIAN-R46.30-Aubergine Melt, baked and filled with Fresh Tomato, Pesto and Mozzarella Served with toasted French Loaf	Harvest Table of Composite Salads	Ice Cream and Barone sauce	
08 Nov	Monday	BBQ Chicken kebabs served with grilled Potato Wedges, Zucchini Batons and Green Salad	Beef Lasagna with grilled Zucchini Batons and Green Salad	Classic Pinto Posole served with Homemade Roti, Grilled Zucchini Batons and Green Salad	Green Salad		



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09 Nov	Tuesday	Seafood Paella served with Green Beans and Glazed Carrots	Oven baked Boerewors, Creamy Mashed Potatoes, green beans and Glazed Carrots	Mushroom and Lentil Moussaka with a Soufflé Topping served with Garlic Bread, Green beans and Glazed Carrots	Caprese Salad	
10 Nov	Wednesday	Pulled Beef Pie served with Sweet Potato Wedges, Creamed Spinach and Roasted Butternut	Chicken Casserole served with Brown Rice, Creamed Spinach and Roasted Butternut	Macaroni and cheese with Mushrooms and Peppadew served with Creamed Spinach and Roasted Butternut	Greek Salad	Pear and Almond Pudding
11 Nov	Thursday	Oven Baked Chicken Schnitzel, Cheese Sauce served with Creamy Mash potato, Steamed Broccoli Florets, Roasted Sweet Chilli Beetroot	Slow Cooked Beef Brisket served with Rice, Braised Cabbage and Butter Corn	Quorn Vegetable Cottage pie with Braised Cabbage and Butter Corn	Purple and Green Coleslaw	
12 Nov	Friday	Chicken Burger with Cheese Sauce served with Potato wedges, Crumbed Onion Rings and Salad	Deep Fried Battered Hake Fillet served with Potato wedges, Steamed Broccoli Florets, Roasted Sweet Chilli Beetroot	Egg Plant, Haloumi and Rocket Wrap served with Potato Wedges, Crumbed Onion Rings and Salad	Carrot and pine Beetroot	
13 Nov	Saturday	Brunch Buffet: R50.00				
14 Nov	Sunday	SUNDAY CARVERY: R70,00-Try our Cold Sunday Lunch with Assorted Cold Meats:-Homemade Pastrami, Roast Pork sliced, Pickled Fish, Chicken with Sea Salt and Black Peppercorns, Assorted Bread Rolls and Assorted Salads		VEGETARIAN:R46,30- Cannelloni Stuffed with cream cheese and Soya mince served with Assorted Salads	Build your own salad	Panacotta
15 Nov	Monday	Beef Stroganoff with Brown Rice served with Roasted Vegetables	Chicken Alfredo pasta served with Roasted Vegetables	Grilled Vegetarian Soya Schnitzel with Cheese, Roast Potato, served with Roast vegetables	Rocket with Romano tomato drizzled with Balsamic and Olive oil	
16 Nov	Tuesday	Baked Chicken Cordon Bleu served with Garlic Mashed Potato, Broccoli and Roasted Butternut	Beef Cottage pie, Brown Gravy, Broccoli and Roasted Butternut	Soya Sausage in Brown Onion Gravy served with Garlic Mashed Potato, Broccoli and Roasted Butternut	Carrot and Pineapple salad	
17 Nov	Wednesday	Sweet and Sour Pork Neck with Egg Noodles, Green Beans with Crunchy Topping	Chicken a La King Served with rice, Green Beans with Crunchy Topping	Ravioli with Creamy Mushroom and Asparagus sauce, Green Beans with Crunchy Topping	French Salad	Pancake with Milk Tart Filling



