

MENU

DECEMBER 2016

Dear Resident.

Kindly note that all meals will be charged as indicated on the Menu.

DECEMBER SPECIAL - DESSERT OF THE DAY

(INDICATED ON THE MENU)

Order a dessert of your choice on the day with any main course for an additional charge of R8.00.

Normal 3 course charges apply.

Menu items may change, subject to availability

Kindly book as follow:

Lunches by 16:30 for the following day.

Bar evenings by 11am the morning.

Saturday & Sunday meals by 16h30 on Fridays.

Yours in Service



Western Province Caterers

STANDARD MEAL SINGLE COURSE: **R44.00**PREMIUM MEAL SINGLE COURSE: **R57.00**SUNDAY LUNCH SINGLE COURSE: **R72.00**SUNDAY LUNCH SINGLE COURSE: **R72.00**SUNDAY LUNCH THREE COURSE: **R92.00**









FRIDAY THE 2ND, 16TH, 23RD & 30TH OF DECEMBER 2016

R57.00 PER PERSON

FRIED FISH SERVED WITH CHIPS, TARTAR SAUCE & SIDE SALAD

MEALS WILL BE SERVED AT 18H00

PLEASE BOOK BEFORE 11AM ON THE DAY AT THE BISTRO

STANDARD MEAL SINGLE COURSE: **R44.00**PREMIUM MEAL SINGLE COURSE: **R57.00**SUNDAY LUNCH SINGLE COURSE: **R72.00**SUNDAY LUNCH THREE COURSE: **R92.00**





Please RSVP by 5 Dec '16, Welcome drink on arrival & entertainment by Tony Hall

CHRISTMAS DINNER

MENU

STARTER:

Fried fish Goujons on Salad with lemon dressing

MAIN COURSE:

Rosemary Roast Beef &
Honey Glazed Gammon
with Gravy, Garlic Potatoes,
Caulibroc Mornay &
Orange Glazed Carrots

DESSERT:

Traditional Trifle
Tea / Coffee

& Fruit Mince Pie's

DECEMBER 2016, 19H00 - R120.00 p/p

STANDARD MEAL SINGLE COURSE: **R44.00**PREMIUM MEAL SINGLE COURSE: **R57.00**

SUNDAY LUNCH SINGLE COURSE: **R72.00**

STANDARD MEAL THREE COURSE: **R66.00** PREMIUM MEAL THREE COURSE: **R77.00** SUNDAY LUNCH THREE COURSE: **R92.00**

TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00





SECRET SANTA - Please provide a gift up to the value of R50.00. Hand in at reception by 5 Dec latest





NEW YEARS EVE BRING & BRAAI

31 DECEMBER 2016 – 17H30 R40.00 per person

Assorted salads & garlic rolls will be provided

STANDARD MEAL SINGLE COURSE: **R44.00**PREMIUM MEAL SINGLE COURSE: **R57.00**SUNDAY LUNCH SINGLE COURSE: **R72.00**SUNDAY LUNCH THREE COURSE: **R92.00**







	STARTER	STANDARD	PREMIUM	DESSERT
1 DEC 2016 THURSDAY	3 CHEESE PHYLLO TART	CRUMBED CALAMARI SERVED WITH ASSORTED SALADS	SWEET & SOUR PORK PIE WITH PARSLEY RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
2 DEC 2016 FRIDAY	CAPRESE SALAD	BLUE CHEESE, BACON & RED ONION QUICHE SERVED WITH CHIPS & SALAD OF THE DAY	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CRÈME BRULE
3 DEC 2016 SATURDAY	BROCCOLI SOUP	BEEF SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COCONUT CHICKEN CURRY WITH LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
4 DEC 2016 SUNDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE FRESHLY BAKED BREAD	HONEY GLAZED GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: LEMON & HERB ROAST CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	SAGO PUDDING WITH APRICOT & CUSTARD







