

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 31st 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