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18 Nov	Thursday	Grilled Chicken Breast with Mushroom Sauce, Coriander Baby Potatoes, Button Carrots and Salad	Beef Vindaloo Served with Herbed Brown Rice, Sambals and Poppadum	Slow cooked Curried Butternut Stew Served with Herbed Brown Rice, Button Carrots and Salad	Roast Cauliflower with Basil Pesto Salad		
19 Nov	Friday	Rib Burger served with Chips, Crumbed Onion Rings and Salad	Beer Battered Hake served with Fresh Chips, Crumbed Onion Rings, Tartar Sauce and Salad	Vegetarian Quesadilla served with Fresh Chips and Salad	Greek Salad		
20 Nov	Saturday	Brunch Buffet: R50.00					
21 Nov	Sunday	Sunday Carvery: R69,00-Rosemary Roast Beef topped with Sweet Bell Peppers, Slow Cooked Sticky Pork Belly with Apple Cider Gravy, Paprika Roast Chicken served with Hassle back Sweet Potato , Baby Carrots and Peas		VEGETARIAN:R46,30- Quiche with Zucchini, Chickpea, Fresh Basil, Tomato and feta served with Baby Carrots and Peas	Harvest Table of Composite Salads	Baklava with Ice Cream	
22 Nov	Monday	Pork Schnitzel with Pepper Sauce served with Potato Wedges, Gem Squash and Peas	Beef Moussaka served with Gem Squash and Peas	Butternut, Sweet Potato and Feta Lasagne served with Gem Squash and Peas	Roasted Romano Tomato with Rocket drizzle served with a Creamy Salad Dressing		
23 Nov	Tuesday	Mutton Biryani served with Carrot and cucumber, Sambals, Raita and Dhal	Chicken and mushroom Pie served with Two Tone Basmati Rice, Baby marrow and Corn Fritters	Vegetarian Soya Wellington with Mushroom Sauce served with Two Tone Basmati Rice, Baby Marrow and Corn Fritter	Green Salad		
24 Nov	Wednesday	Medium Rare Roast beef, Leek Mashed potato, Eggplant Caponata, Baby Carrots	Gammon Steaks with Apple Sauce, Leek Mashed Potato, Eggplant Caponata, Baby Carrots	Vegetarian cottage pie served with Eggplant Caponata, Baby Carrots	Sweet and Sour Beetroot	Chocolate nut cake with Salted Caramel	
25 Nov	Thursday	Don't miss our Thanks Giving:R85.00-Lemon and Herb Roasted Turkey with Roasted Mutton with Herb Gravy, Macaroni and Cheese, Caramelised Roasted Sweet Potato, Sautéed Green Beans, Roasted Pumpkin Wedges dusted with Cinnamon, Accompanied by Corn Salad with Avo, Green Salad, Apple Strudel served with Ice Cream					



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26 Nov	Friday	Chicken Burger with caramelised Pineapple, served with Potato Wedges, Crumbed Onion Rings and Salad	Beer Battered Hake served with Thick Cut Chips Tartar Sauce and Salads	Quorn Falafel Wrap served with Potato Wedges and Salad	Broccoli and Bacon Salad		
27 Nov	Saturday	Brunch Buffet: R50.00					
28 Nov	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 Roast Mix Vegetables		VEGETARIAN:R46,30- Mushroom, Lentil moussaka with soufflé topping, hot garlic bread and Roast Mix Vegetables	Harvest Table of Composite Salads	Crème Brule	
29 Nov	Monday	Grilled Chili Cilantro Lime Chicken Breast served with Duchess Potato, Broccoli and Hubbard Squash	Italian Meatballs served with Linguine, dusted with Parmesan Cheese served with Broccoli and Hubbard Squash	Vegetable and Quorn Beef lasagna served with Broccoli and Hubbard Squash	Coleslaw		
30 Nov	Tuesday	Mussels in white wine sauce, French Bread served with Sauté Green Beans and Baton Carrots	Crumbed Chicken strips served with cous cous, Sauté Green Beans and Baton Carrots	Stuffed Jacket Potato with Soya Mince, Sweet Corn topped with Cheese Sauce served with Sauté Green Beans and Baton Carrots	Butternut, Rocket and Cocktail Tomato salad		