

MAY 2019

**Kindly book your meals as follows:**

Lunch bookings by 16h30 for the following day

Friday Fish & Chips by 11h00 on the day

Saturday & Sunday bookings by 16h30 on Fridays.

**Meal prices:**

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| Starter | R 12.00 |
| Standard Main Course | R 48.00 |
| Premium Main Course | R 61.00 |
| Sunday Main Course | R 80.00 |
| Dessert | R 16.00 |
| Take Away Charge | R 6.00 |

 Yours in Service

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|  |  **STARTER** | **MAIN OPTION 1**  | **MAIN OPTION 2** | **DESSERT** |
| WEDNESDAY1 MAY | CREAMY BUTTERNUT SOUP SERVED WITH ROLL & BUTTER | CHICKEN & MUSHROOM PIE SERVED WITH PARSLEY POTATOES & SEASONAL VEGETABLES | LAMBS LIVER & ONION GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | POACHED PEARS & CUSTARD |
| THURSDAY2 MAY | BRUSCHETTA SERVED WITH SALMON & CREAM CHEESE | COTTAGE PIE SERVED WITH SEASONAL VEGETABLES | SWEET & SOUR TEMPURA PORK, PARSLEY RICE & SEASONAL VEGETABLES | COFFEE CHOCOLATE MOUSE |
| FRIDAY3 MAY | VEGETABLE SAMOOSAS | HONEY & MUSTARD BROCOLLI CHICKEN BAKE & ROAST VEGETABLES | **PREMIUM:**FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | APRICOT BREAD & BUTTER PUDDING |
| SATURDAY4 MAY | FETA & SPINACH BASKETS | SPAGHETTI BOLOGNAISE SERVED WITH SALAD OF THE DAY | PHYLLO ROAST VEGETABLE & BACON TART, POTATO WEDGES & SALAD OF THE DAY | ECLAIRS |
| SUNDAY5 MAY | SPICY TOMATO SOUP SERVED WITH BREAD ROLL & BUTTER | ROAST BEEF, YORKSHIRE PUDDING, ROAST POTATOES & SEAONAL VEGETABLES | APRICOT ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES | STICKY TOFFEE PUDDING & CUSTARD |
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|  | **STARTER** | **MAIN OPTION 1**  | **MAIN OPTION 2** | **DESSERT** |
| MONDAY6 MAY | CAPRESE KEBAB | FISHERMANS PIE SERVED WITH SEASONAL VEGETABLES | SPINACH & FETA CHICKEN BAKE SERVED WITH LENTIL RICE & SEASONAL VEGETABLES | GRILLED GUAVAS SERVED WITH CUSTARD |
| TUESDAY 7 MAY | CHICKEN PETITE CREPES | CHICKEN, BUTTERNUT & FETA LASAGNE SERVED WITH SALAD OF THE DAY | **PREMIUM:**CRUMBED CALAMARI & TARTAR SAUCE SERVED WITH CHIPS & SALAD OF THE DAY | VOLCANO CHOCOLATE PUDDING |
| WEDNESDAY8 MAY | CRUMBED MUSHROOMS | HOMEMADE CORNISH & PIE, GRAVY, MASHED POTATO & SEASONAL VEGETABLES  | BACON, FETA & MUSHROOM QUICHE, POTATO WEDGES SERVED WITH A SALAD OF THE DAY | APPLE CRUMBLE & CREAM |
| THURSDAY9 MAY | HOMEMADE VEGETABLE SOUP SERVED WITH BREADROLL & BUTTER | CREAMY SPINACH & FETA PANCAKES SERVED WITH POTATO WEDGES & SALAD OF THE DAY | CHICKEN STIRFRY SERVED ON EGG NOODLES & SEASONAL VEGETABLES | BUTTERSCOTCH & GINGER TART |
| FRIDAY10 MAY | ROASTED TOMATO & FETA TARTLET | BEEF LASAGNE SERVED WITH SALAD OF THE DA | **PREMIUM:**FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | ICE CREAM & CHOCOLATE SAUCE |
| SATURDAY11 MAY | ZUCCINI FRITTERS | SPINACH & SALMON PASTA SERVED WITH SEASONAL VEGETABLES | CHICKEN STRIPS, CHEESE SAUCE, POTATO WEDGES & SEASONAL VEGETABLES | MILKTART |
| SUNDAY12 MAY | CAMEMBERT & ONION MARMELADE PARCEL | **MOTHER’S DAY LUNCH**ROAST PORK NECK SERVED WITH A BERRY JUS, ROAST POTATOES & SEASONAL VEGETABLES | HONEY & MUSTARD ROAST CHICKEN , ROAST POTATOES & SEASONAL VEGETABLES | MALVA PUDDING & CUSTARD |
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|  |  **STARTER** | **MAIN OPTION 1**  | **MAIN OPTION 2** | **DESSERT** |
| MONDAY13 MAY | HOMEMADE BEAN SOUP SERVED WITH BREAD ROLL & BUTTER | TOMATO CHICKEN SERVED, MASHED POTATO & SEASONAL VEGETABLES | COTTAGE PIE, GRAVY SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES | LEMON BAKED PUDDING & CUSTARD |
| TUESDAY14 MAY | ONION RINGS SERVED WITH A TARTAR SAUCE | BEEF BOBOTIE SERVED WITH YELLOW RICE & SEASONAL VEGETABLES | PORK SAUSAGES & GRAVY, MASHED POTATOES & SEASONAL VEGETABLES | JELLY & CUSTARD |
| WEDNESDAY15 MAY | PUMPKIN FRITTERS & CARAMEL SAUCE | PORK & APPLE PIE, GRAVY SERVED WITH BABY POTATOES & SEASONAL VEGETABLES  | FISHCAKES ,TOMATO, ONION RELISH, MASHED POTATO & SEASONAL VEGETABLES | CHURRO CUP FILLED WITH ICE CREAM |
| THURSDAY16 MAY | POTATO & LEEK SOUP SERVED WITH BREAD ROLL & BUTTER | CHICKEN, BROCCOLI & FETA BAKE, RICE & SEASONAL VEGETABLES | SAVOURY MINCE PANCAKES, POTATO WEDGES & SEASONAL VEGETABLES | CHEF’S TART |
| FRIDAY17 MAY | THREE CHEESE PARCEL | GREENBEAN BREDIE, RICE & SEASONAL VEGETABLES | **PREMIUM:**FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | CHOCOLATE MOUSSE |
| SATURDAY18 MAY | AUBERGINE TOPPED WITH TOMATO & MOZARELLA | ROAST CHICKEN, SPINACH & FETA QUICHE, CHIPS & SALAD OF THE DAY | BOEREWORS ROLLS WITH TOMATO RELISH, CHIPS & SALAD OF THE DAY | CHELSEA BUN |
| SUNDAY19 MAY | CREAMY BUTTERNUT PUDDING, BREAD ROLL & BUTTER | REDWINE MARINATED ROAST BEEF & GRAVY, ROAST POTATOES & SEASONAL VEGETABLES | CHUTNEY ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES |  BAKED ORANGE PUDDING & CUSTARD |
|  |  **STARTER** | **MAIN OPTION 1**  | **MAIN OPTION 2** | **DESSERT** |
| MONDAY20 MAY | BASIL & MOZARELLA BRUSCHETTA | BUTTER CHICKEN & BASMATI RICE SERVED WITH SEASONAL VEGETABLES | BEEF SAUSAGES, GRAVY SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES | GRILLED PEACHES & CREAM |
| TUESDAY21 MAY | POTATO FRITTERS WITH A SWEET TARTAR DRESSING | CHICKEN LIVER & MUSHROOM LASAGNE SERVED WITH GREEK SALAD | TOMATO BREDIE, LENTIL RICE & SEASONAL VEGETABLES | PEPPERMINT TART |
| WEDNESDAY22 MAY | MINESTRONE SOUP SERVED WITH BREAD ROLL & BUTTER | CHICKEN & LEEK PIE, GRAVY & PARSLEY POTATOES WITH SEASON VEGETABLES | LAMBS LIVER & ONION GRAVY, MASHED POTATO & SEASONAL VEGETABLES | APRICOT SAGO PUDDING & CUSTARD |
| THURSDAY23 MAY | SALMON BASKET | LENTIL & BEEF BOBOTIE SERVED WITH SEASONAL VEGETABLES | CHICKEN SCHNITZEL, MUSHROOM SAUCE, POTATO WEDGES & SEASONAL VEGETABLES | LEMON CHEESE CAKE |
| FRIDAY24 MAY | BAKED STUFFED TOMATO SERVED WITH A PESTO DRESSING | BACON, RED ONION & FETA QUICHE, CHIPS & SALAD OF THE DAY | **PREMIUM:**FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | CUSTARD CUPS |
| SATURDAY25 MAY | BROCOLLI SOUP SERVED WITH BREAD ROLL & BUTTER | CHICKEN & MUSHROOM PASTA BAKE SERVED WITH SALAD OF THE DAY | BEEF BURGERS TOPPED WITH CARAMELIZED ONIONS , CHIPS & SALAD OF THE DAY | ICE CREAM & FRUITY SAUCE |
| SUNDAY26 MAY  | SPRINGROLLS SERVED WITH A SWEET MAYO DRESSING | APRICOT GLAZED GAMMON SERVED WITH ROAST POTATOES & SEASONAL VEGETABLES | LEMON & HERB ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES | DATE PUDDING & CREAM |

