

Menu October 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.





TUESDAY PUB SUPPERS:

	OPTION 1 R46.00	OPTION 2 R15.00
3 OCT 2017 TUESDAY	PORK SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	TOMATO SOUP SERVED WITH A BREAD ROLL
10 OCT 2017 TUESDAY	LAMB LIVERS WITH BACON & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEAN SOUP SERVED WITH A BREAD ROLL
17 OCT 2017 TUESDAY	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	VEGETABLE SOUP SERVED WITH A BREAD ROLL
24 OCT 2017 TUESDAY	BEEF SAUSAGE WITH ONION RELISH & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	PEA SOUP SERVED WITH A BREAD ROLL
31 OCT 2017	CHICKEN SCHNITZEL WITH CHEESE SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	MUSHROOM SOUP SERVED WITH A BREAD ROLL

FRIDAY PUB SUPPER: 1, 8, 15, 22 & 29 OCTEMBER 2017

FRIED FISH & CHIPSR59.00SERVED WITH A SIDE SALAD

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BISTRO

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 OCT 2017 SUNDAY	ROAST VEGETABLE PHYLLO TART WITH FETA	ROAST GAMMON WITH MUSTARD SAUCE, BEEF & VEGETABLE PIE WITH ROAST POTATOES & SEASONAL VEGETABLES		BAKED SAGO PUDDING WITH APRICOT & CUSTARD
	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
2 OCT 2017 MONDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	LAMB LIVERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BEEF SAUSAGE WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD
3 OCT 2017 TUESDAY	TOMATO SOUP WITH BREAD ROLL	PORK MEATBALLS WITH MUSTARD SAUCE, PARSLEY RICE & SEASONAL VEGETABLES	CHUTNEY CHICKEN STRIPS WITH MASHED POTATOES & SEASONAL VEGETABLES	STEWED CINNAMON APPLES WITH WHIPPED CREAM
4 OCT 2017 WEDNESDAY	ROAST BALSAMIC BEETROOT WITH FETA	CHICKEN & LEEK PIE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SEASONAL VEGETABLES	DESSERT OPTION
5 OCT 2017 THURSDAY	VEGETABLE SOUP WITH BREAD ROLL	BEEF & VEGETABLE CURRY WITH LENTIL RICE & SEASONAL VEGETABLES	PORK STROGANOFF WITH MASHED POTATOES & SEASONAL VEGETABLES	FRUIT SALAD WITH ICE CREAM
6 OCT 2017 FRIDAY	CAPRESE SALAD	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	CHICKEN & SPINACH PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
7 OCT 2017 SATURDAY	PEA SOUP WITH BREAD ROLL	BEEF LASAGNE WITH SIDE SALAD OF THE DAY	TUNA & CORN QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	FRUIT JELLY WITH CUSTARD
8 OCT 2017 SUNDAY	LEEK & POTATO SOUP WITH BREAD ROLL	LEMON & HERB ROAST CHICKEN WITH PORK & APPLE PIE & GRAVY, ROAST POTATOES & SEASONAL VEGETABLES		BAKED APPLE PUDDING WITH CUSTARD





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
9 OCT 2017 MONDAY	PESTO PASTA SALAD	BEEF & LENTIL BOBOTIE WITH YELLOW RICE & SEASONAL VEGETABLES	CRUMBED PORK STRIPS WITH MASHED POTATOES & SEASONAL VEGETABLES	CINNAMON PANCAKES DRIZZLED WITH CHOCOLATE SAUCE
10 OCT 2017 TUESDAY	BEAN SOUP WITH BREAD ROLL	CHICKEN SCHNITZEL WITH MUSHROOM SAUCE, GARLIC BABY POTATOES & SEASONAL VEGETABLES	SALMON FISH CAKES WITH TOMATO RELISH, MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
11 OCT 2017 WEDNESDAY	GREEK SALAD	BACON, BUTTERNUT & FETA QUICHE WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	CHICKEN & VEGETABLE CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	WAFFLE WITH ICE CREAM
12 OCT 2017 THURSDAY	MUSHROOM SOUP WITH BREAD ROLL	SPAGHETTI BOLOGNAISE TOPPED WITH CHEDDAR & SIDE SALAD OF THE DAY	LAMB LIVERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	BAKED CHOCOLATE PUDDING WITH CUSTARD
13 OCT 2017 FRIDAY	SPINACH & FETA PHYLLO TART	PREMIUM: PORTUGUESE HAKE WITH SAVOURY RICE & SEASONAL VEGETABLES	CRUMBED CHICKEN STRIPS WITH CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES	DESSERT OPTION
14 OCT 2017 SATURDAY	LENTIL SOUP WITH BREAD ROLL	BUTTERNUT TOPPED BEEF & LENTIL COTTAGE PIE WITH SEASONAL VEGETABLES	CHICKEN LASAGNE WITH SIDE SALAD OF THE DAY	ICE CREAM WITH FRUIT SAUCE
15 OCT 2017 SUNDAY	BUTTERNUT SOUP WITH BREAD ROLL	ROSEMARY ROAST BEEF WITH GRAVY, YORKSHIRE PUDDING, ROAST POTATOES & SEASONAL VEGETABLES	KENTUCKY CHICKEN WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	BAKED MALVA PUDDING WITH CUSTARD





