



BERGVLIET BISTRO



# DECEMBER 2019

**KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM**

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REQUESTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO  
FOR AN ADDITIONAL CHARGE OF R6.00

## MEAL PRICES:

MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
TAKE AWAY CHARGE	R 6.00

Yours in Service



Western Province Caterers



## MAIN COURSE

**MONDAY**  
**2 DEC 2019**

BUTTER CHICKEN WITH BASMATI RICE  
& SEASONAL VEGETABLES

**TUESDAY**  
**3 DEC 2019**

BEEF & MUSHROOM PIE WITH GRAVY,  
BABY POTATOES & SEASONAL VEGETABLES

**WEDNESDAY**  
**4 DEC 2019**

LEMON & CORIANDER FISH CAKES  
WITH SWEET CHILLI MAYO, POTATO WEDGES & SEASONAL VEGETABLES

**THURSDAY**  
**5 DEC 2019**

SWEET & SOUR PORK KEBABS,  
POTATO WEDGES & SEASONAL VEGETABLES

**FRIDAY**  
**6 DEC 2019**

**PREMIUM:**  
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS  
& SALAD OF THE DAY

## MAIN COURSE

**MONDAY**  
**9 DEC 2019**

CHICKEN SCHNITZEL WITH MUSHROOM SAUCE,  
SAUTEED POTATOES & SEASONAL VEGETABLES

**TUESDAY**  
**10 DEC 2019**

BACON, LEEK & MUSHROOM TAGLIATELLE  
WITH SALAD OF THE DAY

**WEDNESDAY**  
**11 DEC 2019**

BEEF BOBOTIE WITH YELLOW RICE,  
TOMATO SAMBALS & SEASONAL VEGETABLES

**THURSDAY**  
**12 DEC 2019**

MEATBALLS & NAPOLITANA SAUCE,  
PENNE PASTA & ITALIAN SALAD

**FRIDAY**  
**13 DEC 2019**

**PREMIUM:**  
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS  
& SALAD OF THE DAY



## MAIN COURSE

**MONDAY**  
**16 DEC 2019**

PORK SCHNITZEL WITH PEPPER SAUCE,  
SAUTEED POTATOES & SEASONAL VEGETABLES

**TUESDAY**  
**17 DEC 2019**

GRILLED CHICKEN SALAD  
(LETTUCE, TOMATO, CUCUMBER, RED ONION & OLIVES)  
WITH GREEK DRESSING

**WEDNESDAY**  
**18 DEC 2019**

SPAGHETTI BOLOGNAISE  
WITH SALAD OF THE DAY

**THURSDAY**  
**19 DEC 2019**

LIVER, BACON & ONIONS  
MASHED POTATOES & SEASONAL VEGETABLES

**FRIDAY**  
**20 DEC 2019**

**PREMIUM:**  
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS  
& SALAD OF THE DAY

## MAIN COURSE

**MONDAY**  
**23 DEC 2019**

CRUMBED CHICKEN BURGER  
WITH CHIPS & SALAD OF THE DAY

**TUESDAY**  
**24 DEC 2019**

TOMATO BREDIE  
WITH RICE & SEASONAL VEGETABLES

**WEDNESDAY**  
**25 DEC 2019**

BISTRO WILL BE CLOSED ON CHRISTMAS DAY

**THURSDAY**  
**26 DEC 2019**

HAWAIIAN CHICKEN KEBABS  
WITH SWEET POTATO WEDGES & GARDEN SALAD

**FRIDAY**  
**27 DEC 2019**

**PREMIUM:**  
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON, CHIPS  
& SALAD OF THE DAY

## MAIN COURSE

**MONDAY**  
**30 DEC 2019**

SWEET & SOUR PORK STIRFRY  
WITH EGG NOODLES

**TUESDAY**  
**31 DEC 2019**

CHICKEN SCHNITZEL WITH CHEESE SAUCE,  
SAUTE POTATOES & SEASONAL VEGETABLES





EVERGREEN LIFESTYLE BERGVLIET

# CHRISTMAS DINNER

**6 DEC 2019 | 18H00**  
LIVE ENTERTAINMENT  
BY DUO TED & LES  
R185 P/P

WELCOME DRINK SERVED  
ON ARRIVAL

## STARTER PLATED

SALMON TERRINE  
WITH HORSERADISH CREAM,  
CAPERS & MICRO GREENS

## MAIN COURSE BUFFET

ROASTED LEG OF LAMB  
HONEY GLAZED GAMMON  
ROASTED POTATOES  
SAVOURY RICE  
GLAZED BABY CARROTS  
ROASTED BRUSSELS SPROUTS  
RED WINE JUS | APPLE SAUCE

## DESSERT PLATED

LEMON POSSET WITH MACAROON,  
LAVENDER PANNA COTTA  
& FRESH BERRIES

**PLEASE RSVP BY  
3 DECEMBER 2019**  
SHOULD YOU HAVE ANY DIETARY  
REQUIREMENTS OR ALLERGIES, PLEASE  
CONTACT THE BISTRO FOR  
ALTERNATIVE OPTIONS



# TUESDAY DINNERS

BERGVLIET BISTRO, R140 P/P

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>TUESDAY 3 DEC 2019</b>	PORK FILLET TERIYAKI WITH ROAST POTATOES & SEASONAL VEGETABLES	GRILLED HAKE WITH LEMON COUS COUS WITH SEASONAL VEGETABLES	ICE CREAM WITH CHOCOLATE SAUCE  OR  MINI CHEESE PLATE WITH BISCUITS
<b>TUESDAY 10 DEC 2019</b>	CHICKEN CORDON BLEU WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES	BEEF WELLINGTON WITH GARLIC MASHED POTATOES & SEASONAL VEGETABLES	BANOFFEE PIE  OR  MINI CHEESE PLATE WITH BISCUITS
<b>TUESDAY 17 DEC 2019</b>	PORK BELLY WITH PLUM SAUCE, MUSTARD MASHED POTATOES & SEASONAL VEGETABLES	OVEN BAKED MORROCAN CHICKEN, SAVOURY RICE & SEASONAL VEGETABLES	FRESH FRUIT SALAD WITH ICE CREAM  OR  MINI CHEESE PLATE WITH BISCUITS
<b>TUESDAY 24 DEC 2019</b>	HONEY ROAST CHICKEN, ROAST POTATOES & SEASONAL VEGETABLES	LAMB SHANKS IN RED WINE SAUCE, CREAMY MASH & GREEN BEANS & ROSA TOMATOES	APPLE CRUMBLE WITH WHIPPED CREAM  OR  MINI CHEESE PLATE WITH BISCUITS
<b>TUESDAY 31 DEC 2019</b>	SALMON FILLET AND HOLLANDAISE SAUCE, SEASONAL VEGETABLES	BEEF FILLET MEDALLIONS AND PEPPER SAUCE, ROAST POTATOES & SEASONAL VEGETABLES	BAKED GINGER PUDDING WITH CUSTARD  OR  MINI CHEESE PLATE WITH BISCUITS

ALL RESERVATIONS ARE TO BOOKED & SIGNED OFF AT THE BISTRO, PLEASE CALL ON EXT. 200  
ALL MEALS CAN BE PAID ON THE EVENING OR ON BISTRO ACCOUNTS.  
AS ALL MEALS ARE MADE WITH FRESH INGREDIENTS, WE KINDLY ASK THAT YOU BOOK BY NO LATER  
THAN 12PM ON MONDAY FOR CATERING PURPOSES.  
NO-SHOWS OR LAST-MINUTE CANCELLATIONS WILL UNFORTUNATELY HAVE TO BE CHARGED.