

WEEKLY LUNCH R60/ SUNDAY LUNCH R95 and DESSERT R25

Date	Option 1	Option 2		Vegetarian
MONDAY 3 JULY	Chicken Curry with Basmati Rice, Sambals and Coconut Chutney	Shepards Pie served with Gravy and Seasonal Vegetables		Chickpea Curry with Basmati Rice, Sambals and Coconut Chutney
TUESDAY 4 JULY	Pork and Apple Pie served with Herbed Potato Wedges, Creamy Spinach and Butternut	Hungarian Beef Goulash Served with Creamy Mashed Potatoes and a Green Medley		Lentil and Mushroom Pie served with Creamy Mashed Potatoes and a Green Medley
WEDNESDAY 5 JULY	Thai Fish Cakes with Savory Rice Pan Fried Vegetables and Sweet Chilli Sauce	Macaroni, Bacon and Cheese with Homemade Bread and Roast Vegetable Salad		Tofu, Broccoli and Cheese Pasta with Homemade Bread and Roast Vegetable Salad
THURSDAY 6 JULY	Tuscan Chicken served with Couscous and Seasonal Vegetables	Beef Moussaka served with Seasonal Vegetables		Soy Mince Moussaka served with Seasonal Vegetables
FRIDAY 7 JULY	Lemon and Herb Fried Hake and Chips served with Tartar Sauce Fresh Lemon and a Garden Salad	Steak and Kidney Pie served with Chips, Gravy, and a Garden Salad		Chefs Vegetarian Quiche with Chips and a Garden Salad
SATURDAY 8 JULY	Grilled Chicken Wrap Served with Potato Wedges and a Side Salad	All Day Breakfast and Sandwiches		Veggie Burger and Chips with Crunchy Slaw and Cheddar Cheese
SUNDAY 9 JULY	R 95: Honey Glazed Gammon served with Mustard Gravy Lyonnaise Potatoes and Seasonal VegetablesIR 25: Baked Orange Pudding and Custard		R60: Zucchini, Pumpkin and Chickpea Fried Rice with Roast Potatoes and Seasonal Vegetables R25: Baked Orange Pudding and Custard	
Remember to book for Daily Lunch Special and Winter Soups by 10h00 the day before and to book by Friday for Sunday Lunch. Should you wish to order Breakfast and Toasted Sandwiches from the Bistro during the week, please note that there will be a delay between 12h00 – 13h00 We thank you for your patience. PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD				

See you there!