



The Hibiscus Room

Menu for August 2026

Date	Day	Soup	Mains
1 st	Saturday	See below	Chicken Broccoli Bake served with Roasted Carrots and Corn

Sunday 2nd August

- Vegetable and Lentil Soup
- Sage Roasted Pork Leg served with Gravy, White Fluffy Rice, Spiced Pumpkin and Creamy Spinach
- Lemon Pudding served with Custard

Date	Day	Soup	Mains
3 rd	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Chicken Puttanesca, Mash Potatoes, Baby Marrow and Glazed Carrots
4 th	Tuesday		Beef and Guinness Pot Pie, served with Gravy, Pearled Barley, Buttered Peas and Pumpkin
5 th	Wednesday		Chicken Lasagne served with Homemade Garlic Roll and Garden Salad
6 th	Thursday		Sweet and Sour Pork served with Spaghetti and Mixed Vegetables
7 th	Friday		Tempura Fried Fish served with Savoury Rice, Tartar Sauce, Coleslaw Salad and Beetroot Salad
8 th	Saturday		Coconut Chicken Curry served with Mashed Potato, Tomato and Onion Sambal and Gem Squash

Sunday 9th August

- Chicken and Vegetable Soup
- Roast Beef served with Gravy, Baked Potatoes, Broccoli Cheese Bake and Corn
- Warm Chocolate Brownie served with Cream

Date	Day	Soup	Mains
10 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
11 th	Tuesday		Tomato Bredie served with Samp and Beans, Roast Vegetables
12 th	Wednesday		Cape Malay Bobotie, served with Yellow Rice, Chutney, Tomato and Coriander Sambal and Carrot Salad
13 th	Thursday		Pork and Spiced Apple Pie served with Gravy, Green Beans and Spiced Pumpkin
14 th	Friday		Fried Fish Goujons and Mashed Potato, Tomato Relish, Glazed Carrots and Baby Marrow
15 th	Saturday		Philadelphia Cheesesteak Skillet, served with Rice, Spiced Pumpkin and Cucumber Salad

Sunday 16th August

- Mushroom and Thyme Soup
- Gammon served with Gravy, White Fluffy Rice, Glazed Carrots and Gem Squash
- Warm Apple Crumble served with Cream

Date	Day	Soup	Mains
17 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
18 th	Tuesday		Beef Lasagne with Homemade Roll and Tomato and Onion Sambal
19 th	Wednesday		Chicken Pie served with Gravy, Buttered Peas and Glazed Carrots
20 th	Thursday		Mild Pulled Pork Curry Stew served with White Fluffy rice, Cucumber Salad and Carrot Salad
21 st	Friday		Panko Fried Fish, served with Potato Chips, Garden Salad and Beetroot Salad
22 nd	Saturday		Spaghetti Bolognese topped with Cheese, served with Seasonal Vegetables

Sunday 23rd August

- Chicken Noodle Soup
- Pork Chop served with Gravy, Mashed Potatoes, Green Beans and Spiced Pumpkin
- Traditional Malva Pudding served with Custard

Date	Day	Soup	Mains
24 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Spicy Chicken and Lentils Stew served with Fluffy Rice, Mixed Vegetables
25 th	Tuesday		Hearty Beef Stew served with Mashed Potatoes, Green Beans and Glazed Carrots
26 th	Wednesday		Chicken Chow Mein served with Spiced Pumpkin and Baby Marrow
27 th	Thursday		Mongolian Pork served with Samp, Garden Salad and Coleslaw
28 th	Friday		Tempura Fried Fish served with Savoury Rice, Tartar Sauce, Coleslaw Salad and Beetroot Salad
29 th	Saturday		Beef Sausage served with Tomato Relish, Mashed Potatoes, Corn and Spice Pumpkin

Sunday 30th August

- Cream of Broccoli Soup
- Rosemary Lamb served with Red Wine Gravy, Roast Potatoes, Glazed Carrots and Peas
- Baked Orange Pudding served with Ice Cream

Date	Day	Soup	Mains
31 st	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Chicken Biryani served with Tomato and Onion Sambal, Beetroot Salad