

# NOVEMBER2019

# KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REQEUSTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO FOR AN ADDITIONAL CHARGE OF R6.00

# **MEAL PRICES:**

STARTER	R 12.00
STANDARD MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours in Service





# **MEAL OF THE DAY**

FRIDAY 1 NOV 2019

LEMON & CORIANDER FISH CAKES
WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY

## **STARTER**

# **MAIN COURSE**

#### **DESSERT**

SUNDAY LUNCH 3 NOV 2019

LEEK & POTATO SOUP WITH BREAD ROLL

ROASTED GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES

PAVLOVA TOPPED WITH BERRY SAUCE





8 NOV 2019

#### MAIN COURSE

SAVOURY RICE & SEASONAL VEGETABLES

MONDAY SPINACH & FETA STUFFED CHICKEN WITH POTATO WEDGES & SALAD OF THE DAY 4 NOV 2019 **TUESDAY** DICED BACON, CHEESE & TOMATO QUESIDILLAS WITH CHIPS & SALAD OF THE DAY 5 NOV 2019 **WEDNESDAY** BEEF & MUSHROOM PIE WITH GRAVY, BABY POTATOES & SEASONAL VEGETABLES 6 NOV 2019 **THURSDAY** SPINACH & FETA QUICHE WITH POTATO WEDGES & SALAD OF THE DAY 7 NOV 2019 **FRIDAY** CRUMBED CALAMARI WITH TARTAR SAUCE.



EVERGREEN			
Menu }			
To recount			
Season	MAIN COURSE		
MONDAY	GRILLED CHICKEN, BABY SPINACH & FETA WRAP		
11 NOV 2019	WITH POTATO WEDGES & SALAD OF THE DAY		
TUESDAY	BACON, MUSHROOM & LEEK TAGLIATELLE		
12 NOV 2019	WITH SALAD OF THE DAY		
WEDNESDAY	PORK & VEGETABLE CURRY WITH RICE		
13 NOV 2019	& SEASONAL VEGETABLES		
THURSDAY	BEEF BOURGUIGNON WITH MASHED POTATOES  & SEASONAL VEGETABLES		
14 NOV 2019			
FRIDAY	PREMIUM: FRIED FISH WITH TARTAR SAUCE, FRESH LEMON,		
15 NOV 2019	CHIPS & SALAD OF THE DAY		
	CTARTER	AAAINI COURCE	DECCEPT
CHAIDAV	STARTER	MAIN COURSE	DESSERT
SUNDAY	ROASTED BEEF TOPSIDE  GREEK SALAD WITH RED WINE JUS, ROAST FRESH FRUIT SA		FRESH FRUIT SALAD
LUNCH	WITH DRESSING	POTATOES & SEASONAL	WITH ICE CREAM
17 NOV 2019		VEGETABLES	
		AAAINI COURCE	
	MAIN COURSE		
MONDAY	GRILLED CHICKEN SALAD (LETTUCE, TOMATO, RED ONION, CUCUMBER, FETA & OLIVES)		
18 NOV 2019		WITH GREEK DRESSING	
TUESDAY	BEEF STROGANOFF WITH RICE & SEASONAL VEGETABLES		
19 NOV 2019			
WEDNESDAY	BACON & BLUE CHEESE QUICHE		
20 NOV 2019	WITH POTATO WEDGES & SEASONAL VEGETABLES		
THURSDAY	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES		
21 NOV 2019			

LEMON & CORIANDER FISH CAKES

WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY

**FRIDAY** 

22 NOV 2019



#### MAIN COURSE

**MONDAY 25 NOV 2019** 

GRILLED CHICKEN BURGER WITH CHIPS & COLESLAW

TUESDAY 26 NOV 2019

PORK SCHNITZEL WITH PEPPER SAUCE, MASHED POTATOES & SALAD OF THE DAY

WEDNESDAY 27 NOV 2019

SALMON & SPINACH QUICHE
WITH POTATO WEDGES & SALAD OF THE DAY

THURSDAY 28 NOV 2019 CRISPY BACON & EGG SALAD (LETTUCE, TOMATO, FETA, CUCUMBER) WITH GREEK DRESSING

FRIDAY 29 NOV 2019

CRUMBED CALAMARI WITH TARTAR SAUCE, SAVOURY RICE & SEASONAL VEGETABLES

## **STARTER**

## MAIN COURSE

## **DESSERT**

SUNDAY LUNCH 30 NOV 2019

COLESLAW
WITH TOASTED NUTS

**R90.00**ROASTED LEG OF LAMB

WITH RED WINE JUS, ROAST

POTATOES & SEASONAL VEGETABLES

PEACH CRUMBLE WITH WHIPPED CREAM





BEER & BRAAI 28 NOVEMBER 2019 - 12H00

BOEREWORS ROLL WITH TOMATO RELISH, POTATO WEDGES & COLESLAW

AND YOUR SELECTION OF BEER \*LIMITED VARIETY AVAILABLE\*

