

MENU

MARCH 2017

Dear Resident.

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

MARCH 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.

Menu items may change, subject to availability

Kindly book as follows:

Lunches by 16:30 for the following day.

Bar evenings by 11am the morning.

Saturday & Sunday meals by 16h30 on Fridays.

Yours in Service



STANDARD MEAL SINGLE COURSE: R44.00STANDARD MEAL THREE COURSE: R66.00PREMIUM MEAL SINGLE COURSE: R57.00PREMIUM MEAL THREE COURSE: R77.00SUNDAY LUNCH SINGLE COURSE: R72.00SUNDAY LUNCH THREE COURSE: R92.00TAKE AWAYS WILL BE CHARGED AN EXTRA R5.00







TUESDAY PUB SUPPER: 7, 14, 21 & 28 MARCH 2017

TUESDAY BAR EVENING

beef or chicken ?

fish& chips



meals served at 6pm

FRIDAY PUB SUPPER: 3, 10, 24 & 31 MARCH 2017

R57.00 PER PERSON

FRIED FISH SERVED WITH CHIPS, **TARTAR SAUCE & SIDE SALAD**

R57.00

MEALS WILL BE SERVED AT 18H00

PLEASE BOOK FOR PUB SUPPERS: **BEFORE 11AM ON THE DAY AT THE BISTRO**

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FRIDAY, 17TH OF MARCH 2017 – 19H00

WINE SPRITZER ON ARRIVAL

R95.00

| | STARTER | MAIN COURSE | DESSERT |
|-----------------------|---------------------------------------|---|--------------------------------|
| 14 MAR 2017 FRIDAY | SPINACH PANCAKE WITH SOUR CREAM | IRISH GUINESS PIE WITH COLCANNON POTATOES & RATATOUILE VEGETABLES | DESSERT BUFFET TEA / COFFEE |

PLEASE RSVP BEFORE THE 13TH OF MARCH 2017

NO MONTH END DINNER DUE TO ST PATRICKS DAY - DINNER

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| | STARTER | STANDARD | PREMIUM | DESSERT |
|-------------------------|--|--|---|------------------------------------|
| 1 MAR 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 | CARROT CAKE |
| 2 MAR 2017 THURSDAY | SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE | BEEF MEATBALLS WITH GRAVY, PARSLEY RICE & SEASONAL VEGETABLES | CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES | DESSERT OF THE DAY |
| 3 MAR 2017 FRIDAY | THAI BEEF SALAD PARCEL | CHICKEN & LEEK PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES | FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | APPLE FRITTER WITH ICE CREAM |
| 4 MAR 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 |
| 5 MAR 2017 SUNDAY | SPRINGROLLS WITH SWEET CHILLI DIPPING SAUCE HOME MADE BREAD | GLAZED GAMMON WITH MUSTARD SAUCE, ROAST POTATOES & SEASONAL VEGETABLES | ALTERNATIVE: CHICKEN ROULADE WITH GRAVY, POTATO WEDGES & SEASONAL ROAST VEGETABLES | BANOFFEE PIE |

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| 6 MAR 2017 MONDAY | CAPRESE SALAD | PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | HAKE MORNAY WITH MASHED POTATOES & SEASONAL VEGETABLES | DESSERT OF THE DAY |
| 7 MAR 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 |
| 8 MAR 2017 WEDNESDAY | GREEK SALAD | LAMB LIVERS WITH BACON, ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES | PEPPERMINT CRISP TART |
| 9 MAR 2017 THURSDAY | PUMPKIN FRITTERS | CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | ROAST CHICKEN SALAD WITH GREEK DRESSING | CHOCOLATE GANACHE CAKE |
| 10 MAR 2017 FRIDAY | SALAD TRIO | COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES | FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | YOGHURT TART |
| 11 MAR 2017 SATURDAY | MUSHROOM SOUP WITH HOME MADE BREAD | BACON CARBONARA PASTA SERVED WITH A SIDE SALAD | TOMATO BEEF BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES | FRUIT JELLY WITH CUSTARD |
| 12 MAR 2017 SUNDAY | SALMON FISH CAKE WITH TARTAR SAUCE HOME MADE BREAD | ROAST PORK LEG WITH APPLE SAUCE, CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES | <u>ALTERNATIVE:</u> BEEF OLIVES WITH GRAVY, POTATO BAKE & SEASONAL VEGETABLES | TRIFLE |

