



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

February 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
WEDNESDAY 2 February	Pork Belly with Plum Sauce, Crushed Baby Potatoes, Fine Beans and Cherry Tomatoes	Seafood Curry served with a Fragrant Rice	Rooibos infused Stewed Fruit and Custard Or Mini Cheese plate with Biscuits
WEDNESDAY 9 February	Roast Beef with Gravy, Roasted Potatoes, Creamed Spinach and Roasted Butternut	Roasted Lemon & Herb Chicken, Roasted Potatoes, Creamed Spinach and Roasted Butternut	Chocolate Mousse Or Mini Cheese Plate with Biscuits
WEDNESDAY 16 February	Spinach Chicken Roulade with Creamy Mustard Sauce on Mashed Potatoes and Tender Stem Broccoli	Apricot & Apple Glazed Gammon with Mustard Mash Potatoes, Tender Stem Broccoli and Rainbow Carrots	Chocolate Brownie with Ice Cream Or Mini Cheese Plate with Biscuits
WEDNESDAY 23 February	Moroccan Oven Chicken served with Spiced Chick Pea & Vegetables Couscous	Roasted Lamb, Mint Sauce with Creamy Potato Bake, Roasted Zucchini and Red Peppers R140pp	Apple Crumble with Cream 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 12pm on Monday. 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.