	STARTER	STANDARD	PREMIUM	DESSERT
5 DEC 2016 MONDAY	MUSHROOM SOUP	BEEF MEATLOAF WRAPPED IN BACON WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	YOGHURT TART
6 DEC 2016 TUESDAY	BUTTERNUT & FETA PHYLLO TART	CHUTNEY CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	PORTUGUESE HAKE WITH SAVOURY RICE & SEASONAL VEGETABLES	DESSERT OF THE DAY
7 DEC 2016 WEDNESDAY	DEVILLED EGG SALAD	BACON & MUSHROOM QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	COLD MEATS PLATTER (SMOKED CHICKEN, BEEF PASTRAMI & GAMMON) WITH ASSORTED SALADS	RED VELVET CAKE
8 DEC 2016 THURSDAY	GREEK PASTA SALAD WITH PESTO	BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT FRITTERS WITH ICE CREAM
9 DEC 2016 FRIDAY	CAPRESE SALAD	CHICKEN & MUSHROOM PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	TIRAMISU
10 DEC 2016 SATURDAY	LENTIL SOUP	SPAGHETTI BOLOGNAISE SERVED WITH A SIDE SALAD	TOMATO BEEF BREDIE WITH LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
11 DEC 2016 SUNDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA FRESHLY BAKED BREAD STICKS	ROSEAMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, POTATO WEDGES & SEASONAL VEGETABLES	ALTERNATIVE: CHICKEN ROULADE WITH GRAVY, POTATO WEDGES & SEASONAL ROAST VEGETABLES	BANOFFEE PIE







	STARTER	STANDARD	PREMIUM	DESSERT
12 DEC 2016 MONDAY	SALAD TRIO	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
13 DEC 2016 TUESDAY	TOMATO SOUP	CHICKEN & SPINACH PASTA SERVED WITH A SIDE SALAD	BBQ STEAK & EGG WITH CHIPS & SALAD OF THE DAY	FLAPJACKS WITH ICE CREAM
14 DEC 2016 WEDNESDAY	CARROT & PINEAPPLE SALAD	LAMB LIVERS WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART
15 DEC 2016 THURSDAY	3 CHEESE PHYLLO TART	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ROAST CHICKEN SALAD WITH GREEK DRESSING	CHOCOLATE GANACHE CAKE
16 DEC 2016 FRIDAY	GREEN SALAD	COTTAGE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
17 DEC 2016 SATURDAY	PEA SOUP	BACON CARBONARA PASTA SERVED WITH A SIDE SALAD	BEEF & VEGETABLE PIE WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
18 DEC 2016 SUNDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE FRESH BAKED BREAD STICKS	ROAST PORK LEG WITH APPLE SAUCE, CRACKLING, GRAVY, POTATO BAKE & SEASONAL VEGETABLES	ALTERNATIVE: BEEF OLIVES WITH GRAVY, POTATO BAKE & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM







	STARTER	STANDARD	PREMIUM	DESSERT
19 DEC 2016 MONDAY	BROCCOLI SOUP	SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	TEMPURA CHICKEN SERVED WITH ASSORTED SALADS	TIRAMISU
20 DEC 2016 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SALMON & FISH FRITTERS WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	APPLE ROSE TART WITH ICE CREAM
21 DEC 2016 WEDNESDAY	GREEK PASTA SALAD WITH PESTO	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
22 DEC 2016 THURSDAY	CHICKEN & CORN SOUP	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN MOUSSAKA WITH SEASONAL VEGETABLES	CHEESE CAKE
23 DEC 2016 FRIDAY	DEVILLED EGG SALAD	SAVOURY MINCE PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BANANA PANCAKES WITH ICE CREAM
24 DEC 2016 SATURDAY	MUSHROOM SOUP	CHICKEN & MUSHROOM PASTA SERVED WITH A SIDE SALAD	BEEF CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
CHRISTMAS LUNCH 25 DEC 2016 SUNDAY ONLY 2 COURSE AVAILABLE – R92	HONEY GLAZED GAMMON & ROAST TURKEY SALAD BUFFET: POTATO SALAD, GARDEN SALAD, ROAST BEETROOT SALAD, CARROT & PINEAPPLE SALAD			TRADITIONAL TRIFLE







	STARTER	STANDARD	PREMIUM	DESSERT
26 DEC 2016 MONDAY	CARROT & PINEAPPLE SALAD	CHICKEN ALA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	PORTUGUESE FISH WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
27 DEC 2016 TUESDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	SALMON & SPINACH PASTA SERVED WITH A SIDE SALAD	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
28 DEC 2016 WEDNESDAY	PUMPKIN FRITTERS WITH CINNAMON SUGAR	BEEF MEATBALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	TEMPURA PORK SERVED WITH ASSORTED SALADS	DESSERT OF THE DAY
29 DEC 2016 THURSDAY	VEGETABLE SOUP	TUNA & CORN QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE & SEASONAL VEGETABLES	ORANGE CAKE
30 DEC 2016 FRIDAY	SALAD TRIO	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
31 DEC 2016 SATURDAY	LEEK & POTATO SOUP	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE



