



EVERGREEN BERGVLIET

# WHAT'S COOKING

**SOCIAL DINNER MENU – R120 per person**

**MAY 2022**

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>WEDNESDAY 4 May</b>	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
<b>WEDNESDAY 11 May</b>	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
<b>WEDNESDAY 18 May</b>	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
<b>WEDNESDAY 25 May</b>	Lamb Shank with Mashed Potatoes & Green Beans with Rosa Tomatoes <b>R145.00</b>	Chicken Tikka with Basmati Rice	Mini Cheese Plate Or White Chocolate Plate & Fig Cheese Cake Coffee / Tea



EVERGREEN BERGVLIET

# WHAT'S COOKING

## SOCIAL DINNER MENU – R120 per person

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.