



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 Soup or 2 Vegetables.**  
**All meals have a choice of tea, coffee or juice.**

		Chef's Special: R52.20	Royal Meal: R46.30	Vegetarian: R34.70	Soup	Dessert
01 May	Sunday	<b>Sunday Carvery: R69,00-Crispy Pork Belly with Caramelised Apples with Apple Cider Sauce/ Black Pepper and Mustard Roasted Sirloin of Beef and Yorkshire Pudding, Brown Onion Gravy, Rosemary Salted Roast Chicken served with Farm Styled Roasted Potato , Orange Infused Roasted Butternut and Minted Peas</b>		<b>VEGETARIAN-R46.30-Root Vegetable tatin with Candied Nuts and Blue Cheese Served with Orange Infused Roasted Butternut and Minted Peas</b>	Rich Creamy Tomato Soup	Apple Crumble with Custard
02 May	Monday	Greek Style Beef Shin Served with Herby Mashed Potatoes, Creamed Spinach & Honey Glazed Carrot Sticks	Chicken and Mushroom Stroganoff Served with Herby Mashed Potatoes, Creamed Spinach & Honey Glazed Carrot Sticks	Soya Chicken Strips with Penne Arrabiata Sauce Served with Creamed Spinach & Honey Glazed Carrot Sticks	Minestrone Soup	
03 May	Tuesday	Butter Chicken Curry Served with Basmati Rice, Sambals and Raita	Traditional Beef Lasagne served with Sweet and Sour Roasted Beetroot Wedges & Green Beans	Vegetable and Lentil Curry Served with Basmati Rice, Sambal, Raita	French Onion Soup	
04 May	Wednesday	Roasted Pork Fillet with Pineapple Relish Served with Coriander Baby Potatoes, Cauliflower Gratin & Minted Peas	Chicken Pie Served with Cauliflower Gratin & Minted Peas	Chipotle Sweet Potato and Black Bean Stew with Cheddar Dumplings served with Cauliflower Gratin & Minted Peas	Pumpkin Soup	<b>Bread and Butter Pudding with Custard</b>
05 May	Thursday	Chicken Roulade Served with Sweet Potato Hassel back, Roasted Country Mixed Vegetables & Grilled Courgette	Meat Balls with Tomato Gravy served with spaghetti and Roasted Country Mixed Vegetables & Grilled Courgette	Slow cooked Butternut, Chickpea and Vegetable Stew Served with Yellow Rice, Roasted Country Mixed Vegetables & Grilled Courgette	Potato and Leek Soup	
06 May	Friday	Beef and Onion Pie Served with Coleslaw & Green Salad	Crispy Beer Battered Hake served with Potato Wedges, Crumbed Onion Rings, Tartar Sauce and Coleslaw	Spiced Falafel Burger & Yoghurt Served with Potato Wedges, Onion Rings and Coleslaw	Rich Barley Vegetable Soup	
07 May	Saturday	<b>Brunch Buffet: R50.00</b>				
08 May	Sunday	<b>Sunday Carvery: R69,00-Roasted Stuffed Sirloin of Beef and Yorkshire Pudding, Slow Roast Pork Leg with Apple Gravy, Lemon and Herb Roast Chicken served with Fondant Potato , Carrot Rounds and Cauliflower Gratin</b>		<b>VEGETARIAN-R46.30-Vegetable and Blue Cheese Galette Served With Fondant Potato, Carrot Rounds and Cauliflower Gratin</b>	Creamy Butternut Soup	Caramelized Sago Pudding



