

National Napping Day 11 March 2024

Health Benefits of Napping

Recharge

Naps boost alertness and improve motor performance. A 20-minute snooze—called a stage two nap—is ideal to enhance motor skills and attention.

Zap Stress

Regular, short naps can help lower tension, which decreases your risk of heart disease.

Boost Your Mood

Taking a short 20-minute nap can help erase sleep-deprived irritability and revive energy.

Information courtesy of Sleep.org





Monday | 11 Mar

09h00 Water Aerobics 1 09h45 Water Aerobics 2 10h00 Knit & Natter 13h00 Bridge 17h00 Pool/Snooker & Waterhole

Tuesday | 12 Mar

09h00 Therapeutic Exercise Class 14h00 Rummikub 14h30 Scrabble 17h00 Ladies Pool/Snooker 17h00 Waterhole

Wednesday | 13 Mar

14h30 Christian Fellowship 18h00 Social Dinner

Thursday | 14 Mar

08h00 Therapeutic Exercise Class 09h00 Yoga 10h00 Visual Music @ House 81 10h00 Art Class 11h00 Town Hall meeting 14h00 Bridge 15h00 Petanque 18h00 Movie Night

Friday | 15 Mar

09h00 Line Dancing 10h30 Bible Study 12h30 Fish and Chips **14h30 BINGO** 117h00 Waterhole

Saturday | 16 Mar

National Quilting Day



Sunday | 17 Mar

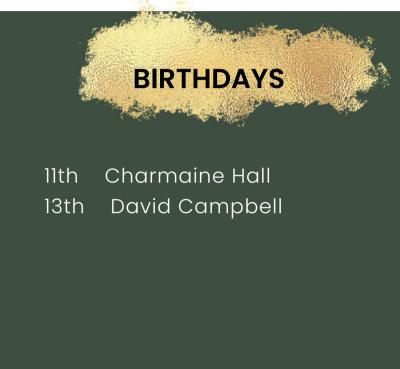
St. Patrick's Day

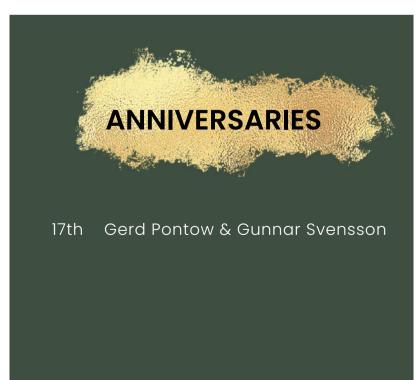
LET'S CELEBRATE!

Count your age by friends, not years.

Count your life by smiles, not tears. — Fohn Lennon









WHAT'S ON

THE MENU?

THE BISTRO

BOOK BY 11 MARCH 2024 AT 17:00 WITH TSHWANELO ON EXT 1200

MONDAY - 11 MAR

Chicken a la king with steamed rice, minted peas and carrots

R72

TUESDAY- 12 MAR

Italian meat balls, tomato and basil sauce, spaghetti and roasted veg and green salad R72

WEDNESDAY-13 MAR

Pork Schintzel with parsley mash, cheese sauce, butternut and cream spinach **R72**

THURSDAY - 14 MAR

Cold meats and salads, carrot, beet and potato

R72

FRIDAY-15 MAR

Grilled or deep-fried Hake with chips, tartar sauce, pea and sweetcorn salad and garden salad

R92

OPEN DAILY 08H00 - 16H00

DAILY MEAL ORDERS BY 16:00 THE PRIOR DAY

BOOK ON EXT 1209

WEDNESDAY SOCIAL DINNER MENU 13 MARCH 2024

STARTER

Asian chicken noodle soup

MAINS

Slow braised beef bourguignon served with cheese mash, green beans and onions - **R90.00**

or

Hawaiian sweet chilli, chicken kebab, grilled pineapple, fried rice and vegetable stir-fry – **R80.00**

DESSERT

Croissant bread and butter pudding with sherry-soaked fruits and toasted almonds, served with cinnamon custard — R48.00



EASTER SUNDAY LUNCH 31 MARCH 2024

12h30-15h00

Starter Platter per table
Pickled fish with potato salad, garden salad
and Hot cross buns

Main Course

Roast sirloin of beef with cream horseradish and rosemary jus
Hawaiian BBQ sweet sticky chicken pieces
Cream of mushroom and Parmesan penne pasta
Roast rosemary potatoes
Seasonal vegetable bake in cheese sauce
Roast orange and cinnamon butternut
Savoury rice

Dessert

Marbled white and dark chocolate mousse
Chocolate marshmallow eggs
Baked chocolate pudding with caramel custard
Strawberry and cream tartlets with meringues
Seasonal fruit in cinnamon syrup
Vanilla ice cream with chocolate sauce and wild berry sauce
Cheese platter with fruits and pickled onions,
cheese straws and savoury biscuits

Residents - R175.00pp Visitors - R190.00pp Children under 12yrs - R140.00pp

Terms and Conditions.

Pre pay by Monday 25 March 2024 at 16:00 to secure your booking.

Tables can be booked with Tshwanelo at reception.

Bookings will not be accepted unless proof of pre-payment is not provided.

Cancellations will not be refunded.