

Menu August 2017

Dear Resident.

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

STARTERS & DESSERT WILL BE AVAILABLE IN ADDITION TO ANY MAIN COURSE

	EXAMPLE:	
STARTER + MAIN COURSE	MAIN COURSE + DESSERT	STARTER + MAIN COURSE + DESSERT

UPSIZE YOUR PROTEIN PORTION FOR AN ADDITIONAL CHARGE OF R9.00

Menu items may change, subject to availability

MEAL PRICES				
STARTER	R 10.00			
STANDARD MAIN COURSE	R 46.00			
PREMIUM MAIN COURSE	R 59.00			
SUNDAY MAIN COURSE	R 75.00			
DESSERT	R 14.00			
TAKE AWAY CHARGE	R 5.00			
UPSIZE PROTEIN	R 9.00			

Kindly book as follows:

Lunches by 16:30 for the following day. Pub Suppers by 11am the morning. Saturday & Sunday meals by 16h30 on Fridays.





	ON THE TABLE	FROM THE KITCHEN	BEVERAGES
9 AUG 2017 WEDNESDAY	YOGHURT & MUESLI CUPS, CROISSANT WITH CHEESE & TOMATO & SWEET MELON FRUIT CUPS	ENGLISH BREAKFAST: SCRAMBLED EGGS WITH MUSHROOMS, BEEF SAUSAGE, 2 RASHERS OF BACON, BAKED BEANS & GRILLED TOMATO (Toast & Preserve Included)	ORANGE JUICE TEA / COFFEE

R75.00 per person



TUESDAY PUB SUPPERS:

	OPTION 1 R46.00	OPTION 2 R15.00
1 AUGUST 2017 TUESDAY	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	TOMATO SOUP SERVED WITH A BREAD ROLL
8 AUGUST 2017 TUESDAY	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	VEGETABLE SOUP SERVED WITH A BREAD ROLL
15 AUGUST 2017 TUESDAY	CRUMBED CHICKEN STRIPS WITH MUSHROOM SAUCE, CHIPS & SALAD OF THE DAY	LENTIL SOUP SERVED WITH A BREAD ROLL
22 AUGUST 2017 TUESDAY	BEEF SCHNITZEL WITH PEPPER SAUCE, SWEET POTATO WEDGES & SALAD OF THE DAY	SPINACH SOUP SERVED WITH A BREAD ROLL
29 AUGUST 2017 TUESDAY	PORK APPLE CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	PEA SOUP SERVED WITH A BREAD ROLL

FRIDAY PUB SUPPER: 4, 11, 18 & 25 AUGUST 2017

FRIED FISH & CHIPSR59.00SERVED WITH A SIDE SALAD

CALAMARI & CHIPS R59.00 SERVED WITH A SIDE SALAD



BOOKINGS ARE TO BE MADE BEFORE 11AM ON THE DAY



	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
1 AUG 2017 TUESDAY	TOMATO SOUP SERVED WITH A BREAD ROLL	CHICKEN & SPINACH QUICHE WITH SEASONAL VEGETABLES	PORK MEATBALLS WITH MUSTARD SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	BAKED APPLE PUDDING WITH CUSTARD
2 AUG 2017 WEDNESDAY	SWEET CORN FRITTERS SERVED WITH SWEET CHILLI SAUCE	BEEF CANNELONI WITH SEASONAL VEGETABLES	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
3 AUG 2017 THURSDAY	BROCCOLI SOUP SERVED WITH A BREAD ROLL	CALAMARI WITH TARTAR SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	TOMATO BEEF BREDIE WITH LENTIL RICE & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH CUSTARD
4 AUG 2017 FRIDAY	SPINACH & MUSHROOM PHYLLO TART	GRILLED CHICKEN STRIPS WITH SWEET CHILLI SAUCE, SWEET POTATO MASH & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH SWEET POTATO MASH & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH CUSTARD
5 AUG 2017 SATURDAY	BEAN SOUP SERVED WITH A BREAD ROLL	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BACON CARBONARA PASTA SERVED WITH A BEETROOT SALAD	FRUIT JELLY WITH CUSTARD
6 AUG 2017 SUNDAY	LENTIL & VEGETABLE SOUP SERVED WITH A BREAD ROLL	ROAST GAMMON WI CHICKEN & LEEK PIE V POTATOES & SEASC	WITH GRAVY, ROAST	DESSERT DUO: CHOCOLATE MOUSSE WITH NUTS & CRÈME BRULE



