

MENU

28 to 31 OCTOBER 2019

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

Standard Meal R40 per person

MONDAY

Vegetable Filled Wraps Served With Garden Salad

TUESDAY

Fish Cakes With Cheese Sauce Served With Chips

WEDNESDAY

THURSDAY

Mac & Cheese Bake With Broccoli Salad

FRIDAY

Premium Meal R48 per person

MONDAY

Beef Bobotie Served With Yellow Rice, Green Beans & Red Coleslaw

TUESDAY

Chicken Schnitzel & Cheese Sauce Served With Mash Potato Corn & Garden Peas

WEDNESDAY

Beef Burger & Chips

THURSDAY

Beef Stew Served With Samp Roast Pumpkin & Cream Spinach

FRIDAY

Fried **Or** Grilled Hake, Served With Fries **Or** Vegetables Of The Day & Tar-Tar Sauce



Sunday Lunch

03 November 2019

STARTER Build Your Own Salad

MAIN MEAL - R76.00

Selection of a standard 2 meat option

Roast Gammon Or Roast Beef Yellow White Rice Roast Potatoes Roast Carrots Cream Spinach Brown Onion Gravy

R55 Kids under 12yrs

T&C apply, until stocks last

Please book Sunday lunches with The Bistro on ext. 209 by 2pm on Fridays Booking References must a given with all bookings



Wednesday Social

30 OCTOBER 2019

Supper, arrival drinks from 17h00, Supper starts at 18h00 MENU

> STARTERS Table Mezze Platter

> > Main Meal

Slow Cooked Red Wine Beef Oxtail Parsley Basmati Rice Cream Spinach Dutch Pumpkin

Or

Peanut Butter Chicken Paneer Dusted With Masala Parsley Basmati Rice Cream Spinach Dutch Pumpkin

R55 per person

Drinks from 5pm - Dinner served at 6pm T&C apply, until stocks last

Confirm by Tuesday at 4pm with the Bistro on ext. 209