

EVERGREEN BROADACRES

WHAT'S COOKING

EVERGREEN
lifestyle
broadacres

FEBRUARY 2023 SOCIAL DINNER MENU'S

	Starter on the tables	Main Course Option 1	Main Course Option 2	Dessert
Wednesday – 01 Feb 2023	Greek salad platter per table	Beef stroganoff, steamed rice, creamed spinach and roast butternut R80	Chicken lasagne, served with creamed spinach roast butternut R75	Banana split, with ice cream, caramel and chocolate sauce, toasted pecan nuts – R45
Wednesday - 08 Feb 2023	Chicken noodle soup	Pork sage meatballs stuffed with feta, served with cream onion and garlic sauce, pasta rice and Greek salad– R80	Mediterranean chicken kebabs with roasted tomato sauce, roasted baby marrows and couscous – R80	White and dark layered chocolate mousse with wild berry compote – R45
Wednesday – 15 Feb 2022 Valentines (*Chef of the Year winning menu)	*Beetroot Carpaccio with deep-fried feta, garlic aioli, sweet potato crisps and red wine balsamic reduction	*Spicy Moroccan lamb with jewelled rice, grilled brinjals and baby marrows – R105	Poached chicken in a cream white wine and tomato sauce, baby seasonal vegetables and Parsley mash – R105	*Crème Catalan infused with cinnamon and lemon, with brulee topping and rosewater crème fraiche – R55
Wednesday – 22 Feb 2022	Potato and leek soup with cheese croutons	Pork schnitzel with cheese sauce, sauté potatoes, carrots and peas- R80	Chicken pie with mash and gravy served with carrots and peas – R75	Malva pudding and custard – R40

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

**Please book at Reception with Tshwanelo only on EXT 1200
between 08:00 and 17:00.**

Please book by 17:00 on Monday.

See you there!