

EVERGREEN BERGVLIET

WHAT'S COOKING

EVERGREEN
lifestyle
bergvliet

EVERGREEN BERGVLIET – SOCIAL DINNER - MARCH 2023

R195.00 PER MEAL

DATE	MENU		
	OPTION 1	OPTION 2	DESSERT
WEDNESDAY 1 MARCH	MUSTARD RUBBED BEEF FILLET MEDALLIONS SERVED WITH A RICH BEEF JUS CREAMY POMME PUREE AND SEASONAL GREENS	GRILLED KINGKLIP SMOTHERED IN A CAPER AND LEMON CRÈME SAUCE WITH A SIDE OF DRESSED BROCCOLI AND POTATO CROQUETTE'S	SEASONAL FRUIT AND CHEESE PLATE OR CRÈME BRULEE
WEDNESDAY 8 MARCH	HERB CRUSTED LAMB CUTLETS SERVED WITH A CAULIFLOWER PUREE, CANDIED BABY CARROTS AND A WHITE WINE DEMI GLAZE	CREAMY PRAWN AND MUSSEL KORMA WITH COCONUT CREAM AND GINGER SERVED WITH BASMATI RICE AND A MANGO AND RED ONION SAMBAL	SEASONAL FRUIT AND CHEESE PLATE OR PANNA COTTA TOPPED WITH SEASONAL BERRIES
WEDNESDAY 15 MARCH	CRISPY ROASTED PORK BELLY WITH A HERBED BUTTER SERVED WITH SAGE AND GARLIC CREAMY POTOATO BAKE, ROASTED ROOT VEGGIES, CHUNKY APPLE SAUCE AND A PORK JUS	PAN GRILLED SALMON, HONEY GLAZED STRING BEANS, BUTTERED BABY POTATOES WITH LASHINGS OF ZESTY HOLLANDAISE	SEASONAL FRUIT AND CHEESE PLATE OR BAKED BAKLAVA WITH HONEYED CREAM CHEESE AND PECAN DUST
WEDNESDAY 22 MARCH	MORROCAN STYLE PULLED LAMB NESTLED IN A FLUFFY FLAT BREAD WITH AN ASSORTMENT OF SIDES (HUMMUS/BABA GHANOUSH/HARRISA/PICKLED RED ONION/TZATZIKI) SERVED WITH MARINATED AUBERGINE	SEAFOOD PLATTER: LIGHTLY FLOURED AND GRILLED HAKE FILLET, CALAMARI TUBES, CALAMARI HEADS (FRIED), GRATINATED MUSSELS SERVED WITH ROASTED SWEET POTATO STUFFED WITH SAVOURY RICE	SEASONAL FRUIT AND CHEESE PLATE OR DOUBLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

See you there!



<p>WEDNESDAY</p> <p>29 MARCH</p>	<p>THE CLASSIC BEEF WELLINGTON, FILLED WITH A MUSHROOM DUXELLES, SPINACH AND RENDERED BACON ROLLED IN BUTTERY PUFF PASTRY SERVED WITH A CREAMY GARLIC POMME CREME AND HONEY GLAZED BABY CARROTS WITH LASHINGS OF RED WINE JUS</p>	<p>VELVETY, MILDLY SPICED CHICKEN AND PRAWN KORMA SERVED WITH SOFT AND FLUFFY NAAN BREAD or MUSTARD SEED AND FRIED ONION BASMATI RICE WITH A SIDE OF TURMERIC AND CUMIN BRAISED AUBERGINE AND CARROT, RED ONION AND CORIANDER SALAD</p>	<p>SEASONAL FRUIT AND CHEESE PLATE</p> <p>OR</p> <p>CARAMELIZED APPLE AND PEAR TART TOPPED WITH TOASTED PECANS AND A GENEROUS SCOOP OF VANILLA ICE CREAM</p>
<p>All reservations for Social Dinner will need to be made in our 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.</p> <p><u>No more telephonic bookings will be taken for Social Dinner. Bookings must be confirmed by no later 12pm Monday.</u></p> <p>Please note that we have <u>Vegetarian Options</u> available – please make enquiries when booking.</p> <p>PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD</p>			

See you there!