



SOCIAL DINNER MENU – R120 PER PERSON

AUGUST 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
WEDNESDAY 3 August	Roasted Pork Neck Fillet with a Dijon Mustard Sauce, Hasselback Potatoes & Pan-Fried Vegetables	Crusted Spinach, Mozzarella Stuffed Chicken with Dijon Mustard Sauce, Hasselback Potatoes and Pan-Fried Vegetables	Rooibos infused Stewed Fruit and Custard or Mini Cheese Plate Biscuits
WEDNESDAY 10 August	Beef Bouguignon with Basmati Rice	Lemon & Butter Baked Salmon Roasted Vegetable and Herb Couscous R145pp	Chocolate Mousse or Mini Cheese Plate Biscuits
WEDNESDAY 17 August	Roasted Chutney Chicken, Potato Au Gratin with Roasted Butternut and Brussel Sprout	Apricot & Apple Glazed Gammon, Potato Au Gratin with Roasted Butternut and Brussel Sprout	Chocolate Brownie with Ice Cream or Mini Cheese Plate Biscuits
WEDNESDAY 24 August	Butter Chicken, Basmati Rice and Naan Bread & Sambals	Roasted Lamb Shank on Crushed Potatoes with Pan Fried Beans and Rosa Tomatoes R145pp	Chocolate & Caramel Tart with Chantilly Cream or Mini Cheese Plate Biscuits
WEDNESDAY 31 August	Moussaka Eggplant Casserole Served with a Fresh Green Salad	Roasted Sirloin, Roasted Potatoes, Baby Carrots and Creamed Spinach	Pecan Tart with Espresso Cream or Mini Cheese Plate 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.