

WHAT'S COOKING

26 FEBRUARY – 03 MARCH 2024

DATE	OPTION 1 – R66	OPTION 2 – R66	Vegetarian – R58
Monday, February 26	Tuscan chicken served with herb rice and roasted vegetables.	Carbonara pasta served with a Greek salad and a garlic roll.	Creamy Mushroom Pasta served with a Greek salad and a garlic roll.
Tuesday, February 27	Chicken lasagna served with a Greek salad and a garlic roll.	Beef meatloaf in a gravy served with mash potatoes and seasonal vegetables.	Chickpea Curry served with white rice and seasonal vegetables.
Wednesday, February 28	Crumbed Calamari served with fries and a side salad, with lemon wedge and tartar sauce.	Beef kofta with yoghurt sauce served with mash potatoes and roasted vegetables.	Mac and cheese served with a Greek salad and a garlic roll.
Thursday, February 29 <i>Cocktail Party</i>	Pork stroganoff served with brown rice and seasonal vegetables.	Tomato Bredie served with brown rice and seasonal vegetables.	Green Bean Bredie served with brown rice and seasonal vegetables.
Friday, March 01	Fish and chips served with tartar sauce, lemon wedge and a side salad.		Hawaiian pizza served with a side salad.
Sunday, March 03	<p><u>Roast</u> Roasted thyme and garlic lamb served with mint gravy, roasted herb potatoes and seasonal vegetables. (Vegetarian option available on request)</p> <p><u>Dessert</u> Malva pudding served with ice cream.</p>		
<p>Daily Meal orders by 14h00, previous day Sunday orders close Friday at 14h00 Same day meal cancellations by 9h00 Use the pre-paid account system or pay via Debit or With Credit card. No cash payments accepted</p>			

** Just a reminder that the Tea & Cake afternoon has been cancelled to allow for a Cocktail Party to be held in the Bistro on Thursday, 29 February at 5pm to welcome the new Village Manager and say goodbye to Christine Dempers. Please RSVP to Reception on 1200 for catering and seating purposes. See you all there!

See you there!