

Village Annual Christmas social dinner

You are invited to join us for the Christmas
Social Dinner as annually celebrated by the
Village.

When: 7 December 2022

Time: 17:30pm for 18:00

Cost: R230.00 per person

(no outside guests)

Please book with Tshwanelo on Ext 1200
by thursday 1 December 2022.

Seating: Round tables of 10 only so please
plan and book your seats.

We are collecting toys for underprivileged
children again this year and ask that you
please bring a wrapped toy and indicate on
the label whether it is for a boy or a girl and
the estimated age group





Christmas social dinner

7 DECEMBER 2022

Plated Starter

Smoked salmon pate crostini with Danish herring, apple, dill and cucumber salad with sour cream dressing

Bread rolls

AVAILABLE

Main Course Buffet

Sugar baked gammon with apple sauce

Turkey & chicken macerated fruit and roast nut roulade with wild mushroom and whisky sauce

Vegetable lasagne

Roast butternut with orange, ginger, cinnamon and Maple syrup

Savoury rice with lentils

Roast potatoes

Dessert platter per table

Variety of sweets and tarts including

Mini chocolate brownie with berry cream, mini lemon meringues, mini milk tarts, Mini chocolate mousse with seasonal berries

Fruit kebabs and sliced seasonal fruits with wild berry compote

Mini fruit mince pies with cheddar cheese, and cheese straws

Vegetarian Option Main Course

Chickpea and quinoa risotto with avocado

pear and parmesan cheese

Lentil curry with deep-fried halloumi



YOU ARE INVITED TO
A VILLAGE

Friday Christmas market

02 December 2022
10:00 - 15:00 pm
Evergreen Lifestyle
Village Broadacres

Free entry

Book for Friday fish and chips
at our Bistro and make an
afternoon of it.

Resident stalls:

Gloria Boswell - Embroidery, sewing, fudge
Jo Rebello - Model cars
Ada Rebello - crockery and various
Lisa Nutall - Paper lanterns and pillows
LynTurner - Craft and Food (Cake by slice)
Bev Jackson - Lions Christmas Cakes for Pierre and Moira
Libby Baker - bird feeders
Chris Edwards - Shopping bags and Cellphone stands
Angela McMurray - Books
Sheila Schulkins - Jewelery
Heather Mutch -

Vendor stalls:

Leedz Crafts
Spiral Potato slicer
Kraakvars Vellies & Creations
Vino Chilla and Aquafloat
Tracy's home made pickles & jams
Lorian's cheeses
CM Gift specialists
Cushions and more by Teresa
Susan Astle miniature biscuits and needlework
Fresh Fruit
Xmas cakes & decor by CK Creations
Gin
Wine
Custom Made gifts

CHRISTMAS DAY LUNCH MENU

25 December 2022 @ 12:00

Decorate your own table ★

Plated Starter

Smoked chicken and nectarine salad with feta and mint, honey and balsamic dressing and rye bread croutons

Main Course Buffet

Sugar baked gammon with apple and cranberry sauce
Roast leg of lamb with mint sauce, and mushroom whisky sauce
Durban Chicken curry with sambals and roti
Penne pasta with rocket pesto, grilled baby marrow, roast cocktail tomatoes and toasted almonds
Cauliflower and broccoli in cheese sauce
Roast butternut and sweet potato in cinnamon and maple syrup
Basmati Rice
Roast rosemary potatoes

Dessert buffet

Sherry trifle,
Wild berry cheesecake
Brandy plum puddings with cinnamon crème Anglaise
Fruit mince pies
Vanilla ice cream with chocolate and wild berry sauce
Fruit kebabs and seasonal sliced fruits with fruit coulis
Cheese board with local cheeses, red onion marmalade, savoury crackers, and cheese straws

R235.00 per Residents
R260.00 per Outside Guest
R160.00 per child
under 12 years

Book with Tshwanelo on
EXT 1200 by 19 December 2022

Time to Celebrate

H A P P Y

New Year

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**Join us as we celebrate and
welcome the new year with
champagne and dancing.**

**DeWalt from Gypsey G will be
playing music to dance to till the
early hours.**

**Book with Tswanelo on EXT 1200
by 22 December 2022 at 17:00**

New Year's Eve Menu

Starter

Salad platter per table (20h00-20h30)
Grilled vegetables in balsamic dressing,
marinated feta and olives,
Parmesan bruschetta,
chicken liver and mushroom pate

Main Course Buffet (21h00)

Roast beef fillet with roast pearl onions,
caramelised garlic and red wine jus
Crisp battered kingklip with tartar sauce,
cream and lemon caper sauce
Pasta bake with mushroom sauce and grilled baby marrow
Baby potatoes in parsley butter
Seasonal vegetables in herb butter
Fried Spanish rice

Dessert Platter per table (22h00)

Mini milk tarts with candied orange cream
Chocolate brownies with white chocolate
crème fraiche and seasonal berries
Mini apple crumble with cinnamon cream
Fruit kebabs with selection of cheeses,
red onion marmalade,
cheese straws and grissini sticks

Champagne on ice for midnight

R230.00 per Residents
R260.00 per Guest