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|  |  **STARTER** | **MAIN OPTION 1**  | **MAIN OPTION 2** | **DESSERT** |
| MONDAY27 MAY | ROASTED VEGETABLE KEBAB | BEEF LASAGNE SERVED WITH SALAD OF THE DAY | **PREMIUM**GREEKSTYLE HAKE SERVED WITH SAVOURY RICE & SALAD OF THE DAY | RICE PUDDING SERVED WITH CUSTARD |
| TUESDAY28 MAY | CREAMY MUSHROOM SOUP SERVED WITH BREAD ROLL & BUTTER | SWEET MUSTARD HAWAIIAN CHICKEN BAKE SERVED WITH PARSLEY RICE & SEASONAL VEGETABLES | PORK SCHNITZEL, MUSHROOM SAUCE SERVED WITH PARSLEY POTATOES & SEASONAL VEGETABLES | PASTRY APPLE BASKETS  |
| WEDNESDAY29 MAY | BROCOLLI & FETA PETITE CREPES | STEAK & KIDNEY PIE SERVED, SWEET POTATO MASH & SEASONAL VEGETABLES | SWEET & SOUR CHICKEN SERVED WITH FETTUCINE & SEASONAL VEGETABLES | BARONE MOUSSE |
| THURSDAY30 MAY | CAPRESE SALAD | BEEF MEATBALLS ON SPAGHETTI WITH TOMATO & ONION RELISH SERVED WITH SEASONAL VEGETABLES | BBQ CHICKEN KEBABS SERVED WITH BABY POTATOES & SEASONAL VEGETABLES | ICE CREAM & MINTY CHOCOLATE SAUCE |
| FRIDAY31 MAY | LENTIL SOUP SERVED WITH BREAD ROLL & BUTTER | CHICKEN CURRY SERVED WITH SAMBALS, RICE & SEASONAL VEGETABLES | **MONTHLY MADNESS R50:**FRIED FISH WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY | PEACH CRUMBLE & CUSTARD |