



MENU - JANUARY 2025

NOTE: Chef's Special, Royal Meal & Vegetarian Meal include 1 Vegetable and Salad or 2 Salads

Chef's Special, Royal Meal & Vegetarian Meal have a choice of Tea, Coffee or Fruit Nectar with the Meal

		Chef's Special Meal: R65,35	Royal Meal: R57,85	Vegetarian Meal: R44,00	Salad	Dessert
01 Jan	Wednesday	Lamb Chop with Savoury Green Beans & Salad	Beef Mince Lasagne with Savoury Green Beans & Salad	Vegetable Lasagne with Savoury Green Beans & Salad	Copper Penny Salad / Fruit Salad	Yoghurt Fridge Tart
01 Jan	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Grilled Sirloin, topped with a Creamy Prawn Sauce, served with Spicy Potato Wedges & Stir Fried Vegetables.		Copper Penny Salad / Fruit Salad	Yoghurt Fridge Tart
02 Jan	Thursday	Braised Pork Casserole, Mashed Potato, Creamed Corn & Salad	Slow-baked Chicken Napolitano with Mashed Potato, Creamed Corn & Salad	Creamy Vegetable & Cheese Tortilla, Creamed Corn & Salad	Three Bean Salad / Picalilly Country Vegetable Salad	
03 Jan	Friday	Grilled Tenderised Steak served with Chips, Creamy Spinach & Salad	Deep Fried Battered Hake Fillet served with Chips, Lemon Wedges, Creamy Spinach and Salad	Creamy Macaroni Cheese served with Onions, Mushrooms & Creamy Spinach Salad	Greek Salad / Caprese Salad	
04 Jan	Saturday	BRUNCH BUFFET: R71,65	Bacon, Pork Sausage OR Chicken Livers, Grilled Tomato, Fried Onion, Baked Beans, Hash Brown, Cheese Omelette, Toast and Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85	Salad	Dessert
05 Jan	Sunday	Slow-cooked Pork Leg OR Black Pepper Roasted Beef with a Red Wine Gravy and Apple Sauce, Yorkshire Pudding, AND Salt & Pepper Roasted Chicken, served with Roast Potatoes, Roasted Vegetables, Minted Peas & Salad		Chickpea & Mushroom Stroganoff served with Roast Potatoes, Roasted Vegetables, Minted Peas and Salad	Build Your Own Salad	Crème Brûlée
06 Jan	Monday	Lemon & Thyme Chicken Casserole with Baked Parmesan Potato Wedges served with Julienne Carrots & Salad	Linguini Bolognese served with Julienne Carrots & Salad	Root Vegetable Pie (with Lentils) & Gravy served with Julienne Carrots & Salad	Broccoli, Feta & Tomato Salad / Waldorf Salad	
07 Jan	Tuesday	Rosemary Pork Casserole served with Savoury Rice, Steamed Gem Squash & Salad	Homemade Steak & Kidney Pie served with Steamed Gem Squash & Salad	Plant-based Vegetable Stew served with Savoury Rice, Gem Squash & Salad	Pasta Vinaigrette Salad with Feta Crumble / Coleslaw	



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08 Jan	Wednesday	Mutton Biryani, served with Yellow Rice, Cucumber Raita & Salad	Homemade Crumbed Chicken topped with a Herb Sauce, served with Mashed Potatoes, Green Beans & Salad	Plant-based Vegetable Schnitzel served with Mashed Potato, Green Beans & Salad	Tomato, Onion & Cucumber Salsa / Green Spring Leaf Salad	Ice-Cream & Chocolate Sauce
08 Jan	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	3 x Olive Oil & Oregano Greek Lamb Chops, Creamy Polenta, Baby Tomatoes and Spinach Ragu		Tomato, Onion & Cucumber Salsa / Green Spring Leaf Salad	Ice-Cream & Chocolate Sauce
09 Jan	Thursday	Creamy Pork Strips served with Tagliatelli, Hubbard Squash & Salad	Mild Mince Curry & White Rice served with Hubbard Squash & Salad	Vegetable & Sugar Bean Casserole & Rice served with Hubbard Squash & Salad	Chickpea, Cheese & Bulgar Wheat Salad / Garden Harvest Salad	
10 Jan	Friday	BBQ Chicken Kebab with Freshly Cut Chips served with Minted Peas & Salad	Pub-style Battered Hake with Lemon Butter & Garlic Sauce, served with Chips, Minted Peas & Salad	Root Vegetable & Lentil Stir Fry served with Noodles, Minted Peas & Salad	Beetroot & Feta Salad / Carrot & Raisin Salad	
11 Jan	Saturday	BRUNCH BUFFET: R71,65	Pork Banger, Boerewors Casserole OR Chicken Sausage, Mushrooms, Fried Onion, Grilled Tomato, Potato Bake, Fried OR Scrambled Eggs, Toast and Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85	Salad	Dessert
12 Jan	Sunday	Roast Gammon with Honey-glazed Pineapple OR Rosemary & Garlic Roast Beef AND Roast Chicken, served with Steamed Herbed Potatoes, Creamy Cauliflower, Savoury Green Beans & Salad		Vegetable Lasagne, Creamy Cauliflower, Savoury Green Beans & Salad	Harvest TableSalad	Trifle
13 Jan	Monday	Green Thai Chicken Curry served with White Rice, Roasted Mixed Vegetables & Salad	Cabbage Leaf stuffed with Beef Mince served with White Rice, Roasted Mixed Vegetables & Salad	Vegetarian Schnitzel with Cheese Sauce, served with White Rice, Roasted Mixed Vegetables & Salad	Tomato, Lettuce & Bell Pepper Vinaigrette Salad / Cucumber, Pineapple & Yoghurt Salad	
14 Jan	Tuesday	Pork & Mushroom Stroganoff with Brown Rice, Baby Marrow & Salad	Cumin Chicken Casserole served with Brown Rice, Baby Marrow & Salad	Cheese, Root Vegetable & Thyme Pizza served with Baby Marrow & Salad	Carrot & Raisin Salad / Rocket & Romano Tomato Salad	



