

25 – 29 January 2021

Date	MENU
Monday Lunch 25 January	Scotch Eggs served with potato salad and a spinach salad with honey mustard dressing
Tuesday Lunch 26 January	Butternut, feta and bacon quiche served with summer green salad
Wednesday Lunch 27 January	Bobotie served with yellow rice and peas, complimented by pineapple & pepper salad ❄️
Thursday Lunch 28 January	Honey and soy glazed chicken served with vegetable and noodle stir-fry ❄️
29 January	Deep fried or grilled hake and chips served with apple and red cabbage slaw, with garden salad and tartar sauce Bistro R65.00 Home delivery 70.00

**PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD**

Place orders on EXT 1209

**Meals eaten or collected at Bistro R48.00,
if delivered R55.00 or otherwise specified**

***Re-heating guide,
set oven to 160 deg C and warm gently for 15-20min**

See you there!

EVERGREEN BROADACRES

WHAT'S COOKING


EVERGREEN
lifestyle
broadacres

WEDNESDAY NIGHT TAKE AWAY DINNER OFFERING

Oxtail phyllo parcel,
deboned braised oxtail wrapped in phyllo pastry,
rosemary jus,
served with mash potatoes & butter beans,
roasted carrots

R90.00

Or

Chicken Coq Au Vin,
with button mushrooms and bacon,
served with seasonal baby vegetables
and parsley new potatoes

R90.00

Dessert

Apple panna cotta with toffee
sauce and ginger nut crumb

R25.00

See you there!