



The Hibiscus Room

Menu for December 2021

Date	Day	Soup	Mains
1 st	Wednesday	Chunky Vegetable	Pork Schnitzel served with Mushroom Sauce, Mashed Potatoes and Stir-Fry Vegetables
2 nd	Thursday	Mushroom & Leek	Beef Bobotie served with Rice, Tomato Sambals and Baby Marrow Ribbons
3 rd	Friday	Chicken Noodle	Fried Hake served with Crispy Chips and Beetroot Salad
4 th	Saturday	Red Onion	Buttered Chicken Curry served with Rice, Peas and Pumpkin
Sunday 5th December			
<ul style="list-style-type: none"> • Blue Cheese & Caramelized Onion Tartlet • Honey & Soy Glazed Gammon served with Mustard, Rice, Roast Potatoes, Creamed Spinach & Carrot Ribbons • Lemon Fridge Tart 			

Date	Day	Soup	Mains
6 th	Monday	Roasted Cauliflower	Tempura Chicken served with Stir-Fry Vegetables, Spaghetti and Sweet & Sour Sauce
7 th	Tuesday	Creamy Pumpkin	Tuna Pasta Bake served with Mediterranean Vegetables
8 th	Wednesday	Lentil & Barley	Curried Beef & Lentil Pie served with Butternut, Broccoli & White Sauce
9 th	Thursday	Creamy Mushroom	Chicken Schnitzel served with Cheese Sauce, Potato Wedges & Carrot Salad
10 th	Friday	Tomato and Celery	Grilled Hake served with Tartar Sauce, Crispy Chips & Apple Coleslaw
11 th	Saturday	Spinach and Garlic	Creamy Chicken, Leek & Mushroom Penne served with Green Salad
Sunday 12th December			
<ul style="list-style-type: none"> • Caprese Brochette • Lemon & Herb Roast Chicken 1/4 served with Gravy, Rice, Roast Potatoes, Green Beans and Pumpkin • Baked Coconut Puddings served with Custard 			

Date	Day	Soup	Mains
13 th	Monday	Hearty Beef	Spaghetti Bolognese served with Cheddar Cheese & Roast Vegetables
14 th	Tuesday	Chicken and Corn	Coronation Chicken served with Rice, Gravy, Butternut & Baby Marrows
15 th	Wednesday	Broccoli	Beef Kofta served with Herbed Yoghurt, Sweet Potato Wedges, Carrot Rounds and Green Beans
16 th	Thursday	Minestrone	Pork Sausage served with Gravy, Mashed Potatoes and Sweet Peas
17 th	Friday	Potato and Leek	Lemon & Herb Fish Goujons served with Crispy Chips, Tomato, Cucumber & Feta Salad
18 th	Saturday	Brown Onion	Spinach & Feta Quiche served with Potato Wedges & Garden Salad

Sunday 19th December

- Tuna & Cucumber Stack
- Roast Pork Neck served with Gravy, Apple Sauce, Roast Potatoes, Rice, Pumpkin Fritter, Broccoli & Cauliflower Au Gratin
- Sago Pudding served with Custard

Date	Day	Soup	Mains
20 th	Monday	Sweet Potato & Leek	Beef Meatballs served with Creamy Sauce, Spaghetti, Carrot Ribbons and Green Beans
21 st	Tuesday	Roast Vegetable	Curried Pork Pie served with Gem Squash and Baby Marrows
22 nd	Wednesday	Carrot	Beef Bourguignon served with Rice and Broccoli & Corn
23 rd	Thursday	Red Cabbage & Onion	Chicken & Leek Phyllo Tart served with Potato Wedges and Beetroot Salad
24 th	Friday	Spiced Pumpkin	Lemon & Coriander smashed Fishcakes served with Crispy Chips and Greek Salad
25 th	Saturday	Herbed Mushroom	Chicken & Mushroom Pie served with Butternut & Broccoli and Cheese Sauce

Sunday 26th December

- Beetroot Carpaccio served with Feta Cheese & Rocket
- Lemon & Thyme Roast Lamb served with Gravy, Rice, Roast Potatoes, Pumpkin & Green Beans
- Tiramisu

Date	Day	Soup	Mains
27 th	Monday	Roasted Beetroot	Creamy Tuna & Corn Tagliatelle served with Garden Salad
28 th	Tuesday	Creamy Baby Marrow	Chicken a la King served with Rice, Butternut and Green Beans
29 th	Wednesday	Chunky Vegetable	Sweet & Sour Pork served with Spaghetti & Stir-Fry Vegetables
30 th	Thursday	Mushroom & Leek	Mediterranean Chicken served with Potato Wedges, Carrots and Creamed Spinach
31 st	Friday	Chicken & Noodle	Fried Hake served with Tarte Sauce, Chips and Ruby Coleslaw Salad