	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
7 AUG 2017 MONDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	PORK & VEGETABLE CURRY WITH LENTIL RICE & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
8 AUG 2017 TUESDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	BEEF MEATBALLS WITH GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BANANA PANCAKES WITH WHIPPED CREAM
9 AUG 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	PORK & APPLE PIE WITH GRAVY & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH SWEET POTATO WEDGES & SEASONAL VEGETABLES	DESSERT OPTION
10 AUG 2017 THURSDAY	LEEK & POTATO SOUP SERVED WITH A BREAD ROLL	HAWAIIAN CHICKEN KEBABS WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	PREMIUM: HAKE MORNAY WITH SAVOURY RICE & SEASONAL VEGETABLES	TIRAMISU
11 AUG 2017 FRIDAY	ROAST VEGETABLE COUS COUS WITH GREEK DRESSING	CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	BACON, BLUE CHEESE & RED ONION QUICHE WITH SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH WHIPPED CREAM
12 AUG 2017 SATURDAY	PEA SOUP SERVED WITH A BREAD ROLL	BUTTERNUT TOPPED COTTAGE PIE WITH GRAVY & SEASONAL VEGETABLES	SALMON & SPINACH TAGLIATELLE WITH A GREEN SALAD	STEWED CINNAMON APPLES WITH CUSTARD
13 AUG 2017 SUNDAY	VEGETABLE SPRINGROLLS WITH SWEET CHILLI SAUCE	ROAST PORK LEG WITH APPLE SAUCE & CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHICKEN KIEV WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	CHOCOLATE & COFFEE TRIFLE



	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
14 AUG 2017 MONDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	CHICKEN A LA KING WITH SAVOURY RICE & SEASONAL VEGETABLES	FISHERMANS COTTAGE PIE WITH SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
15 AUG 2017 TUESDAY	LENTIL SOUP SERVED WITH A BREAD ROLL	PORK SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
16 AUG 2017 WEDNESDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	SAVOURY MINCE PANCAKES WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI QUICHE WITH SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
17 AUG 2017 THURSDAY	BALSAMIC ROAST BEETROOT WITH ROCKET & FETA	BEEF STROGANOFF WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH GRAVY & SEASONAL VEGETABLES	WAFFLES WITH SYRUP & WHIPPED CREAM
18 AUG 2017 FRIDAY	CHICKEN NOODLE SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH, POTATO WEDGES & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION RELISH, GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
19 AUG 2017 SATURDAY	VEGETABLE SOUP SERVED WITH A BREAD ROLL	TUNA & CORN QUICHE WITH SEASONAL VEGETABLES	BEEF & VEGETABLE STEW WITH PARSLEY RICE & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART
20 AUG 2017 SUNDAY	BUTTERNUT SOUP SERVED WITH A BREAD ROLL	LEMON & HERB ROAST C BEEF & MUSHROOM PIE SEASONAL V	E, ROAST POTATOES &	BAKED SAGO PUDDING WITH APRICOT & CUSTARD



	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
21 AUG 2017 MONDAY	ROAST BUTTERNUT WITH FETA & ROCKET	BEEF MEATBALLS WITH GRAVY, SWEET POTATO MASH & SEASONAL VEGETABLES	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD
22 AUG 2017 TUESDAY	SPINACH SOUP SERVED WITH A BREAD ROLL	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & BROCCOLI BAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CRÈME BRULE
23 AUG 2017 WEDNESDAY	CAPRESE SALAD	CURRIED BEEF PIE WITH GRAVY & SEASONAL VEGETABLES	CHICKEN LASAGNE SERVED WITH SEASONAL VEGETABLES	DESSERT OPTION
24 AUG 2017 THURSDAY	SNOEK PATTE WITH HOMEMADE MELBA TOAST	SWEET & SOUR PORK STEW WITH LENTIL RICE & SEASONAL VEGETABLES	PREMIUM: PORTUGUESE HAKE WITH MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
25 AUG 2017 FRIDAY	BEAN SOUP SERVED WITH A BREAD ROLL	CALAMARI WITH TARTAR SAUCE, CHIPS & BEETROOT SALAD	BACON, BUTTERNUT & FETA QUICHE WITH SEASONAL VEGETABLES	BAKED COCONUT PUDDING WITH CUSTARD
26 AUG 2017 SATURDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & SPINACH TAGLIATELLE SERVED WITH A GREEN SALAD	WAFFLES WITH SYRUP & WHIPPED CREAM
27 AUG 2017 SUNDAY	MUSHROOM SOUP SERVED WITH A BREAD ROLL	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	CARROT CAKE SLICE



	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
28 AUG 2017 MONDAY	ROAST SWEET POTATO WITH FETA & OLIVE OIL	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	SPINACH, MUSHROOM & FETA QUICHE WITH SEASONAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
29 AUG 2017 TUESDAY	PEA SOUP SERVED WITH A BREAD ROLL	SWEET & SOUR CHICKEN WITH ROAST SWEET POTATO & SEASONAL VEGETABLES	PORK STROGANOFF WITH LENITL RICE & SEASONAL VEGETABLES	CINNAMON PANCAKES DRIZZLED WITH CHOCOLATE SAUCE
30 AUG 2017 WEDNESDAY	BAKED BABY MARROW WITH TOMATO RELISH & MOZZARELLA	SPAGHETTI BOLOGNAISE TOPPED WITH CHEESE & SERVED WITH A GREEN SALAD	CHICKEN & MUSHROOM PANCAKE WITH SEASONAL VEGETABLES	COFFEE CAKE WITH WHIPPED CREAM
31 AUG 2017 THURSDAY	TOMATO SOUP SERVED WITH A BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH & SEASONAL VEGETABLES	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART