



EVERGREEN BERGVLIET

# WHAT'S COOKING

## SOCIAL DINNER MENU – R120 per person

March 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>WEDNESDAY 2 March</b>	Oven Roast Pork Neck with Red wine Jus, New Potatoes and Glazed Carrots & Peas	Roast Honey and Soy Bake Chicken Thighs, New Potatoes and Glazed carrots & peas	Lemon Cheese cake Or Mini Cheese plate with Biscuits
<b>WEDNESDAY 9 March</b>	Seafood Pasta	Beef Bourguignon with Basmati rice	Malva Pudding Or Mini Cheese Plate with Biscuits
<b>WEDNESDAY 16 March</b>	Mediterranean Chicken with Olives on Crushed Potatoes with Pan Fried Beans and Rosa Tomatoes	Lamb Shank on Crushed Potatoes with Pan Fried Beans and Rosa Tomatoes <b>R140</b>	Fruit Salad and Cream Or Mini Cheese Plate with Biscuits
<b>WEDNESDAY 23 March</b>	Pork Belly with Plum Sauce, Mustard Mashed Potatoes & Stem Broccoli and Baby Corn	Chicken Corden Blue served with Cheese Sauce, Stem Broccoli and Baby Corn	Chocolate Mousse Or Mini Cheese Plate with Biscuits
<b>WEDNESDAY 30 March</b>	Pork Fillet Teriyaki Roast Potatoes and Medley of Vegetables	Basil Crusted Hake with Potatoes and Medley of Vegetables	Eaton Mess 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.



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