



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

June 2021

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 1 June	Slow Cooked Lamb Shank and Crushed Potatoes with Baby Corn and Asparagus	Ravioli with Parmesan cheese sauce and Garden Salad	Mini Cheese Plate OR Baked Chocolate pudding with Custard Coffee / Tea
TUESDAY 8 June	Barbequed Pork Strips, Oven Roasted Potatoes and Seasonal Vegetables	Hearty Beef Pie with Savoury Rice Tender Stem Broccoli & Carrots	Mini Cheese Plate OR Stewed Fruit and Custard Coffee / Tea
TUESDAY 15 June	Cape Malay Bobotie served with yellow Rice with Sambal	Roasted Chicken with Garlic & Parsley Potatoes, Cauliflower Cheesy Bake and Pan-Fried fine beans and red peppers	Mini Cheese Plate Or Peppermint Tart Coffee / Tea
TUESDAY 22 June	Beef wellington & Garlic Mashed Potatoes and Seasonal Vegetables	Chicken & Kale Stew with Basmati Rice	Mini Cheese Plate Or Chocolate Mousse with Mixed Berries Coffee / Tea
TUESDAY 29 June	Deep fried Fish with Fried Chips, Lemon Wedges, Tartar Sauce & Greek Salad with Dressing	Roast Pork Neck with Apple Puree, Red Wine Jus, Roasted & Seasonal Vegetables	Mini Cheese Plate Or Pancake Filled with Banana & Caramel with Whipped Cream



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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 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.