

JANUARY 2021

KINDLY BOOK YOUR MEALS AS FOLLOW:

LUNCH BOOKINGS BY 16H30 FOR THE FOLLOWING DAY FRIDAY EVENING FISH & CHIPS BY 11H00 ON THE DAY SATURDAY & SUNDAY BOOKINGS BY 16H30 ON FRIDAYS.

MEAL PRICES:

STANDARD MAIN COURSE	R 48.00
PREMIUM MAIN COURSE	R 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours In Service





	MAIN OPTION 1	MAIN OPTION 2	DESSERT
NEW YEAR'S DAY Friday 1 January 2021	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Chicken Mayo Gourmet Roll served with Chips & Greek Salad	Peppermint Tart
Saturday 2 January 2021	Creamy Chicken Liver Lasagne with Greek Salad	Boerewors Roll served with Potato Wedges & Greek Salad	Ice Cream with Berry Sauce
Sunday 3 January 2021	Roast Pork & Crackling served with Gravy, Roast Potatoes & Seasonal Vegetables	Roast Chutney Chicken served with Gravy, Roast Potatoes and Seasonal Vegetables	Sticky Date Pudding
Monday 4 January 2021	Chicken Coq Au Vin served with Parsley Rice and Seasonal Vegetables	Beef Meatballs with Tomato & Onion Relish, Spaghetti and Seasonal Vegetables	Strawberry Tart
Tuesday 5 January 2021	Lemon & Coriander Fishcakes with Tomato & Onion Relish, Mashed Potatoes and Stir-Fry Vegetables	Sweet & Sour Pork & Vegetable Stir-Fry served on Egg Noodles	Sago Pudding & Custard
Wednesday 6 January 2021	Beef & Mushroom Pot Pie served with Gravy, Oven Roast Potatoes and Roast Vegetables	PREMIUM : Hake Mornay served with Mashed Potatoes and Roast Vegetables	Jelly & Fruit with Custard
Thursday 7 January 2020	Smoked Chicken & Corn Garden Salad served with Homemade Bread	Beef Bobotie served with Sambals, Yellow Rice and Seasonal Vegetables	Apple Bake & Ice Cream
Friday 8 January 2020	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Coleslaw	Pulled BBQ Gammon Gourmet Roll served with Chips and Coleslaw	lce Cream & Chocolate Sauce
Saturday 9 January 2020	Spaghetti Bolognaise served with Greek Salad	Chicken Strips with Cheese Sauce, Creamy Potato Bake and Greek Salad	Lemon tart
Sunday 10 January 2020	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Mediterranean Roast Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Fruit Salad & Ice Cream
Monday 11 January 2021	Beef Lasagne served with Greek Salad	Butter Chicken served with Basmati Rice and Seasonal Vegetables	Rooibos infused Stewed Fruit
Tuesday 12 January 2021	Crunchy Chicken Schnitzel served with Mushroom Sauce, Potato Wedges and Garden Salad	Bacon, Feta & Spinach Quiche served with Potato Wedges & Garden Salad	Butterscotch and Ginger tart



Wednesday 13 January 2021	Pork & Apple Pie with Gravy, Sweet Potato Wedges & Roast Vegetables	PREMIUM : Fried Calamari served with Tartar Sauce, Potato Wedges and Roast Vegetables	Stewed Apples with Custard
Thursday 14 January 2021	Bobotie Pancakes served with Oven Roast Potatoes and Garden Salad	Crumbed Chicken & Peaches with Feta Garden Salad served with Homemade Bread	Yogurt Tart
Friday 15 January 2021	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Bacon & Blue Cheese Quiche served with Chips and Greek Salad	Watermelon & Ice Cream
Saturday 16 January 2021	Creamy Mince & Basil Pasto Bake served with Garden Salad	Fisherman' s Pie served with Garden Salad	Chocolate Eclairs
Sunday 17 January 2021	Glazed Apricot Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables	Roast Greek Chicken served with Gravy, Roast Potatoes and Seasonal Vegetables	Ginger Pudding & Custard
Monday 18 January 2021	Spinach & Chicken Bake served with Rice and Seasonal Vegetables	Beef Sausages served with Gravy, Mashed Potato and Seasonal Vegetables	Cinnamon Grilled Peaches & Custard
Tuesday 19 January 2021	Bacon, Roast Butternut with Sesame Seeds & Feta Garden Salad served with Homemade Bread	PREMIUM : Grilled Hake with Lemon Butter Sauce, Mashed Potato and Roast Vegetables	Cookies & Cream Layered dessert
Wednesday 20 January 2021	Venison & Onion Pot Pie served with Gravy, Parsley Potatoes and Seasonal Vegetables	Mediterranean Chicken Pasta Bake served with Greek Salad	Chocolate Kisses
Thursday 21 January 2021	Moroccan Chicken served with Rice and Seasonal Vegetables	Cottage Pie served with Gravy and Seasonal Vegetables	Apple Strudel
Friday 22 January 2021	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Three Cheese Quiche served with Roast Potatoes and Greek Salad	Tempura Banana with Ice Cream
Saturday 23 January 2021	Moroccan Chicken Meatballs served on Spaghetti with Garden Salad	Beef Mince "Vetkoek" topped with Cheese served with Garden Salad	Berry Danishes
Sunday 24 January 2021	Red wine & Rosemary Marinated Beef served with Gravy, Roast Potatoes & Seasonal Vegetables	Roast Honey & Mustard Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Banoffie Pie



Monday 25 January 2021 Spinach & Creamy Chicken mince Pancake served with Oven Roast Potatoes and Garden Salad

Braised Pork Chop served with Summer Sambals, Oven Roasted Potatoes and Garden Salad

Bread & Butter Pudding with Custard

Tuesday 26 January 2021	PREMIUM : Fried Calamari served with Tartar Sauce, Potato Wedges and Roast Vegetables	Roast Butternut, Spinach & Chicken Lasagne served with Garden Salad	Chocolate Eclairs
Wednesday 27 January 2021	Honey & Mustard Broccoli Chicken served with Rice and Seasonal Vegetables	Pork Schnitzel served with Cheese Sauce, Sweet Potato Wedges and Seasonal Vegetables	Granadilla Tart
Thursday 28 January 2021	Pork Sausages served with Gravy, Mashed Potatoes and Roast Vegetables	Savoury Chicken Mince Pancakes served with Potato Wedges and Roast Vegetables	Custard Danishes
Friday 29 January 2021	Month End Madness : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Ham, Mustard &Rocket Croissants served with Chips and Greek Salad	Apple Crumble
Saturday 30 January 2021	Chicken Strips with Sweet & Sour Sauce, Potato Salad and Garden Salad	Lambs Liver served with Onion Gravy, Mashed Potatoes and Roast Vegetables	Jelly & Custard
Sunday 31 January 2021	Spinach & Feta Stuffed Pork served with Gravy, Roast Potatoes & Roast Vegetables	Lemon Roasted Chicken with Gravy, served with Roast Potatoes and Roast Vegetables	Lemon Pudding with Custard



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