

SEPTEMBER 2022 SOCIAL DINNER MENU'S

	Starter on the tables	Main Course Option 1	Main Course Option 2	Dessert
Wednesday 07 Sept 2022	Roasted Mediterranean vegetable salad in balsamic and honey dressing, with feta, olives and croutons	Steak n kidney pie, mash and gravy, served with cream spinach and roast butternut – R85	Chicken schnitzel with sautéed potatoes, mushroom sauce, cream spinach and roast butternut - R80	Malva pudding with Amarula custard and ice cream – R40
Wednesday 14 Sept 2022	Bruschetta caprese with basil pesto, tomato and mozzarella	Feta stuffed kofta with Parmesan rice, tomato and olive sauce, roasted Mediterranean style vegetables – R75	Chicken a la king with savoury rice, buttered corn and peas– R75	Chocolate brownie, vanilla ice cream and wild berry compote – R40
Wednesday 21 Sept 2022	Chilled vichyssoise, potato and leek soup, topped with soured chive cream and croutons	Pork schnitzel with grilled apples and blue cheese sauce, baked potato and glazed carrots – R80	Sweet and sour chicken with fried rice and vegetable stir-fry - R75	Citrus cheesecake with chocolate ganache, vanilla ice cream – R45
Wednesday 28 Sept 2022	Roasted beetroot and apple salad in balsamic and honey dressing	Braised shin of beef in milk stout with butterbeans, Parmesan mash, fried cabbage and peas - R85	Mild chicken curry in coconut milk, basmati rice, poppadom's and sambals – R80	Spring fruit salad in cinnamon and ginger syrup, served with vanilla ice cream – R40

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

**Please book at Reception with Tshwanelo only on EXT 1200
weekdays between 08:00 and 17:00.
Please book by 17:00 on Monday.**

See you there!