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09 May	Monday	Beef Stroganoff with Bell Peppers and Button Mushroom Served with Brown Rice, Braised Cabbage & Patty pans	Chicken in a White Wine Sauce Served with Brown Rice, Braised Cabbage & Patty Pans	Chickpea and Mushroom Stroganoff Served with Brown Rice, Braised Cabbage & Patty Pans	Vegetable Noodle Soup	
10 May	Tuesday	Chicken Schnitzel with Mushroom Sauce served with Linguine Gem Squash & Roasted Beetroot	Beef Stir Fry Served with Linguine, Gem Squash & Roasted Beetroot	Asparagus and Potato Frittata Served with Gem Squash & Roasted Beetroot	Mushroom Soup	
11 May	Wednesday	Medium Rare Roast beef, Leek Mashed Potato Served with Green Beans with sauté onions & Garlic Roasted Cauliflower	Grilled pork Bangers and Leek Mash Potato Served with Green Beans with sauté onions & Garlic Roasted Cauliflower	Vegetable and Lentil Bobotie Served with Yellow Rice, Green Beans with Sauté Onion & Garlic Roasted Cauliflower	Corn and Potato Chowder	Spicy Tomato Cake with Custard
12 May	Thursday	Gammon Steak with Pineapple Sauce served with Jasmin Rice, Roasted Butternut & Spinach	Chicken a la King with Button Mushrooms and Bell Peppers served with Jasmin Rice, Roast butternut & Spinach	Vegetable and Butter Bean Casserole Served with Jasmin Rice, Roasted Butternut & Spinach	Vegetable Soup	
13 May	Friday	Beef Rib Served with French Fries, Crumbed onion rings, Greek Salad, Carrot and Pineapple Salad	Tempura Battered Hake served with French Fries, Crumbed Onion Rings, Greek Salad, Carrot and Pineapple Salad	Spanakopita Pie with Spinach and Feta Served with Greek Salad, Carrot and Pineapple Salad	Minestrone Soup	
14 May	Saturday	<b>Brunch Buffet: R50.00</b>				
15 May	Sunday	<b>Sunday Carvery: R69,00-</b> , Roasted Beef with Yorkshire Pudding, Stuffed Pork Neck with Apple and Pineapple with Apple Gravy, Salt and Black Pepper Roast Chicken served with Hassel back Roast Potato , Cinnamon Pumpkin, Broccoli Gratin		<b>VEGETARIAN:R46,30</b> Mushroom and Beetroot Wellington served with Cinnamon Pumpkin, Broccoli Gratin	Spiced Carrot and Lentil Soup	Sticky Toffee Pudding with Custard
16 May	Monday	Spinach and Mozzarella Chicken Roulade with a cheese Sauce Served with Savoury Rice, Roasted Country Vegetables and Pumpkin Fritters	Moussaka Served with Toasted French Bread and Roasted Country Vegetables & Pumpkin Fritters	Three Cheese and Aubergine Lasagne Served with Roasted Country Vegetables & Pumpkin Fritters	Tomato Soup	
17 May	Tuesday	Classic Oxtail Stew Served with Celeriac Mash, Beetroot Wedges & Green Beans	Chicken and Mushroom Pie Served with Beetroot Wedges & Green Beans	Leek, Chickpea and Potato Pie Served with Beetroot Wedges & Green Beans	Vegetable Soup	
18 May	Wednesday	Chicken Schnitzel with Cheese sauce, Pilaf Rice, Spiced Broccoli & Sautéed Corn with Onions	Pork Casserole served with Pilaf Rice, Spiced Broccoli & Sautéed Corn with Onion	Baked Ratatouille with Feta Cheese served with Pilaf Rice, Spiced Broccoli & Sautéed Corn with Onion	Root Vegetable Soup	Malva Pudding and Custard