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| 13 MAR 2017 MONDAY | ROAST VEGETABLE KEBAB WITH PESTO | SAVOURY MINCE PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES | TEMPURA CHICKEN SERVED WITH ASSORTED SALADS | TIRAMISU |
| 14 MAR 2017 TUESDAY | CAPRESE SALAD | SALMON & FISH FRITTERS WITH CHIPS & SEASONAL VEGETABLES | BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES | APPLE ROSE TART WITH ICE CREAM |
| 15 MAR 2017 WEDNESDAY | CRUMBED MUSHROOMS | TOMATO CHICKEN WITH RICE & SEASONAL VEGETABLES | PORK SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES | DESSERT OF THE DAY |
| 16 MAR 2017 THURSDAY | SPRINGROLLS WITH SWEET CHILLI SAUCE | BLUE CHEESE, RED ONION & BACON QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES | CHICKEN MOUSSAKA WITH SEASONAL VEGETABLES | CHEESE CAKE |
| 17 MAR 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 |
| 18 MAR 2017 SATURDAY | SALAD TRIO | CHICKEN & MUSHROOM PASTA SERVED WITH A SIDE SALAD | BEEF CURRY WITH PARSLEY RICE, TOMATO SAMBAL & SEASONAL VEGETABLES | ICE CREAM WITH FRUIT SAUCE |
| 19 MAR 2017 SUNDAY | SPINACH & FETA PHYLLO TART HOME MADE BREAD | ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES | ALTERNATIVE: CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES | PEPPERMINT CRISP TART |

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| 20 MAR 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 |
| 21 MAR 2017 TUESDAY | BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA | LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | BEEF & MUSHROOM PIE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES | CRÈME BRULE |
| 22 MAR 2017 WEDNESDAY | 3 CHEESE PHYLLO TART | HAWAIAN CHICKEN KEBABS WITH SAVOURY RICE & SALAD OF THE DAY | TEMPURA PORK SERVED WITH ASSORTED SALADS | DESSERT OF THE DAY |
| 23 MAR 2017 THURSDAY | DEVILLED EGG SALAD | CRUMBED CALAMARI WITH TARTAR SAUCE , CHIPS & SALAD OF THE DAY | CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY | ORANGE CAKE |
| 24 MAR 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 |
| 25 MAR 2017 SATURDAY | LEEK & POTATO SOUP WITH HOME MADE BREAD | BEEF LASAGNE SERVED WITH SEASONAL VEGETABLES | PORK & APPLE PIE WITH GRAVY, WHITE RICE & SEASONAL VEGETABLES | ICE CREAM WITH FRUIT SAUCE |
| 26 MAR 2017 SUNDAY | SWEETCORN FRITTERS WITH SWEET CHILLI SAUCE HOME MADE BREAD | 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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| 27 MAR 2017 MONDAY | CARROT & PINEAPPLE SALAD | BEEF BOBOTIE WITH CHUTNEY, YELLOW RICE & SEASONAL VEGETABLES | CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONAL VEGETABLES | CHOCOLATE MOUSSE SPRINKLED WITH NUTS |
| 28 MAR 2017 TUESDAY | BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA | BLUE CHEESE, BACON & RED ONION QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES | TURKEY & BROCCOLI BAKE WITH GRAVY, GARLIC BABY POTATOES & SEASONAL VEGETABLES | FRUIT SALAD WITH ICE CREAM |
| 29 MAR 2017 WEDNESDAY | CRUMBED MUSHROOMS | SWEET & SOUR CHICKEN KEBAB WITH MASHED POTATOES | HAKE MORNAY WITH MASHED POTATOES | DESSERT OF THE DAY |
| | | WITH SALAD BUFFET | | |
| 30 MAR 2017 THURSDAY | SPRINGROLLS WITH SWEET CHILLI SAUCE | BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES | BUTTER CHICKEN WITH BASMATI RICE & SEASONAL VEGETABLES | CRÈME BRULE |
| 31 MAR 2017 FRIDAY | GREEK PASTA SALAD WITH PESTO | PORK MINCE COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES | FRIED FISH & CHIPS WITH TARTAR SAUCE & SALAD OF THE DAY | ICE CREAM WITH CHOCOLATE SAUCE |



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Western Province Caterers