

MARCH 2023 – WEEK 2

Date	Option 1 – R65.00	Option 2 – R65.00
6 March 2023	Slow Baked chicken thighs with fresh lemon and thyme, served with buttery sweet potatoes and gravy with seasonal vegetables	Sweet 'n Sour Pork meatballs served on a bed of spaghetti with roasted vegetables and green salad
7 March 2023	Beef Lasagne with a cocktail garlic roll and Greek salad	Seafood Paella with fresh lemon wedges, accompanied by a medley of vegetables
8 March 2023	Flame Grilled chicken leg ¼ with an orange and rosemary glaze, roast potatoes, broccoli, cauliflower au gratin and coriander carrots	Tenderized Beef Strips baked in a sour cream and brown onion sauce, served on creamy mash with baby onions and coriander carrots
9 March 2023	Mild Butter Chicken served with basmati rice, tzatziki and sauteed green beans	Saucy BBQ Beef Sausages served on a bed of parmesan mash with brown onion gravy with corn wheels and peas
10 March 2023	Deep Fried Hake and chips with fresh lemon wedges, tartare sauce and coleslaw	Garlic and Herb crusted pork chops with mushroom sauce, savoury rice, roasted beetroot and green beans
PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED. PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD KINDLY BOOK YOUR LUNCH BY 14h00 FOR FOLLOWING DAY. (FOR TAKE AWAY CONTAINERS PLEASE ADD AN EXTRA R10.00)		