

EVERGREEN BERGVLIET

# WHAT'S COOKING

EVERGREEN  
lifestyle  
bergvliet

**SOCIAL DINNER MENU – R160 PER PERSON | R195 EXCLUSIVE MEALS**

**November 2022**

	MAIN COURSE OPTION 1	MAIN COURSE OPTION 2	DESSERT
<b>WEDNESDAY</b> 2 November	Slow Roasted Beef with Gravy & Yorkshire Pudding, Roast Potatoes with Roasted Vegetables <b>R160.00</b>	Lemon & Herb Chicken and Roast Potatoes with Roasted Vegetables <b>R160.00</b>	Berry Pavlova or Mini Cheese Plate Biscuits
<b>WEDNESDAY</b> 9 November	Roast Lamb with Minted Gravy, New Potatoes, Pan Fried Vegetables <b>R195.00</b>	Mediterranean Hake with New Potatoes, Pan Fried Vegetables <b>R160.00</b>	Chocolate & Caramel Tart with Chantilly Cream or Mini Cheese Plate Biscuits
<b>WEDNESDAY</b> 16 November	Beef Bourguignon with Basmati Rice and Sauteed Green Beans <b>R160.00</b>	Caprese Hasselback Chicken with Basil Pesto Sauce, Oven Roast Potatoes with sour cream & Sauteed Green Beans <b>R160.00</b>	Apple Crumble with Vanilla Ice Cream or Mini Cheese Plate Biscuits
<b>WEDNESDAY</b> 23 November	Sage & Apple Pork, Mustard Sauce, Hasselback Potatoes & Pan-Fried Greens <b>R160.00</b>	Homemade Chicken & Leek Pie Served Hasselback Potatoes & Pan-Fried Greens <b>R160.00</b>	Chocolate Mousse or Mini Cheese Plate Biscuits
<b>WEDNESDAY</b> 30 November	Beef Oxtail with Basmati Rice and Pan-Fried Vegetables <b>R160.00</b>	Three Cheese Ravioli with Parmesan Sauce and Italian Salad <b>R160.00</b>	Milk Tart 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.