



EVERGREEN BERGVLIET

# WHAT'S COOKING

## SOCIAL DINNER MENU – R120 per person

January 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>TUESDAY 4 January</b>	Pork Belly with Plum Sauce, Mustard Crushed Potatoes & Seasonal Vegetables	Battered Hake with Tartar Sauce, Chips, Fresh Lemon, Greek Salad & Dressing	Tiramisu Or Mini Cheese plate with Biscuits
<b>TUESDAY 11 January</b>	Beef Wellington with Red wine Jus, Roasted Potatoes and Roast Vegetables	Roasted Lemon & Herb Chicken, Roasted Potatoes and Roasted Vegetables	Chocolate Mousse Or Mini Cheese Plate with Biscuits
<b>TUESDAY 18 January</b>	Lamb Shank, Mashed Potatoes, Green Beans & Rosa Tomatoes <b>R140.00</b>	Vegetable Ravioli with Creamy Parmesan Sauce & Green Salad with Dressing <b>R120.00</b>	Fruit Salad with Fresh Cream Or Mini Cheese Plate with Biscuits
<b>TUESDAY 25 January</b>	Butter Chicken Curry with Basmati Rice Sambal & Broccoli Stem	Seafood Curry served with a Fragrant Rice	Ice Cream with Chocolate Sauce 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. 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.