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NOTE: Chef's Special, Royal Meal & Vegetarian: Include 1 Veg and Soup (125ml) or 2 Vegetables. Soup portion of 125ml replaces a portion of vegetables

Chef's Special, Royal Meal & Vegetarian have a choice of tea, coffee or juice with the meal

		Chef's Special: R56,00	Royal Meal: R49,50	Vegetarian: R37,50	Soup	Dessert	
01 Aug	Monday	Beef Strips marinated in a Soya Sauce served with Egg Noodles, Broccoli and Stir fry Vegetables	Tender Chicken in Arrabiata Sauce served with Penne pasta, Broccoli and Stir fry Vegetables	Sweet and Sour Soya Beef Strips served with Egg Noodles, Broccoli and Stir fry Vegetables	Cauliflower Soup		
02 Aug	Tuesday	Chicken Schnitzel with a Cheese Sauce served with Mashed Potato, Green Beans and Roasted Cinnamon Pumpkin	Classic Beef Cottage Pie served with Green Beans and Roasted Cinnamon Pumpkin	Soya Mince Cottage Pie served with Green Beans and Roasted Cinnamon Pumpkin	Lentil Soup		
03 Aug	Wednesday	Medium Rare Roast Beef, Mashed Potato served with Baton Carrots and Grilled zucchini	Grilled Pork Bangers, Mashed Potato served with Baton Carrots and Grilled Zucchini	Quorn Beef Strips served on Mashed Potato served with Baton Carrots and Grilled Zucchini	Creamy Tomato Soup	Apple crumble with custard	
04 Aug	Thursday	Pulled Pork Pie served with Green Peas and Roasted Butternut	Chicken a la King with Bell Peppers and Button Mushrooms served with Basmati Rice, Green Peas and Roasted Butternut	Soya Chicken a la King with Bell Peppers and Button Mushrooms Served with Basmati Rice, Green Peas and Roasted Butternut	Cream of Mushroom Soup		
05 Aug	Friday	Slow Cooked Pork Rib served with Potato Wedges, Crumbed Onion Rings, Greek Salad and Carrot & Pineapple salad	Tempura Battered Hake served with Potato Wedges, Crumbed Onion Rings, Greek Salad and Carrot & Pineapple salad	Roasted Vegetables, Lentils and Cream sauce wrapped in Phyllo Pastry served with Greek Salad and Carrot & Pineapple Salad	Vegetable Soup		
06 Aug	Saturday	BRUNCH BUFFET-R55.00					
07 Aug	Sunday	Sunday Carvery: R73,50- Top Side Beef Roast with Sweet Bell Pepper / Crispy Pork with Sticky Brown Sugar Rub, Classic Roasted Chicken Pieces served with Yorkshire Pudding, Roasted Potato's, Beetroot in Balsamic Reduction with Sautéed Green Beans		R49,50- Soya Mince, Mushroom, Feta and Spinach Stuffed Cannelloni served with sautéed Green Beans and Beetroot in Balsamic Reduction	Zucchini Soup	Peach Cobbler and Custard	
08 Aug	Monday	Pork Schnitzel with Cheese sauce served with Jacket Potato, Grilled Cabbage and Julian Carrots	Beef Lasagne served with Grilled Cabbage and Julian Carrots	Basil Infused Potato Gnocchi with Parmesan cream sauce served with Grilled Cabbage and Julian Carrots	Broccoli Soup with Cheese		
09 Aug	Tuesday	Woman's day Classic Beef Oxtail Casserole served with Mashed Potato, Creamed Spinach and Parsley Butter Corn	Chicken (pieces) Breyani Served with Sambals and Raita	Vegetable Breyani served with Sambals and Raita	Vegetable & Noodle Soup		



