



EVERGREEN BERGVLIET

WHAT'S COOKING

SOCIAL DINNER MENU – R120 per person

JULY 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
WEDNESDAY 6 JULY	Beef Bouguignon with Basmati Rice	Roasted Honey Mustard Chicken, Hassel Back Potatoes, Butternut and Peas	Mini Cheese Plate OR Malva Pudding with Custard Coffee / Tea
WEDNESDAY 13 JULY	Pork Belly with Plum Sauce, served with Crushed Herb Potatoes & Pan-Fried Greens	Homemade Chicken & Leek Pie served with Crushed Herb Potatoes and Pan-Fried Greens	Mini Cheese Plate Or Chocolate Brownie with Espresso Cream Coffee / Tea
WEDNESDAY 20 JULY	Hearty Beef and Baby Onions Pot in Red wine sauce with Basmati Rice	Balsamic Baked Chicken Caprese with Mediterranean Vegetables & Creamy Mashed Potatoes	Mini Cheese Plate Or Apple Crumble with Vanilla Custard Coffee / Tea
WEDNESDAY 27 JULY	Roast Beef with Yorkshire Pudding, Gravy, Roasted Potatoes, Glazed Carrots, Broccoli & Cauliflower Bake	Creamy Spinach & Chicken Parmesan Bowtie Pasta with Toasted Bruschetta and Roasted Vegetable Salad	Mini Cheese Plate Or Sago pudding with Custard 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.