

# BELVIDERE PARK MENU – OCTOBER 2018

SAT	SUN	MON	TUE	WED	THU	FRI
		<u>1 October</u> Tomato Bredie Parsley Rice Gem Squash & Peas  Lemon Crumble	<u>2 October</u> Haddock & Cheese Pie, Baby Potato's, Julienne Carrots  Pineapple Meringue Tart	<u>3 October</u> Savory Macaroni & Cheese & Salad  <u>Dinner</u> Pork Medallions (R65) & Sherry Chicken (R45)	<u>4 October</u> Lamb Curry & Rice, Sambals  Apple Crumble & Custard	<u>5 October</u> Hake & Salmon Fish Cakes, Chips, Walnut & Blue Cheese Salad, Green Salad  <u>PUB SUPPER</u> Sticky Pork Spare Ribs
<u>6 October</u> Chicken Schnitzel, Sauté Potatoes & Beetroot Salad  Stewed Fruit & Custard	<u>7 October</u> Roast Beef Roast Chicken Roast Potato Sweet Potato Green Beans Au Gratin Malva Pudding & Custard	<u>8 October</u> Spaghetti Bolognaise, Carrot & Pineapple Salad & Mixed Salad  Jelly & Custard	<u>9 October</u> Stuffed Chicken Breasts (Mushroom/ Feta Cheese) Garlic Baby Potato's & Ratatouille  Peach Cheesecake	<u>10 October</u> Steak & Kidney Pie, Sweet Potato Mash, Green Beans  <u>Dinner</u> Pot Roast Beef (R70) & Roast Tarragon Butter Chicken (R45)	<u>11 October</u> Pork Fillet Stroganoff, Basmati Rice & Baby Marrow  Lemon Meringue	<u>12 October</u> Fried Fish & Chips, Tomato Basil & Feat & Coleslaw  <u>PUB SUPPER</u> Feta & Spinach Cannelloni
<u>13 October</u> Chicken A La King, Parsley Rice, Carrots & Gem Squash  Milk Tart	<u>14 October</u> Roast Lamb Roast Chicken Roast Potato Roasted Butternut & Creamed Spinach Peachy Fridge Cheesecake	<u>15 October</u> Tomato Paprika Patties & Sour Cream, Pasta Rice, Roasted Vegetables  Snow Pudding & Custard	<u>16 October</u> Zucchini Tomato & Feta Quiche, Chips & Green Salad  White Chocolate Mousse & Red Grapes	<u>17 October</u> Beef & Mushroom Casserole, Mash Potato, Gem Squash & Green Beans  <u>Dinner</u> Stuffed Lamb (R85) & Whiskey Chicken (R45)	<u>18 October</u> Pan Fried Liver with Bacon & Onions, Mash Potato, Pumpkin & Green Beans  Vinegar Pudding & Custard	<u>19 October</u> Baked Fish & Mustard Mayo, Chips, & Coleslaw  <u>PUB SUPPER</u> Savory Quiche, Chips & Salad
<u>20 October</u> Mince Hot Pot Roasted Vegetables  Apricot Mousse	<u>21 October</u> <u>BRUNCH</u> Selection Eggs Various Meats Home Baked Bread Grilled Tomato Mushroom Fruit/Yoghurt Muesli  Coffee/Tea	<u>22 October</u> Beef Bangers, Sweet Potato Mash, Peas & Gem Squash  Sticky Toffee Pudding & Custard	<u>23 October</u> Chicken & Broccoli Bake, Potato Rosti & Gem Squash  Caramel Apple Pudding & Ice Cream	<u>24 October</u> Pork Schnitzel, Sauté Potato, Peas & Cauliflower Au Gratin & Baby Marrow  <u>Dinner</u> Oxtail (R80) & Chicken & Ham Pie (R45)	<u>25 October</u> Lamb Moussaka, Herb Greek Roasted Potatoes with Feta Cheese & Greek Salad  Chocolate Mousse	<u>26 October</u> Battered Fish & Chips, Copper Penny Salad, Green Salad  <u>PUB SUPPER</u> <u>100-Club</u> October Fest
<u>27 October</u> Cottage Pie, Carrots & Creamed Spinach  Ice-cream & Fresh Berry Sauce	<u>28 October</u> Roast Pork Roast Chicken Roast Potato Honey Glazed Carrots, Brussel Sprouts in Cream Light Lemon Sponge Pudding	<u>29 October</u> Savory Meatballs, Potato Salad, Beetroot Salad & Green Salad  Jelly & Custard	<u>30 October</u> Chicken & Mushroom Lasagne, Greek Salad & Coleslaw  Crème Caramel	<u>31 October</u> Savory Quiche Chips & Mixed Salad Banana & Maple Pancakes  <u>Dinner</u> Fish & Sour Cream (R55) & Chicken Casserole (R45)		