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10 Aug	Wednesday	Beef Stroganoff with Bell Peppers and Button Mushrooms served with Brown Rice, Pumpkin Fritter and Broccoli Gratin	Traditional Chicken Lasagne served with Pumpkin Fritter and Broccoli Gratin	Vegetable Schnitzel with mushroom sauce served with Pumpkin Fritter and Broccoli Gratin	Tomato Soup with Parmesan Croutons	Pancakes with Milk Tart filling	
11 Aug	Thursday	Roasted Pork Fillet with Apple relish served with Crushed Potato, Minted Peas and Carrot Batons	Lemon and Herb Chicken Kebabs served with Crushed Garlic Potatoes, Minted Peas and Carrot Batons	Spinach and Feta Lasagne served with Baton Carrots and Minted Peas	Brown Onion Soup		
12 Aug	Friday	Chicken Roulade (Stuffed with Peppers and Feta) Served with Potato Wedges, Green Salad and Coleslaw	Battered Hake Fillet served with Potato Wedges, Tartar Sauce, Lemon Wedge and Coleslaw & Green Salad	Italian Vegetable cottage Pie served with Green Salad and Coleslaw	Bean Soup with Crumbled Feta		
13 Aug	Saturday	BRUNCH BUFFET-R55.00					
14 Aug	Sunday	Sunday Lunch R73,50: Seared Mustard Beef Yorkshire Pudding with Roasted Butter Chicken or Glazed Gammon with Roasted Butter Chicken served with Roasted Potatoes and Roasted Vegetables		Sunday Lunch R49,50: Hassel back Aubergine Parmigiana served with Roasted Potatoes and Roasted Vegetables	Creamy Mushroom Soup	Sticky Toffee Pudding with Custard	
15 Aug	Monday	Chicken Cordon Bleu served with Herbed Mashed Potato, Sautéed Baby Marrow and Butter Corn	Fried Ox Liver and Onion served with Herbed Mashed Potatoes, Sautéed Baby Marrow and Butter Corn	Vegetable and Bean Cottage Pie served with Sautéed Baby Marrow and Butter Corn	Minestrone Soup		
16 Aug	Tuesday	Mutton Curry served with Yellow Rice, Carrot and Cucumber Sambal, Raita	Chicken & Mushroom Pie served with Peas and Mixed Vegetables	Lentil and Vegetable curry Served with Yellow Rice, Carrot and Cucumber Sambal, Raita	Spiced Pumpkin Soup		
17 Aug	Wednesday	Medium Rare Roast Beef, Crushed Garlic Potato served with Honey Glazed Carrot and Creamed Spinach	Grilled Pork Bangers with Crushed Garlic Potato served with Honey Glazed Carrot and Creamed Spinach	Vegetarian Beef Strips Served on Crushed Garlic Potato and topped with Cheese Sauce served with Honey Glazed Carrots and Creamed Spinach	Cauliflower Soup with Fresh Coriander	Malva Pudding	
18 Aug	Thursday	Chicken Schnitzel with Cheese sauce, served with Brown Rice, Roasted Beetroot and Country Mixed Vegetables	Slow Cooked Beef Chuck Served with Brown Rice, Roasted Beetroot and Country Mixed Vegetables	Vegetarian Lentil Moussaka served with Brown Rice, Roasted Beetroot and Country Mixed Vegetables	Creamy Baby Marrow soup		
19 Aug	Friday	Braised Pork Chop with Caramelised Garlic Apples Served with Potato Wedges, Green salad and vegetable salad	Deep Fried Hake, Tartar Sauce, Potato Wedges and Green salad and Vegetable Salad	Spicy Beans, Potato Burrito with Hummus served with Potato wedges and Green Salad and Vegetable Salad	Roasted Butternut Soup		
20 Aug	Saturday	BRUNCH BUFFET-R55.00					



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21 Aug	Sunday	Sunday Cavery-R73,50 -Red Wine Poached Beef with Red wine Gravy / Sweet and Sticky Pork Belly with Classic Roasted Chicken, Yorkshire Pudding, Horseradish, Roasted Potatoes with Pumpkin Wedges and Minted Peas		R49,50 -Pepperdew, Mushroom and Feta Quiche served with Pumpkin Wedges and Minted Peas	Rustic Minestrone Soup	Bread and Butter Pudding served with Custard
22 Aug	Monday	Mutton casserole served with Herbed Rice, Creamy Spinach and Carrot Batons	Beef Short Rib Casserole served with Herbed Rice, Creamy Spinach and Carrot Batons	Ricotta Pea and Leek Quiche served with Creamy Spinach and Carrot Batons	Bean Soup with Crumbled Feta	
23 Aug	Tuesday	Asian Roast Pork with Soya Apple Sauce Served with Mashed Potatoes, Gem Squash and Corn	Chicken Casserole served with Mashed Potatoes, Gem Squash and Corn	Vegetable and Bean Cottage Pie served with Gem Squash and Corn	Tomato soup	
24 Aug	Wednesday	Butter Chicken Curry served with Basmati Rice, Sambals, Raita	Beef Bobotie served with Basmati Rice, Sambals, Raita	Lentil and Vegetable curry served with Basmati Rice, Sambals, Raita	Trio of Mushroom Soup	Cheese Cake with Berry Compote
25 Aug	Thursday	Chicken Cordon Bleu Served with Herbed Mashed Potato, Sautéed Green Beans and Pumpkin	Meatballs in Tomato and onion Gravy served with Herbed Mashed Potato, Sautéed Green Beans and Pumpkin	Feta, Toasted Corn and Pearl Onion Tart served with Sautéed Green Beans and Pumpkin	Roasted Sweet Pepper Soup	
26 Aug	Friday	Beef Ribs Served with Potato Wedges, Crumbed Onion Rings, Greek Salad and Beetroot Salad	Beer Battered Hake Fillet Served with Potato wedges, Tartar Sauce, Lemon Wedge, Greek Salad & Beetroot Salad	Creamy Roasted Vegetables and Lentil wrapped in Phyllo Pastry served with Greek Salad and Beetroot Salad	Winter Squash Soup	
27 Aug	Saturday	BRUNCH BUFFET-R55.00				
28 Aug	Sunday	Sunday Carvery: R73,50 -Rosemary Roast Beef with Red wine Gravy / Roasted Sticky Gammon with Pineapple Sauce with Classic Roasted Chicken, Yorkshire Pudding, Fondant Potato served with Sautéed Green Beans and Country Mixed Vegetables		R49,50 - Vegetable and Cheese Galette Served with Sauté Green Beans and Country Mixed Vegetables	Lentil and Vegetable soup	Baked Apple with Custard
29 Aug	Monday	Citrus Sweet Chilli Pork Strips served with Spaghetti and Corn and Roasted Butternut	Beef Bolognese Served with Spaghetti and Corn and Roasted Butternut	Soya Mince Bolognese Served with Spaghetti, Corn and Roasted Butternut	Cream of Mushroom Soup	
30 Aug	Tuesday	Beef Shin Osso Bucco Served with Herb Mashed Potato, Peas and Hubbard Squash	Homemade Fish Cakes Served with Herb Mashed Potato, Peas and Hubbard Squash	Sweet Pepper and Courgette Frittata Served with Peas and Hubbard Squash	Creamy Tomato soup	
31 Aug	Wednesday	Slow Cooked Mutton Stew served with Jasmin Rice, Thyme and Butter Carrot Sticks and Creamed Spinach	Chicken a La King with Bell Peppers and Button Mushrooms Served with Jasmin Rice, Thyme and Butter Carrot Sticks and Creamed Spinach	Quorn Chicken a La King with Bell Peppers and Button Mushrooms Served with Jasmin Rice, Thyme and Butter Carrot Sticks and Creamed Spinach	Vegetable and Noodle Soup	Banana Pudding with Caramel Sauce