

# MENU

### 24 – 28 December 2018

To assist with catering, please call the Bistro on ext. 209 daily by 9am to order for Lunch

### Standard Meal R40 per person

MONDAY Bobotie

Traditional Bobotie with raisins, served with yellow rice and a tomato & onion salad

#### TUESDAY Christmas day lunch

WEDNESDAY Bacon & Mushroom Quiche

Bacon & Mushroom Quiche served with Garden Green Salad

### FRIDAY

#### Spaghetti Bolognaise

Spaghetti Bolognaise served with parmesan cheese, basil pesto & a Greek salad Premium Meal R48 per person

> MONDAY Fish cakes

Fish Cakes served with herbed mash potato, creamed spinach and coleslaw

#### TUESDAY Christmas day lunch

#### WEDNESDAY Chicken Stir-fry

Soya Marinated Chicken strips served with noodles, stir-fry vegetables and a side salad

#### FRIDAY

#### Fried or Grilled Hake

Grilled **OR** Fried Hake, served with Chips **OR** Mash, served with tartar Beetroot salad & Carrot & pineapple salad

<u>NB</u>: THERE WILL BE NO SOCIAL ON WEDNESDAY 26 DECEMBER 2018



## **Christmas Day Lunch**

## 25 December 2018

Dining room opens from 12pm

### Menu

Selection of breads & preserves Chicken Liver Pate Curry peach salad, cabbage slaw, beetroot salad

> Buffet Mains Roast Paprika Potatoes Cinnamon Pumpkin Cauliflower Au Gratin Minted Peas

Roast Lamb with Mint Sauce Roast Gammon with Mustard Vegetarian alternative Brown Onion Gravy Baked Pearl onions

Christmas pudding, Mince Pies, Custard & Cream

Residents R170.00 Residents Guests R210.00 Kids under 12 years R110.00 All inclusive

Terms & Conditions apply, until stocks last. EXT 209



# Sunday Lunch

### **30 DECEMBER 2018**

Roast Pork with Apple Sauce

Brown onion Gravy

Roasted Garlic & Herb Potatoes

Roasted cinnamon butternut Mixed Chunky Veg with herbs and butter Creamed Spinach mushrooms

Selection of bread and Spreads

Build your own salad Bar

R76.00 per person

A la Carte Dessert Available

Please book Sunday lunches with The Bistro on ext. 209 by 2pm on Fridays

**Booking References must a given with all bookings** 



SOCIAL EVENING MENU

Drinks from 6pm - Dinner served at 7pm

Come welcome the New Year with us at the Bistro on Monday Evening 31<sup>st</sup> Dec 2018

### MENU

Starter

Individual Spinach & Feta filo Tartlets served on a bed of lettuce and Balsamic Drizzle

> Mains Roast Beef served with Horseradish Sauce OR Coq au Vin (Chicken in Red Wine)

\*Vegetarian option available by request only

Au Jus

Creamy Potato & Leek Bake

Buttered Peas Roasted Butternut & feta with Pumpkin Seeds Braised Savory Cabbage

R80 per person (Resident) R95 per person (Non-resident guest)

T&C apply, until stocks last Confirm by Tuesday at 4pm with the Bistro on ext. 209