



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

August 2021

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 3 August	Rib Eyed Steak on a bed of Mashed Potatoes served with Seasonal Vegetables	Oxtail Stew served with Fragrant Basmati Rice	Mini Cheese Plate OR Sticky Toffee Pudding Coffee / Tea
TUESDAY 9 August	Rosemary Dijon Roasted Lamb on Crushed Potatoes with Baby Carrots and Peas	Beer Battered Fried Fish & Chips, Tartar Sauce, Lemon Wedges, Greek Salad and Dressing	Mini Cheese Plate Or Tiramisu Coffee / Tea
TUESDAY 16 August	Creamy Coconut Chicken Curry served with a Poppadom and Salsa	Oven Roasted Pork Belly, Plum Sauce, Savoury Rice and Roasted Butternut	Mini Cheese Plate Or Apple Crumble with Custard Coffee / Tea
TUESDAY 24 August	Sundried Tomato Chicken Espetadas with Cheesy Wedges and Seasonal Roast Vegetables	Venison & Red Wine Stew with Basmati Rice and Roast Vegetables	Mini Cheese Plate Or Baked Chocolate Pudding Coffee / Tea
TUESDAY 31 AUGUST	Lasagne Served with a Broccoli, Sugar Snap and Pea Salad	Sticky Blueberry and Soya Pork Ribs served with Homemade Cut Chips & Roasted Beetroot Salad	Mini Cheese Plate Or Crème Brulee

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.