

# BELVIDERE PARK MENU – March 2019

SAT	SUN	MON	TUE	WED	THU	FRI
						<u>1 March</u>  Fried Fish & Chips & Salad  <b>PUB SUPPER</b> Steak & Ale Pie & Chips
<u>2 March</u>  Savory Mince & Cheese Pancakes, Chips & Green Salad  Apple Crumble & Custard	<u>3 March</u>  Roast Lamb Roast Chicken Roast Potato Broccoli Au Gratin Julienne Carrots  Peach & Granadilla Cheesecake	<u>4 March</u>  Sticky Lime Chicken Crushed Potatoes & Peas  Spiced Pear with Nut Crumble	<u>5 March</u>  Silverside Mash Potato Baby Marrow & Cauliflower Au Gratin  Pear Crumble & Cream	<u>6 March</u>  Savory Macaroni & Cheese Greek Salad & Beetroot Salad  <b>Dinner</b> Lemon & Thyme Fillet Steak (R85) Chicken Cordon Bleu (R45)	<u>7 March</u>  Pan fried Liver, Bacon & Onions Mash Potato Pumpkin Green Beans  Fruit Yoghurt & Mixed Berry Sauce	<u>8 March</u>  Baked Fish with Mustard & Mayo & Chips & Apple Salad & Mixed Salad  <b>PUB SUPPER</b> Chicken Avo Burgers & Chips
<u>9 March</u>  Chicken A La King, Parsley Rice, Carrots & Gem Squash  Milk Tart	<u>10 March</u>  Roast Pork Roast Chicken Roast Potato French Style Green Beans Baked Butternut  Vanilla Pudding with Sautéed Pears	<u>11 March</u>  Lamb Curry Rice Banana Sambals Tomato & Onion Sambals  Ginger Milk Tart	<u>12 March</u>  Savory Quiche Mixed Green Salad, Roasted Butternut Salad & Pumpkin Seeds  Vanilla & Strawberry Mousse	<u>13 March</u>  Beef Pie Potato Wedges, Butternut, Peas & Carrots  <b>Dinner</b> Grilled Fish with Avo Salsa (R55) Crisp Parmesan Chicken & Soft Basil Tomatoes' (R45)	<u>14 March</u>  Spaghetti Bolognese & Greek Salad  Banoffee Pie	<u>15 March</u>  Beer Battered Fish & Chips, Grilled Tomato & Mushy Peas  <b>PUB SUPPER</b> Mini Bobotie Cups & Salad
<u>16 March</u>  Cottage Pie, Broccoli Au Gratin & Gem Squash  Milk Tart	<u>17 March</u> <b>BRUNCH</b> Various Meats Home Baked Bread Grilled Tomato Mushroom Fruit/Yoghurt Muesli  Coffee/Tea	<u>18 March</u>  Chicken Schnitzel Sauté Potato, Gem Squash & Cauliflower Au Gratin  Peach Crumble & Cream	<u>19 March</u>  Smoked Haddock, Spinach & Cheese Sauce Pie, Chips & Feta Salad  Pineapple Meringue Tart	<u>20 March</u>  Pasta Carbonara Mixed Salad,  <b>Dinner</b> Lamb Noisettes (R85) Chicken with Mushroom & Sour Cream (R45)	<u>21 March</u>  <b>KITCHEN CLOSED</b>  <b>PUBLIC HOLIDAY</b>	<u>22 March</u>  Hake & Salmon Fish Cakes  <b>PUB SUPPER</b> Sticky Pork Spare Ribs, Onion Rings & Chips
<u>23 March</u>  Sausage Rolls, Chips & Green Salad  Vinegar Pudding & Custard	<u>24 March</u>  Roast Beef Roast Chicken Roast Potato Yorkshire Puddings Cauliflower & Cheese Sauce French Style Green Beans Creamy Mango Cheesecake	<u>25 March</u>  Baked Fish & Sour Cream Topping Beetroot Salad & Mixed Green Salad  Apricot Mousse	<u>26 March</u>  Stuffed Chicken Breasts (Mushroom/Bacon) Garlic Baby Potato's & Ratatouille  Peach & Granadilla Cheesecake	<u>27 March</u>  Feta, Spinach & Ricotta Cannelloni & Mixed Salad  <b>Dinner</b> Garlic & Rosemary Roast Pork Loin (R75) Balsamic Grilled Chicken (R45)	<u>28 March</u>  Tomato Bredie & Parsley Rice Rice, Braised Garlic & Parmesan Broccoli & Honey Glazed Carrots  Milk Tart	<u>29 March</u>  Haddock Au Gratin, Chips & Green Salad  <b>PUB SUPPER</b> <b>100-CLUB</b> Chicken Lasagne & Salad
<u>30 March</u>  Steak Pie, Mash, Carrots & Green Beans  Stewed Fruit & Custard	<u>31 March</u>  Roast Lamb Roast Chicken Roast Potato Broccoli Au Gratin Julienne Carrots Warm Apple & Cinnamon Cake & Cream					