



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

JUNE 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
WEDNESDAY 1 June	Roasted Rosemary and Garlic Beef Sirloin served with a Red Wine Jus, Roasted Potatoes, Butternut and Peas	Roasted Honey Mustard Chicken, Roasted Potatoes, Butternut and Peas	Mini Cheese Plate OR Mixed Berry Eton Mess Coffee / Tea
WEDNESDAY 8 June	Hearty Beef and Baby Onions Pot in Red wine Sauce with Basmati Rice	Rogan Josh Curry, Basmati Rice, Green beans and Sambals	Mini Cheese Plate Or Baked Chocolate Pudding Coffee / Tea
WEDNESDAY 15 June	Pork Neck on Mashed Sweet Potatoes with Seasonal Vegetables	Bacon & Feta Chicken Roulade with Gravy, Mashed Sweet Potatoes and Seasonal Vegetables	Mini Cheese Plate Or Malva Pudding with Custard Coffee / Tea
WEDNESDAY 22 June	Roast Lamb Served with Rich Gravy, Mint Sauce, Herb Roasted Baby Potatoes, Green Beans & Baby Carrots R145.00	Homemade Chicken & Leek Pie served with Pan-Fried Greens	Mini Cheese Plate Or Chocolate Mousse Coffee / Tea
WEDNESDAY 29 June	Apricot Glazed Gammon with Mustard Sauce, Roast Vegetables and Hasselback Potatoes	Shepard's Pie served with Roasted Vegetables	Mini Cheese Plate OR Rooibos Infused Stewed Fruit with Custard Coffee / Tea

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.



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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.