



SOCIAL DINNER MENU

OCTOBER 2022

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
WEDNESDAY 5 October 2022	Hasselback Caprese Chicken with Balsamic sauce, Roast Baby Potatoes, Pan-Fried Brussels & Julienne Carrots R160 per person	Redwine & Rosemary Marinated Lamb Shank with Roast Baby Potatoes, Pan Fried Brussels & Julienne Carrots R195 per person	Apple Crumble with Chantilly Cream Or Mini Cheese Plate Biscuits
WEDNESDAY 12 October 2022	Lemon & Garlic Yellowtail with Lemon Sauce, White Wine Risotto & Roast Vegetables R160 per person	Teriyaki Pork Neck with Hasselback Potatoes & Roast Vegetables R160 per person	White Chocolate Cheese Cake with Berry Coulis or Mini Cheese Plate Biscuits
WEDNESDAY 19 October 2022	Slow Roasted Sirloin with Redwine Jus, Garlic Crusted Potatoes & Pan-Fried Vegetables R160 per person	Blue Cheese & Spinach Stuffed Chicken with Garlic Crusted Potatoes & Pan-Fried Vegetables R160 per person	Malva pudding with Vanilla Ice Cream or Mini Cheese Plate Biscuits
WEDNESDAY 26 October 2022	Roasted Pork Belly with Berry Sauce, Duchess Potatoes & Roasted Vegetables R160 per person	Southern Fried Hake, Garlic Aioli, Duchess Potatoes & Roast Vegetables R160 per person	Pecan Tart with Chantilly 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.