

MENU

JANUARY 2017

Dear Resident.

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

JANUARY 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

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









FRIDAY'S - 6TH , 13TH & 20TH OF JANUARY 2017

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**

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







MONTH END DINNER

FRIDAY, 27TH OF JANUARY 2017 - 19H00

WELCOME DRINK SERVED ON ARRIVAL

R95.00

	STARTER	MAIN COURSE	DESSERT
27 JAN 2017 FRIDAY	SALMON & SPINACH TERRINE WITH ROCKET & TOASTED BRUCHETTE	BOARDWALK BUTTER CHICKEN & BASMATI RICE SERVED WITH A CHIICKPEA, TOMATO, OLIVE & BASIL SALAD	BERRY PAVLOVA TEA / COFFEE

PLEASE RSVP BEFORE THE 24TH OF JANUARY 2017

	STARTER	STANDARD	ALTERNATIVE	DESSERT
1 JAN 2017 SUNDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE BREAD ROLL	KENTUCKY CHICKEN WITH GRAVY, ROAST BABY POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	CHEESE CAKE

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
2 JAN 2017 MONDAY	CARROT & PINEAPPLE SALAD	BEEF MEATLOAF WRAPPED IN BACON WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	YOGHURT TART
3 JAN 2017 TUESDAY	SALAD TRIO	CHUTNEY CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	PORTUGUESE HAKE WITH SAVOURY RICE & SEASONAL VEGETABLES	TIRAMISU
4 JAN 2017 WEDNESDAY	BUTTERNUT & FETA PHYLLO TART	BACON & MUSHROOM QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	COLD MEATS PLATTER (SMOKED CHICKEN , BEEF PASTRAMI & GAMMON) WITH ASSORTED SALADS	RED VELVET CAKE
5 JAN 2017 THURSDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE	BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT FRITTERS WITH ICE CREAM
6 JAN 2017 FRIDAY	THAI BEEF SALAD PARCEL	CHICKEN & MUSHROOM PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	DESSERT OF THE DAY
7 JAN 2017 SATURDAY	DEVILLED EGG SALAD	SPAGHETTI BOLOGNAISE SERVED WITH A SIDE SALAD	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
8 JAN 2017 SUNDAY	SPRINGROLLS WITH SWEET CHILLI DIPPING SAUCE	GLAZED GAMMON WITH MUSTARD SAUCE, ROAST POTATOES &	ALTERNATIVE: CHICKEN ROULADE WITH GRAVY, POTATO WEDGES &	BANOFFEE PIE
	BREAD ROLL	SEASONAL VEGETABLES	SEASONAL ROAST VEGETABLES	







	STARTER	STANDARD	PREMIUM	DESSERT
9 JAN 2017 MONDAY	CAPRESE SALAD	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
10 JAN 2017 TUESDAY	ROAST VEGETABLE TARTLET WITH PESTO	CHICKEN & SPINACH PASTA SERVED WITH A SIDE SALAD	BBQ STEAK & EGG WITH CHIPS & SALAD OF THE DAY	FLAPJACKS WITH ICE CREAM
11 JAN 2017 WEDNESDAY	GREEK SALAD	LAMB LIVERS WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART
12 JAN 2017 THURSDAY	PUMPKIN FRITTERS WITH CINNAMON SUGAR	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	ROAST CHICKEN SALAD WITH GREEK DRESSING	CHOCOLATE GANACHE CAKE
13 JAN 2017 FRIDAY	SALAD TRIO	COTTAGE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
14 JAN 2017 SATURDAY	MUSHROOM SOUP	BACON CARBONARA PASTA SERVED WITH A SIDE SALAD	BEEF & MUSHROOM PIE WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
15 JAN 2017 SUNDAY	SALMON FISH CAKE WITH TARTAR SAUCE BREAD ROLL	ROAST PORK LEG WITH APPLE SAUCE, CRACKLING, GRAVY, POTATO BAKE & SEASONAL VEGETABLES	ALTERNATIVE: BEEF OLIVES WITH GRAVY, POTATO BAKE & SEASONAL VEGETABLES	TRIFLE







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16 JAN 2017 MONDAY	ROAST VEGETABLE KEBAB WITH PESTO	SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	TEMPURA CHICKEN SERVED WITH ASSORTED SALADS	TIRAMISU
17 JAN 2017 TUESDAY	CAPRESE SALAD	SALMON & FISH FRITTERS WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	APPLE ROSE TART WITH ICE CREAM
18 JAN 2017 WEDNESDAY	CRUMBED MUSHROOMS	BEEF BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OF THE DAY
19 JAN 2017 THURSDAY	SPRINGROLLS WITH SWEET CHILLI SAUCE	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN MOUSSAKA WITH SEASONAL VEGETABLES	CHEESE CAKE
20 JAN 2017 FRIDAY	GREEK PASTA SALAD WITH PESTO	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
21 JAN 2017 SATURDAY	SALAD TRIO	CHICKEN & MUSHROOM PASTA SERVED WITH A SIDE SALAD	BEEF CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
22 JAN 2017 SUNDAY	SPINACH & FETA PHYLLO TART	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	ALTERNATIVE: CRUMBED PORK CHOPS WITH APPLE SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	PEPPERMINT CRISP TART







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23 JAN 2017 MONDAY	CARROT & PINEAPPLE SALAD	CHICKEN ALA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	PORTUGUESE FISH WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
24 JAN 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SALMON & SPINACH PASTA SERVED WITH A SIDE SALAD	BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
25 JAN 2017 WEDNESDAY	3 CHEESE PHYLLO TART	BEEF MEATBALLS WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	TEMPURA PORK SERVED WITH ASSORTED SALADS	DESSERT OF THE DAY
26 JAN 2017 THURSDAY	DEVILLED EGG SALAD	TUNA & CORN QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE & SEASONAL VEGETABLES	ORANGE CAKE
27 JAN 2017 FRIDAY	SALAD TRIO	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	YOGHURT TART
28 JAN 2017 SATURDAY	LEEK & POTATO SOUP	BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
29 JAN 2017 SUNDAY	SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE BREAD ROLL	KENTUCKY CHICKEN WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	ALTERNATIVE: GLAZED GAMMON WITH MUSTARD SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	CHOCOLATE BROWNIE WITH ICE CREAM







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30 JAN 2017 MONDAY	CARROT & PINEAPPLE SALAD	LAMB LIVERS WITH BACON, ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
31 JAN 2017 TUESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BLUE CHEESE, BACON & RED ONION QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	CRÈME BRULE



