



EVERGREEN BERGVLIET

# WHAT'S COOKING

## SOCIAL DINNER MENU – R120 per person

**APRIL 2022**

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>WEDNESDAY 6 April</b>	Roast Beef with Yorkshire Pudding, Gravy, Roasted Potatoes, Glazed Carrots & Peas	Crusted Rosemary & Lemon Chicken Thighs with a Dijon Sauce, Glazed Carrots & Peas	Apple Crumble with Vanilla Custard Or Mini Cheese plate with Biscuits
<b>WEDNESDAY 13 April</b>	Pineapple Glazed Gammon served with Rosemary Hasselback Potatoes and Broccoli Au Gratin	Oven Baked Hake with Creamy Lemon Sauce served with Hasselback Potatoes and Pan-Fried Greens	Chocolate & Caramel Tarts with Chantilly Cream Or Mini Cheese Plate with Biscuits
<b>WEDNESDAY 20 April</b>	Creamy Spinach and Chicken Parmesan Bowtie Pasta with Garden Salad	Irish Stew with Basmati Rice	Rooibos Infused Stewed Fruit with Custard Or Mini Cheese Plate with Biscuits
<b>WEDNESDAY 27 April</b>	Pork Belly with Plum Sauce Served with Crushed Mustard Potatoes & Pan-Fried Greens	Homemade Chicken & Leek Pie with Gravy served with Crushed Mustard Potatoes & Pan-Fried Greens	Chocolate Brownie with Espresso 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. Open to visitors, friends and family.