



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

MAY 2022

**MAIN COURSE
OPTION 1**

**MAIN COURSE
OPTION 2**

DESSERT

**WEDNESDAY
4 May**

Roasted Beef Sirloin served with a Red Wine Jus, Roasted Potatoes, Baby Carrots and Creamed Spinach

Roasted Honey Mustard Chicken, Roasted Potatoes with Baby Carrots and Creamed Spinach

Mini Cheese Plate
OR
Apricot Sago Pudding
Coffee / Tea

**WEDNESDAY
11 May**

Beef Bourguignon with Basmati Rice and Seasonal Vegetables

Three Cheese Ravioli with Parmesan Sauce and Italian Salad

Mini Cheese Plate
Or
Chocolate & Caramel Tarts with Chantilly Cream
Coffee / Tea

**WEDNESDAY
18 May**

Pork Belly with Plum Sauce, Hasselback Potatoes, Roasted Butternut and Peas

Melanzane Bake served with Roasted Butternut and Peas

Mini Cheese Plate
Or
Apple Crumble with Custard
Coffee / Tea

**WEDNESDAY
25 May**

Lamb Shank with Mashed Potatoes & Green Beans with Rosa Tomatoes
R145.00

Chicken Tikka with Basmati Rice

Mini Cheese Plate
Or
White Chocolate Plate & Fig Cheese Cake
Coffee / Tea



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All reservations must be made with the Bistro on Ext 0200. 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.