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16 OCT 2017 MONDAY	SALAD TRIO	BEEF STROGANOFF WITH LENTIL RICE & SEASONAL VEGETABLES	PORK & APPLE PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	BAKED DATE PUDDING WITH CUSTARD
17 OCT 2017 TUESDAY	VEGETABLE SOUP WITH BREAD ROLL	SPINACH & FETA QUICHE WITH GARILC BABY POTATOES & SEASONAL VEGETABLES	SWEET & SOUR CHICKEN WITH SPAGHETTI & SEASONAL VEGETABLES	FRUIT SALAD WITH WHIPPED CREAM
18 OCT 2017 WEDNESDAY	ROAST BUTTERNUT WITH FETA & LETTUCE	LAMB LIVERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CHICKEN & LEEK PIE WITH MASHED POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
19 OCT 2017 THURSDAY	CAULIFLOWER SOUP WITH BREAD ROLL	CHICKEN & MUSHROOM PANCAKES WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF SCHNITZEL WITH MUSHROOM SAUCE, MASHED POTATOES & SEASONAL VEGETABLES	CHOCOLATE MOUSSE SPRINKLED WITH NUTS
20 OCT 2017 FRIDAY	ROAST VEGETABLE PHYLLO TART	PREMIUM: HAKE MORNAY WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN A LA KING WITH PARSLEY RICE & SEASONAL VEGETABLES	DESSERT OPTION
21 OCT 2017 SATURDAY	TOMATO & ONION SAMBAL WITH CORIANDER	BACON CARBONARA PASTA WITH SIDE SALAD OF THE DAY	ROAST VEGETABLE QUICHE WITH POTATO WEDGES & SEASONAL VEGETABLES	BAKED LEMON PUDDING WITH CUSTARD
22 OCT 2017 SUNDAY	BEAN & VEGETABLE SOUP WITH BREAD ROLL	CHICKEN CORDON BLEU WITH GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	ROAST PORK WITH APPLE SAUCE & CRACKLING, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES	STRAWBERRY YOGHURT TART





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
23 OCT 2017 MONDAY	CAPRESE SALAD	TOMATO BEEF BREDIE WITH PARSLEY RICE & SEASONAL VEGETABLES	CHICKEN DIJONNAISE WITH MASHED POTATOES & SEASONSAL VEGETABLES	APPLE ROSE TART SERVED WITH STRAWBERRY SAUCE & WHIPPED CREAM
24 OCT 2017 TUESDAY	PEA SOUP WITH BREAD ROLL	SPINACH & FETA CANNELLONI WITH SIDE SALAD OF THE DAY	LAMB LIVERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	CINNAMON PANCAKES DRIZZLED WITH CHOCOLATE SAUCE
25 OCT 2017 WEDNESDAY	BAKED AUBERGINE WITH TOMATO RELISH & MOZZARELLA	SAVOURY MINCE PIE WITH GRAVY, CHIPS & SEASONAL VEGETABLES	CRUMBED CALAMARI WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY	DESSERT OPTION
26 OCT 2017 THURSDAY	PUMPKIN FRITTERS	TOMATO CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	PORK SAUSAGE WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE
27 OCT 2017 FRIDAY	VEGETABLE SOUP WITH BREAD ROLL	SALMON FISH CAKES WITH TOMATO RELISH, SAVOURY RICE & SEASONAL VEGETABLES	BEEF MOUSSAKA WITH GARLIC BABY POTATOES & SEASONAL VEGETABLES	DESSERT OPTION
28 OCT 2017 SATURDAY	CARROT & PINEAPPLE SALAD	CHICKEN & MUSHROOM QUICHE WITH MASHED POTATOES & SEASONAL VEGETABLES	BEEF LASAGNE WITH SIDE SALAD OF THE DAY	FRUIT JELLY WITH CUSTARD
29 OCT 2017 SUNDAY	MUSHROOM SOUP WITH BREAD ROLL	ROAST GAMMON WITH CHICKEN & LEEK PIE, GRAVY, ROAST POTATOES & SEASONAL VEGETABLES		BAKED SAGO PUDDING WITH APRICOT & CUSTARD





	STARTER	STANDARD OPTION 1	STANDARD OPTION 2	DESSERT
30 OCT 2017 MONDAY	SPINACH SOUP WITH BREAD ROLL	PORK & VEGETABLE CURRY WITH PARSLEY RICE & SEASONAL VEGETABLES	BEEF & MUSHROOM PIE WITH GRAVY, POTATO WEDGES & SEASONAL VEGETABLES	BAKED ORANGE PUDDING WITH CUSTARD
31 OCT 2017 TUESDAY	SALAD TRIO	LAMB LIVERS WITH ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES	SWEET & SOUR CHICKEN WITH MASHED POTATOES & SEASONAL VEGETABLES	ICE CREAM WITH FRUIT SAUCE