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15 Jan	Wednesday	Mutton Cubes (Boneless) served with Dumplings, Creamed Spinach & Salad	Teriyaki Chicken Strips with Crushed Garlic Potato, served with Creamed Spinach and Salad	Grilled Plant-based (Soya) Sausage Stew served with Dumplings, Creamed Spinach & Salad	Greek Salad / Copper Penny Salad	Duo Chocolate Mousse with Berry Drizzle
15 Jan	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Coq au Vin (Chicken Bone in), Pepperdew and Baby Spinach, served with Baked Potato and Sautéed Zucchini Medley		Greek Salad / Copper Penny Salad	Duo Chocolate Mousse with Berry Drizzle
16 Jan	Thursday	Sweet & Sour Pork served with Steamed Rice, Tangy Peas & Salad	Vetkoek & Savoury Mince served with Tangy Peas & Salad	Bean Burger topped with a Sweet Chilli Mayonnaise, served with Tangy Peas & Salad	Seasonal Fruity Summer Green Salad / Butternut & Pineapple Salad	
17 Jan	Friday	Chicken Schnitzel with Pepper Sauce served with Chips, Stir-Fried Vegetables & Salad	Fried Hake with Lime & Cucumber Mayonnaise, served with Chips, Lemon Wedges, Stir-Fried Vegetables & Salad	Plant Based (Soya) Chicken & Mushroom Puff Pastry Pie served with Stir-Fried Vegetables & Salad	Roast Cauliflower with Basil Pesto & Cheese / Green Salad	
18 Jan	Saturday	BRUNCH BUFFET: R71,65	Bacon Bits, Fishcake OR Burger Patty, Baked Beans, Fried Onion, Grilled Tomato, Sautéed Garlic Potato Blocks, Cheese Omelette, Toast and Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85	Salad	Dessert
19 Jan	Sunday	Sticky Roast Pork Belly OR BBQ Roast Beef with Red Wine Gravy, served with Herbed Roast Chicken, Gravy & Yorkshire Pudding, Roast Baby Potatoes, Mixed Vegetables, Glazed Carrots & Salad		Stuffed Lentil & Mushroom Bell Pepper, served with Mixed Vegetables, Glazed Carrots and Salad	Harvest Table	Malva Pudding & Ice Cream
20 Jan	Monday	Chutney Mayonnaise Chicken (1/4 Leg) served with Mashed Potato, Ratatouille & Salad	Mince Spaghetti Bolognese served with Ratatouille & Salad	Vegetable Quiche served with Ratatouille & Salad	Chevin Cheese Peach & Apple Salad / French Salad with Sautéed Red Peppers	
21 Jan	Tuesday	Beef Casserole served with Brown Rice, Sweetcorn-filled Gem Squash & Salad	Sweet Chilli & Mayonnaise Chicken Thigh served with Potato Wedges, Sweetcorn-filled Gem Squash & Salad	Lentil Bobotie with Brown Rice served with Sweetcorn-filled Gem squash & Salad	Greek Slaw / Tomato, Red Onion & Coriander salad	



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22 Jan	Wednesday	Sweet 'n Sour Pork Casserole served with Steamed Rice, Creamy Spinach & Salad	Chicken & Butter Bean Stew served with Steamed Rice, Creamy Spinach & Salad	Vegetable Paella (including Rice) served with Creamy Spinach & Salad	Mushroom & Bell Pepper Vinaigrette Salad / Pickled Cucumber & Tomato Salad	Traditional Trifle
22 Jan	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Flame-grilled Boneless Rib Burger, served with Roasted Potato Wedges, Pineapple, Cheese, Honey Mustard & a Side Salad		Mushroom & Bell Pepper Vinaigrette Salad / Pickled Cucumber & Tomato Salad	Traditional Trifle
23 Jan	Thursday	Chicken Roulade served with Yellow Rice, Sweet Orange Butternut & Salad	Beef Mince Curry served with Yellow Rice , Sweet Orange Butternut & Salad	Root Vegetable & Lentil Cottage Pie served with Sweet Orange Butternut and Salad	Fruity Summer Salad / Avocado Lettuce & Onion Salad	
24 Jan	Friday	Beef & Onion Pie served with Gravy Potato Wedges, Peas & Salad	Herbed Crusted Fried Hake served with Lemon & Potato Wedges, Peas & Salad	Pumpkin Alfredo served with Penne, Peas & Salad	Beetroot & Feta Salad / Carrot & Raisin Salad	
25 Jan	Saturday	BRUNCH BUFFET: R71,65	Bacon, Chicken Livers OR Lamb Sausage Casserole, Mushrooms, Grilled Tomato, Fried Onion, Sautéed Garlic Potatoes, Fried OR Scrambled Egg, Toast and Condiments		Fruit Salad, Flavoured OR Plain Yoghurt, Muesli OR Corn Flakes OR Bran Flakes	Fruit Nectar and Coffee OR Tea.
		Sunday Carvery: R85,85		Sunday Vegetarian Meal: R57,85	Salad	Dessert
26 Jan	Sunday	Roast Honey Pork OR Roast Beef with Brown Onion Gravy served with Lemon AND Herb Roast Chicken, served with Crushed Chive Potatoes, Broccoli au Gratin, Pumpkin Fritters with Caramel Sauce & Salad		Sweet & Sour Vegetarian Strips served with Crushed Chive Potatoes, Broccoli au Gratin, Pumpkin Fritters with Caramel Sauce & Salad	Rice Salad / Italian Salad	Red Wine Poached Pear with Chocolate Drizzle & Custard
27 Jan	Monday	Short Rib Casserole served with Brown Rice, Baby Marrow & Salad	Asian Orange Chicken Stir Fry served with Noodles, Baby Marrow & Salad	Lentil & Feta-stuffed Pepper on Potato Gratin served with Baby Marrow & Salad	Tangy Corn & Apple Salad / Green Salad	
28 Jan	Tuesday	Grilled Mustard Pork Chop served with Penne, Creamy Spinach & Salad	Butter Chicken served with Naan, Cucumber Raita, Creamy Spinach & Salad	Vegetable Stroganoff with Bell Peppers & Mushrooms served with Rice, Creamy Spinach & Salad	Fruity Summer Green Salad / Tomato Onion & Corriander Sambals	



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29 Jan	Wednesday	Herb Roast Sirloin with Baby Onions & Brown Onion Gravy, served with Brown Rice, Cauliflower Gratin & Salad	Creamy Pork Cubes with Bell peppers served with Brown Rice, Cauliflower Gratin & Salad	Spanakopita served with Cauliflower Gratin & Salad	Hawaiian Salsa / Cheese & Pea Salad	Crème Brûlée
29 Jan	Wednesday	CHEF'S SIGNATURE MEAL @ R110.00	Chicken & Prawn Thai Mild Green Curry served with Steamed Jasmine Rice, Sambals and a Poppadum		Hawaiian Salsa / Cheese & Pea Salad	Crème Brûlée
30 Jan	Thursday	Creamy Beef Stroganoff served with Savoury Rice, Roast Herb & Garlic Butternut & Salad	Chicken Roulade with Arrabiata Sauce served with Savoury Rice, Roast Herb & Garlic Butternut and Salad	Lentil & Vegetable Curry served with Savoury Rice, Roast Herb & Garlic Butternut & Salad	Beetroot, Onion and Feta Salad / Green Salad	
31 Jan	Friday	Chicken Schnitzel with Mushroom Sauce, served with Mashed Potatoes, Green Bean Bredie & Salad	Pub Style Hake Fillet with a Basil & Lime Sauce served with Chips, Green Bean Bredie & Salad	Vegetable & Pulse Phyllo Cups with Green Bean Bredie & Salad	Cucumber & Apple Salad / Asian slaw	