



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

MARCH 2021

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 16 MARCH	Beer Battered Hake Served with Chips and Greek Salad	Slow Roasted Beef Brisket with a Red Wine Jus, Mashed Potatoes & Roast Vegetables	Malva Pudding with Custard OR Mini Cheese Plate Coffee / Tea
TUESDAY 23 MARCH	Pork Belly with Plum Sauce, Mustard Smashed Potatoes & Seasonal Vegetables	Butter Chicken Curry with Basmati Rice, Fine Beans & Sambals	Berry Pavlova OR Mini Cheese Plate Coffee / Tea
TUESDAY 30 MARCH	Sundried Tomato, Feta & Thyme Stuffed Chicken, Roasted Baby Potatoes and Seasonal Vegetables	Beef Lasagne served with Balsamic Infused Vegetables	Apple Crumble with Whipped Cream Or Mini Cheese Plate Coffee / Tea

All reservations must be made with the Bistro on Ext 0200. Bookings must be confirmed by no later than 2pm on Friday, for catering purposes as seating is limited due to COVID protocols. Please pay for your meal either by account, cash or credit card. Unfortunately, NO LATE BOOKINGS will be accepted.

No-shows or last-minute cancellations will unfortunately have to be charged to your account.