

GREENHILL MANOR - AUTUMN 2021 MENU



Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Choice of Cereals & Porridge served with Full Cream/Skim/Soy Milk, Wholemeal or White Toast/Bread Accompaniments. Choice of Beverages: Tea, Coffee, Fruit Juice & Water						
BREAKFAST	French Toast	Grilled Tomato & Poached Egg	Scrambled Egg & Bacon	Cheese & Herb Frittata	Spaghetti on Toast	Scrambled Eggs	Poached Egg & Bacon
MORNING TEA	Banana Cake	Ginger Biscuits	Berry Muffins	Poppy Seed & Orange Cake	Jam Drops	Pumpkin Cake	Fork Biscuits
	Tea & Coffee available at Morning Tea						
LUNCH	Baked Herbed Rubbed Chicken	Steak Diane	Roast Chicken Mary Lands w/- Gravy	Pickled Pork w/- Parsley Sauce	Battered Fish w/- Lemon & Tartare	Beef & Guinness Pie	Roast Lamb w/- Mint Jelly
LUNCH	Eggplant Moussaka	Greek Style Lamb & Cannellini Bean Casserole	Spagetti Bolognaise	Old Fashioned Cottage Pie	Beef Stroganoff w/- Mashed Sweet Potato	Zucchini & Egg Slice	Braised Chicken Cutlet in a Mustard Sauce
COOK TO ORDER	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables	Chicken Kiev with Mash Potato & Seasonal Buttered Vegetables
	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce	Grilled Barramundi in Crab Meat Sauce
VEGETABLES	Hasselback Potatoes	Mashed Potato	Roast Potato	Mashed Potato	Chips	Mashed Potato	Roast Potato
	Cauliflower w/- White Sauce	Baked Sweet Potato wedges	Roast Pumpkin	Braised Cabbage	Coleslaw	Green Beans	Roast Pumpkin
	Baked Zucchini	Steamed Beans	Peas	Broccoli	Chef's Salad	Baked Pumpkin	Minted Peas
DESSERT	Raspberry & Vanilla Bread & Butter Pudding	Pavlova, Cream & Mixed Berries	Sticky Date Pudding & Ice Cream	Pannacotta & Couli	Pineapple Upside Down Cake w/- Custard	Stewed Apple & Rhubarb w/- Ice Cream	Fruit Trifle
SOUP	Chunky Beef & Vegetable soup	Creamy Potato & Leek	Mexican Beef & Bean Soup	Red Lentil	Cream of Cauliflower	Creamy Mushroom	Pea & Ham
DINNER	Prawn Cutlets w/- Chips & Salad	Roast Vegetable & Chickpea Stir Fry	Chinese style Omelette	Honey Soy Chicken Drumsticks	Beef & Tomato Ragout on Mash Potato	Braised Pork Casserole	Asian Style Steamed Fish with rice
	Braised Leek, Sweet Potato & Mushroom Tart	Pork Stir Fry w/- Rice	Lamb Stew w/- Semolina Gnocchi & Peas	Salmon Mornay & Rice	Calamari w/- Chips & Salad	Lambs Fry & Bacon w/- Spring Onion Mash	Beef Rissoles with Herbed Gravy & Mashed Potato
SANDWICH & SALAD	Choose from either Assorted Fresh Sandwiches or Chef's Salad in Lieu of Hot Dinner Offer						
DESSERT	Apple Danish w/- Custard	Chocolate Cake & Caramel Sauce	Jelly Fruit & Ice cream	German Apple Pudding	Ice Cream	Bread & Butter Pudding	Apricot Crumble & Ice Cream