



WEEK ONE	Monday	Tuesday	Wednesday	Thursday	Friday
<b>LUNCH</b>	ROAST LEG OF LAMB ROAST GARLIC HERB BABY POTATOES PUMPKIN FRITTERS	CHICKEN FILLET STUFFED WITH MUSHROOMS & CARAMELISED ONIONS BASMATI RICE OVEN ROASTED VEGETABLES	GRILLED HAKE & CHIPS FRIES CARROTS & PEAS LEMON WEDGES TARTARE SAUCE	PINEAPPLE GLAZED GAMM THYME SAUCE COUSCOUS ROAST PUMPKIN	BEEF & CHEDDAR BURGERS FRIES  CRÈME CARAMEL
<b>Vegetarian</b>	MUSTARD BROCCOLI SALAD  <i>Fresh Fruit will be available</i>	COLESLAW  <i>Fresh Fruit will be available</i> VEGETABLE LINGUINE PASTA  PEPPERMINT CRISP TART	TOSSED SALAD  <i>Fresh Fruit will be available</i> STUFFED PEPPER	BEETROOT & FETA SALAD  <i>Fresh Fruit will be available</i> COUSCOUS SALAD  CHOCOLATE DESSERT	CORN SALAD  <i>Fresh Fruit will be available</i> VEG & CHEDDAR BURGERS
<b>DESSERT</b>					

WEEK TWO	Monday	Tuesday	Wednesday	Thursday	Friday
<b>LUNCH</b>	SIVERSIDE CHEESY GARLIC BREAD BABY POTATO SALAD GRILLED BUTTERNUT	BACON & PUMPKIN PESTO SCREW PASTA WATERMELON & FETA SALAD	ROSEMARY CHICKEN FILLET SERVED WITH OVEN ROASTED RATATOUILLE COUSCOUS GRAVY	BAKED PESTO HAKE POTATO WEDGES CARAMELISED RED ONION & GREENBEANS LEMON WEDGES	CHICKEN PREGO ROLL SERVED ON PORTUGUESE ROLL POTATO SKINS
<b>Vegetarian</b>	GREEK SALAD  FENNEL & LEMON RISSOTO	TOSSED SALAD  CHEESY BROCCOLI PASTA BAKE	GREEN SALAD  STUFFED PEPPERS	CHUNKY TOMATO SALAD  VEGETABLE PARCELS	FRENCH SALAD  SPINACH & FETA QUICHE
<b>DESSERT</b>	<i>Fresh Fruit will be available</i>	TIRAMISU <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	BLUE BERRY TRIFLE <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>

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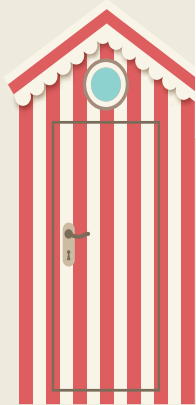




WEEK THREE		Monday	Tuesday	Wednesday	Thursday	Friday
<b>LUNCH</b>	GRILLED BUTTERMILK CHICKEN DRUMSTICKS ROAST VEGETABLES SAVOURY PASTA RICE	CRISPY HOMEMADE FISH FINGERS MASH CREAMY CHIVE SAUCE CORN & PEAS	CUBAN CORIANDER PORK STRIPS MORROCAN COUSCOUS SALAD GRILLED BABY MARROW & CHERRY TOMATOES	LEMON & ROSEMARY CHICKEN LEG QUARTERS PUMPKIN & SWEET POTATO BEETROOT & FETA	BOEREWORS ROLLS TOMATO & ONION RELISH CRISPY POTATO WEDGES GRILLED CORN ON COB	
<b>Vegetarian</b>	CORN, TOMATO & CORIANDER SALAD  ROAST VEGETABLE PASTA	CARROT & PINEAPPLE SALAD  CRISPY VEGGIE FINGERS	GREEK SALAD  VEGETABLE COUSCOUS SALAD	HONEY MUSTARD BROCCOLI SALAD  MUSHROOM & ROSEMARY QUICHE	TOSSED SALAD  VEGGIE SPRINGROLLS	
<b>DESSERT</b>	<i>Fresh Fruit will be available</i>	FRUIT SALAD <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	PINEAPPLE FRIDGE TART <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	

WEEK FOUR		Monday	Tuesday	Wednesday	Thursday	Friday
<b>LUNCH</b>	CHICKEN PILAF SERVED WITH LENTILS SEASONAL VEG	HONEY GLAZED PORK CHOP CRUSHED BABY POTATOES BABY MARROW & ROASTED COCKTAIL TOMATOES	CALAMARI & WEDGES  BUTTERNUT	SIRLION STEAK COUSCOUS SALAD PEPPER SAUCE ROAST ROOT VEGGIES	CRISPY CHICKEN BURGERS POTATO SKINS TOMATO & ONION RELISH	
<b>VEGETARIAN</b>	COLESLAW SALAD  TIKKA VEGETABLE SKEWERS	GREEK SALAD  VEGETABLE PARCELS	WATERMELON, OLIVE & FETA SALAD SPINACH & RICOTTA CREPES	FRENCH SALAD  COURGETTE, MUSHROOM & MOZERRELLA TARTLET	TOMATO, FETA & CUCUMBER SALAD CHICKPEA & FETA BURGERS	
<b>DESSERT</b>	<i>Fresh Fruit will be available</i>	CHOCOLATE DESSERT <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	JELLY & CUSTARD <i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	

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WEEK FIVE	Monday	Tuesday	Wednesday	Thursday	Friday
<b>LUNCH</b>	CHICKEN TIKKA SKEWERS GREEN BEANS & CARAMILESED RED ONIONS TOMATO CORN BOW TIE SALAD	BEEF & ONIONS PIE SEASONAL VEG GRAVY	THAI FISH CAKES CREAMY MASH PEAS & CORN	CRUMBED PORK CHOP OVEN ROAST BABY POTATOES BROCCOLI	BEEF BURGERS FRIES
	RAINBOW SALAD	WATERMELON & FETA SALAD	GREEK SALAD	GARDEN SALAD	FRENCH SALAD
<b>Vegetarian</b>	TIKKA VEGETABLE SALAD	VEG & ONION PIES	THAI CHICKPEA CAKES	CRUMBED VEG SCHNITZEL	VEGGIE BURGERS
<b>DESSERT</b>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i> CHOCOLATE BROWNIE SERVED WITH CHANTILLY CREAM	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i> CUSTARD SLICES	<i>Fresh Fruit will be available</i>

### WEEK SIX

<b>LUNCH</b>	BEEF LASAGNE SEASONAL VEG GARLIC ROLL	CHICKEN PARCELS CRUSHED BABY POTATOES BROCCOLI	FISH & CHIPS TARTARE SAUCE	FILLET STEAK POTATO BAKE PEPPER SAUCE	GOURMET PORK BURGERS AND POTATO WEDGES
	WATERMELON SALAD	GREEN SALAD	COLESLAW SALAD	BEETROOT SALAD	RAINBOW SALAD
	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>
<b>Vegetarian</b>	VEGETABLE LASAGNE	CREAMY VEG PARCELS	STUFFED BUTTERNUT	CREPES,CHEESE &VEG	GOURMET VEG BURGER
<b>DESSERT</b>		STRAWBERRY TARTLETS		OREO CUPCAKES	
	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>	<i>Fresh Fruit will be available</i>

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