



The Hibiscus Room

Menu for July 2026

Date	Day	Soup	Mains
1 st	Wednesday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Chicken Broccoli Bake served with Roasted Carrots and Corn
2 nd	Thursday		Pork Bangers served with Gravy, Mashed Potatoes, Roast Butternut and Baby Marrow
3 rd	Friday		Tempura Fried Fish served with Savoury Rice, Tartar Sauce, Coleslaw Salad and Beetroot Salad
4 th	Saturday		Hearty Beef Stew served with Mashed Potatoes, Green Beans and Glazed Carrots
Sunday 5 th July			
• Cream of Broccoli Soup • Sage Roasted Pork Leg served with Gravy, White Fluffy Rice, Green Beans and Spiced Pumpkin • Peppermint Crisp Tart			

Date	Day	Soup	Mains
6 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Crispy Chicken Strips, served with Cheese Sauce, Crispy Potato Wedges, Garden Salad and Carrot Salad
7 th	Tuesday		Beef and Guinness Pot Pie, served with Gravy, Pearled Barley, Buttered Peas and Corn
8 th	Wednesday		Coconut Chicken Curry served with Parsley Rice, Tomato and Onion Sambal and Gem Squash
9 th	Thursday		Pork Schnitzel served with Mushroom sauce, Potato Chips, Beetroot Salad and Coleslaw
10 th	Friday		Fried Fish Goujons and Mashed Potato, Tomato Relish, Glazed Carrots and Baby Marrow
11 th	Saturday		Tomato Bredie served with Samp and Beans, Roast Vegetables
Sunday 12 th July			
- Sweet Potato and Butternut Soup - Roast Beef served with Gravy, Baked Potatoes, Sunshine Squash with Corn and Glazed Carrots - Jan Ellis Pudding served with Custard			

Date	Day	Soup	Mains
13 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Creamy Tuscan Chicken Pan, served with Mashed Potatoes, Green Beans and Spiced Pumpkin
14 th	Tuesday		Cape Malay Bobotie, served with Yellow Rice, Chutney, Tomato and Coriander Sambal and Carrot Salad
15 th	Wednesday		Philadelphia Cheesesteak Skillet, served with Rice, Spice Pumpkin and Cucumber Salad
16 th	Thursday		Sweet and Sour Pork served with Spaghetti, Mixed Vegetables
17 th	Friday		Panko Fried Fish, served with Potato Chips, Garden Salad and Beetroot Salad
18 th	Saturday		Chicken Pie served with Gravy, Buttered Peas and Glazed Carrots

Sunday 19th July

- Italian Vegetable Soup
- Gammon served with Gravy, White Fluffy Rice, Baby Marrow and Cauliflower Cheese Bake
- Warm Apple Crumble served with Cream

Date	Day	Soup	Mains
20 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Spaghetti Bolognese topped with Cheese, served with Seasonal Vegetables
21 st	Tuesday		Chicken Puttanesca, Mash Potatoes, Baby Marrow and Glazed Carrots
22 nd			Beef Lasagne with Homemade Roll and Tomato and Onion Sambal
23 rd	Thursday		Pork and Spiced Apple Pie served with Gravy, Green Beans and Spiced Pumpkin
24 th	Friday		Tempura Fried Fish served with Savoury Rice, Tartar Sauce, Coleslaw Salad and Beetroot Salad
25 th	Saturday		Spicy Chicken and Lentils Stew served with Fluffy Rice, Mixed Vegetables

Sunday 26th July

- Tomato and Basil Soup
- Rosemary Lamb served with Red Wine Gravy, Roast Potatoes, Glazed Carrots and Green beans
- Traditional Malva Pudding served with Custard

Date	Day	Soup	Mains
27 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Mild Pulled Pork Curry Stew served with White Fluffy rice, Cucumber Salad and Carrot Salad
28 th	Tuesday		Beef Sausage served with Tomato Relish, Mashed Potatoes, Corn and Spice Pumpkin
29 th	Wednesday		Chicken Biryani served with Tomato and Onion Sambal, Beetroot Salad
30 th	Thursday		Mongolian Pork served with Samp, Garden Salad and Coleslaw
31 st	Friday		Chicken Chow Mein served with Spiced Pumpkin and Baby Marrow