

WHAT'S COOKING

JANUARY 2023 WEDNESDAY SOCIAL DINNER MENU'S

	Starter on the tables	Main Course Option 1	Main Course Option 2	Dessert
04 Jan 2023	Cream of Butternut soup with orange cream	Sweet n sour pork with Chinese fried rice and vegetable stir-fry – R80	Moroccan Chicken with apricots, dates and almonds served with jewelled basmati rice, grilled baby marrow and onions in lemon butter - R80	Sticky toffee pudding With cinnamon custard – R42
11 Jan 2023	Roasted tomato soup with basil cream and garlic Parmesan croutons	Individual mince meat pies with mash and gravy, buttered carrots and cauliflower – R80	Mild Durban curry in cream coconut sauce, with basmati rice and pawpaw salsa and roti – R80	Fridge tart with strawberry ice cream and meringues – R42
18 Jan 2022	Cock a leaky soup with cheese croutons	Pork chops with balsamic braised red cabbage and apples served with stuffed Parmesan potatoes and mushroom sauce – R80	Asian garlicky chicken with roasted nuts, basmati fried rice – R80	Baked apple pudding with berry compote and whiskey and honey cream – R42
Burns Night – 25 Jan 2022	Scotch Broth	Lamb hot pot with sliced potatoes, served with fried cabbage and peas- R105	Fisherman's pie with smoked haddock, cheesy potato crust served with braised carrots, turnips and peas - R90	Scotch trifle with raspberries, almond biscuits, whiskey and cream– R50

**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
between 08:00 and 17:00.**

Please book by 17:00 on Monday.

See you there!