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19 May	Thursday	Beef Breyani Served with Sambals, Raita and Dhal	Lemon and Herb Chicken Kebab Served with Cous Cous, Butternut and Braised Cabbage	Italian Soya Mince Bolognese Served with Pasta and Dusted with Parmesan Cheese, Butternut and Braised Cabbage	Broccoli soup	
20 May	Friday	BBQ Pork Chop served with French Fries, Crumbed Onion Rings, Coleslaw, Green Salad	Tempura Battered Hake served with Lemon Butter, French Fries, Crumbed Onion Rings, Coleslaw, Green Salad	Vegetarian Schnitzel with Cheese sauce served with French Fries, Crumbed Onion Rings, Coleslaw, Green Salad	Creamy Butternut Soup	
21 May	Saturday	<b>Brunch Buffet: R50.00</b>				
22 May	Sunday	<b>SUNDAY CARVERY: R69.00- Rosemary Roast Sirloin Beef with Red Wine Gravy, Roasted Sticky Pork Neck with Apple Sauce, Classic Roast chicken, Grissini breadsticks , served with Roast Potatoes, Creamy Squash and Sage Gratin and Braised Spinach</b>		<b>VEGETARIAN:R46,30- Quiche with Zucchini, Chickpea, Fresh Basil, Tomato and feta served with Creamy Squash and Sage Gratin and Braised Spinach</b>	Mushroom Soup	Warm Poached Pear and with Crème brule
23 May	Monday	Beef Korma Curry with Poppadum's, Basmati Rice, Sambals, Raita	Creamy Chicken Lasagne served with Cauliflower and Broccoli Gratin	Spinach & Feta Lasagne served with Cauliflower and Broccoli Gratin	Vegetable and Noodle Soup	
24 May	Tuesday	Chicken Breast filled with Spinach and Feta Served with Scallop Potato, Country Mixed Vegetables and Julian Carrots	Beef Moussaka Served with Country Mixed Vegetables and Julian Carrots	Three Cheese Pasta with Mushroom, Served with Country Mixed Vegetables and Julian Carrots	Roasted Red Pepper and Tomato Soup	
25 May	Wednesday	Apricot Glazed Kassler Pork Chop Served with Roasted Sweet Potato, Sicilian Green Beans & Sweet and Sour Roasted Beetroot	Southern Fried Chicken Served with Roasted Sweet Potato, Sicilian Green Beans & Sweet and Sour Roasted Beetroot	Vegetable and Chickpea Ratatouille Served with Louisiana Styled Dirty Brown Rice, Sicilian Green Beans and Sweet and Sour Roasted Beetroot	Potato and Leek Soup	Self Saucing Lemon Pudding with Lemon Drizzle
26 May	Thursday	Pulled Beef Pie Served with Minted Peas and Baton Carrots	Pork Sausages in a Onion Gravy Served with Basil and Potato Mash Served with Minted Peas and Baton Carrots	Italian Soya Mince Bolognese Served with Basil and Potato Mash, Minted Peas and Baton Carrots	Corn and Chicken Soup	
27 May	Friday	Sticky Pork Ribs, French Fries, Onion Rings, Coleslaw and Green Salad	Beer Battered Hake served with Tartar Sauce, French Fries, Onion Rings, Coleslaw and Green Salad	Trio of Cheese Pizza, Onion Rings, Coleslaw and Green Salad	Vegetable Soup	
28 May	Saturday	<b>Brunch Buffet: R50.00</b>				



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29 May	Sunday	<b>Sunday Carvery: R69,00-Crispy Pork Roast with Caramelised Apples with Apple Cider Sauce/ Black Pepper and Mustard stuffed Roasted Sirloin of Beef and Yorkshire Pudding, Brown Onion Gravy, Rosemary Salted Roast Chicken served with Farm Styled Roasted Potato , Orange Infused Roasted Butternut and Minted Peas</b>		<b>VEGETARIAN:R46,30- Roasted Balsamic Vine Tomato and feta Quiche served with Orange Infused Roasted Butternut and Minted Peas</b>	Beef and Vegetable Soup	Churros with Hot Caramel Sauce
30 May	Monday	Chicken Biryani, Sambals (Onion, Carrot and Cucumber & Lemon Wedges), Raita and Roasted Aubergines	Chef Jeremy's Meatballs with a cheesy centre Served with Linguine in a Sauce, Honey Glazed Butternut and Roasted Aubergines	Lentil and Vegetable Curry Served with Basmati Rice, Sambal, Raita and Roasted Aubergines	French Onion Soup	
31 May	Tuesday	Pork Schnitzel Served with Pepper Sauce, Rosemary Salted Potato Wedges, Roasted Sweet chilli Beetroot and Green Beans	Chicken Casserole Served with Jasmin Rice, Roasted Sweet Chilli Beetroot and Green Beans	Mushroom Risotto Served with Roasted Sweet Chilli Beetroot and Green Beans	Minestrone Soup	