



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

October 2021

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
TUESDAY 5 October	Chicken & Kale Stew with Basmati Rice	Slow Roasted Beef Brisket with a Red Wine Jus, Smashed Potatoes & Roast Vegetables	Malva Pudding with custard Or Mini Cheese plate with Biscuits
TUESDAY 12 October	Roasted Rosemary and Garlic Sirloin served with a Chimichurri dressing, Baby Potatoes and Seasonal Vegetables	Butter Curry Chicken with Basmati rice, Sambals and Fine Beans	Berry Pavlova Or Mini Cheese Plate with Biscuits
TUESDAY 19 October	Sundried Tomato, Feta & Thyme Stuffed Chicken, Baby Roasted Potatoes Served with Roasted Vegetables	Roasted Gammon with Roasted Potatoes and Cauliflower and Broccoli with Bechamel Sauce	Apple Crumble with whipped cream Or Mini Cheese Plate with Biscuits
TUESDAY 27 October	Venison Red Wine Stew, Rice, Courgettes and Carrots	Shepherd's Pie Served with a Garden Salad	Lemon Cheese Cake Or Mini Cheese Plate with Biscuits

All reservations for the Social Dinners will need to be made in our new bookings file at the Bistro. Kindly come to the Bistro to ensure you make your booking and choice of menu option on the sheets provided. No more telephonic bookings will be taken for Social Dinners. 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.