



The Hibiscus Room

Menu for December 2025

Date	Day	Soup	Mains
1 st	Monday	Sugar Bean	Quiche Lorraine served with Potato Salad, Carrot and Pine Salad and Garden Salad
2 nd	Tuesday	Creamed Spinach	Beef Lasagne served with Homemade Garlic Roll, Tomato and Onion Salad
3 rd	Wednesday	Country Vegetables	Creamy Chicken and Mushroom filled Pancake, served with Savoury Green Beans and Corn
4 th	Thursday	Potato & Spring Onion	Pork Stroganoff served with Noodles, Butternut and Peas
5 th	Friday	Sweet Carrot	Tempura Hake served with Tartare Sauce, Potato Wedges, Beetroot Salad and Coleslaw
6 th	Saturday	Hearty Beef	Hearty Beef Stew served with Rice, Cabbage and Glazed Carrots
Sunday 7th December			
<ul style="list-style-type: none"> • Chicken & Leek Phyllo Basket • Honey and Soya Glazed Gammon served with Gravy, Roast Potatoes, Green Beans and Spiced Butternut • Chocolate Brownie served with Vanilla Ice Cream 			

Date	Day	Soup	Mains
8 th	Monday	Smoked Ham & Pea	Chicken Schnitzel with Mushroom Sauce, White Rice, Creamy Spinach and Spiced Pumpkin
9 th	Tuesday	Barley	Traditional Malay Bobotie served with Yellow Rice, Carrot Salad and Tomato and Onion Sambal
10 th	Wednesday	Cheesy Cauliflower	Spinach and Feta Stuffed Crumbed Chicken Fillet served with Couscous, Mushroom Sauce and Garden Salad
11 th	Thursday	Spiced Pumpkin	Pork Sausage on Mashed Potatoes served with Onion Gravy, Buttered Peas and Corn
12 th	Friday	Chicken Noodle	Hake Goujons served with Tomato Smoor, Chips, Beetroot Salad and Coleslaw Salad
13 th	Saturday	Creamed Mushroom	Creamy Bacon and Mushroom Potato Bake, served with Spiced Butternut and Green Beans
Sunday 14th December			
<ul style="list-style-type: none"> • Greek Salad served with Ranch Dressing • Roast Beef served with Gravy, Roast Potatoes, Broccoli Cheese Bake and Gem Squash • Lemon Meringue Tartlet 			

Date	Day	Soup	Mains
15 th	Monday	Chicken & Vegetable	Chicken Alfredo Linguini Pasta served with Baby Marrows and Sweet Carrots
16 th	Tuesday	Creamed Spinach	Cold Meat Platter (2 Meatballs, 2 Chicken Strips, 2 Slices Sandwich Ham) served with Potato and Egg Salad and Tomato
17 th	Wednesday	Brown Onion	Beef Mince stuffed Cabbage Rolls served with Gravy, Mash Potato, Glazed Carrots and Beans
18 th	Thursday	Sweetcorn	Pork Schnitzel served with Mushroom Sauce, Savoury Rice and Stir-fried Vegetables
19 th	Friday	Roast Vegetable	Tempura Fried Fish served with Potato Wedges, Carrot and Pineapple Salad and Three Bean Salad
20 th	Saturday	Sweet Potato	Beef Cottage Pie served with Peas and Spiced Pumpkin

Sunday 21st December

- Ham and Cheese Croquette on Rocket Salad
- Apricot and Couscous Stuffed Chicken Roll, served with Gravy, Roast Potatoes, Creamed Spinach and Glazed Carrots
- Traditional Trifle

Date	Day	Soup	Mains
22 nd	Monday	Butternut and Orange	Chicken A' La King served with Savoury Rice, Buttered Peas and Corn
23 rd	Tuesday	Split Pea & Bacon	Beef Pie served with Onion Gravy, Potato Wedges, Cabbage and Carrots
24 th	Wednesday	<ul style="list-style-type: none"> • Feta Mousse and Beetroot Stack, served with Poached Pears, Walnut and Honey • Honey & Orange Glazed Gammon and Beef Wellington Red Wine Gravy, Rosemary Roast Potatoes, Pumpkin Fritters served with Caramel Sauce, Pan Fried Green Beans and Table Salad • Creamy Cheesecake served with Fresh Fruits and Fruit Compote 	
25 th	Thursday	<ul style="list-style-type: none"> • Beef Meatballs, Sandwich Ham, Chicken Strips, served with Potato and Bacon Salad, Carrot and Pineapple salad and Roast Vegetable, Feta and Couscous Salad • Apple Crumble and Fresh Chantilly Cream 	
26 th	Friday	Broccoli	Tempura Fried Fish served with Potato Salad, Beetroot Salad and Carrot Salad
27 th	Saturday	Beef & Barley	Sweet and Sour Pork served with Rice, Mixed Vegetables and Cabbage

Sunday 28th December

- Watermelon, Rocket and Feta Salad
- Rosemary Lamb and Red Wine Potjie, White Rice, Pan Fried Green Beans and Pumpkin Fritter
- Crème Caramel

Date	Day	Soup	Mains
29 th	Monday	Tomato and Basil	Chicken Roulade served with Gravy, Savoury Vegetable Couscous, Creamed Spinach and Pumpkin
30 th	Tuesday	French Onion	Pork Stroganoff served with White Rice, Greek Salad and Carrot Salad
31 st	Wednesday	Broccoli	Beef Tomato Bredie served with Mashed Potatoes and Medley of Oven Roasted Vegetables