



The Hibiscus Room

Menu for September 2026

Date	Day	Soup	Mains
1 st	Tuesday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Sweet and Sour Pork served with Spaghetti, Mixed Vegetables
2 nd	Wednesday		Chicken Lasagne served with Homemade Garlic Roll and Garden Salad
3 rd	Thursday		Beef and Guinness Pot Pie, served with Gravy, Pearled Barley, Buttered Peas and Pumpkin
4 th	Friday		Temura Fried Fish served with Savoury Rice, Tartar Sauce, Coleslaw Salad and Beetroot Salad
5 th	Saturday		Tomato Bredie served with Samp and Beans, Roast Vegetables
Sunday 6 th September			
• Greek Salad served with Salad Dressing • Sage Roasted Pork Leg served with Gravy, Roast Potatoes, Green Beans and Pumpkin Fritter • Baked Orange Pudding served with Ice Cream			

Date	Day	Soup	Mains
7 th	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Coconut Chicken Curry served with Mashed Potato, Tomato and Onion Sambal and Gem Squash
8 th	Tuesday		Philadelphia Cheesesteak Skillet, served with Rice, Spice Pumpkin and Cucumber Salad
9 th	Wednesday		Pork and Spiced Apple Pie served with Gravy, Green Beans and Glazed Carrots
10 th	Thursday		Cape Malay Bobotie, served with Yellow Rice, Chutney, Tomato and Coriander Sambal and Carrot Salad
11 th	Friday		Fried Fish Goujons and Mashed Potato, Tomato Relish, Spiced Pumpkin and Peas
12 th	Saturday		Creamy Tuscan Chicken Pan, served with Mashed Potatoes, Baby Marrow and Corn
Sunday 13 th September			
• Chicken & Leek Phyllo Basket • Roast Beef served with Gravy, Roast Potatoes, Buttered Peas and Glazed Carrots • Fruit Salad			

Date	Day	Soup	Mains
14 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 Coleslaw Salad
15 th	Tuesday		Beef Lasagne with Homemade Roll and Tomato and Onion Sambal
16 th	Wednesday		Chicken Broccoli Bake served with Roasted Carrots and Corn
17 th	Thursday		Mild Pulled Pork Curry Stew served with White Fluffy rice, Cucumber Salad and Carrot Salad
18 th	Friday		Panko Fried Fish, served with Potato Chips, Garden Salad and Beetroot Salad
19 th	Saturday		Traditional Shepards Pie served with Roasted Broccoli and Spiced Pumpkin
Sunday 20 th September			
• Ham & Cheese Croquette with Herbed Mayo Dressing • Gammon served with Gravy, Roast Potatoes, Baby Marrow and Sweet Corn • Traditional Malva Pudding served with Custard			

Date	Day	Soup	Mains
21 st	Monday	A choice between Creamy Chicken & Mushroom, Beef & Barley or Roast Vegetable, all served with Homemade Bread (All 3 available daily)	Spaghetti Bolognaise topped with Cheese, served with Seasonal Vegetables
22 nd	Tuesday		Mongolian Pork served with Samp, Garden Salad and Coleslaw
23 rd	Wednesday		Spicy Chicken and Lentils Stew served with Fluffy Rice, Glazed Carrot and Baby Marrow
24 th	Thursday		Heritage Day Braai: Beef sausage, Chicken Kebab, Pork Rasher, Potato Salad and Garden Salad
25 th	Friday		Tempura Fried Fish served with Savoury Rice, Tartar Sauce, Three Bean Salad and Potato Salad
26 th	Saturday		Chicken Pie served with Gravy, Buttered Peas and Corn
Sunday 37 th September			
• Mushroom Arancini with Sweet Chilli Dipping Sauce • Rosemary Lamb served with Gravy, Roast Potatoes, Creamy Spinach and Spiced Pumpkin • Traditional Layered Trifle			

Date	Day	Soup	Mains
28 th	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
29 th	Tuesday		Hearty Beef Stew served with Mashed Potatoes, Green Beans and Pumpkin
30 th	Wednesday		Chicken Briyani served with Tomato and Onion Sambal, Beetroot Salad