

EVERGREEN DIEP RIVER

WHAT'S COOKING

APRIL 2023

WEEKLY LUNCH R60/ SUNDAY LUNCH R90 and DESSERT R20

Date	Option 1	Option 2	Vegetarian
MONDAY 24 APRIL	COTTAGE PIE WITH BEETROOT SALAD	LEMON AND HERB ROASTED CHICKEN, SAVOURY RICE AND VEGETABLES	VEGETABLE AND BAKED BEAN COTTAGE PIE AND BEETROOT SALAD
TUESDAY 25 APRIL	PORK CHOPS WITH POTATO WEDGES, GRAVY AND VEGETABLES	BOEREWORS WITH GRAVY, MASH AND VEGETABLES	VEGETARIAN SAUSAGE WITH GRAVY, MASH AND VEGETABLES
WEDNESDAY 26 APRIL	SAVOURY HAM AND CHEESE QUICH WITH SIDE SALAD AND VEGETABLES	BUTTER CHICKEN CURRY WITH BASMATI RICE, TOMATO AND ONION SAMBALS, TZATZIKI	THREE BEAN CURRY WITH BASMATI RICE, TOMATO AND ONION SALSA, SAMBALS, TZATZIKI
THURSDAY 27 APRIL	TRADITIONAL CABBAGE STEW, WHITE RICE AND ROASTED CINNAMON PUMPKIN	CHICKEN SCHNITZEL WITH CHEESE SAUCE, POTATO WEDGES AND VEGETABLES	VEGETARIAN SCHNITZEL WITH CHEESE SAUCE, POTATO WEDGES AND VEGETABLES
FRIDAY 28 APRIL	BATTERED HAKE, TARTARE SAUCE AND CHIPS WITH FRESH LEMON AND COLESLAW	SAVOURY MINCE PANCAKES (X2) WITH GREEN SALAD AND VEGETABLES	SAVOURY VEGETARIAN MINCE PANCAKES (X2) WITH GREEN SALAD AND VEGETABLES
SATURDAY 29 APRIL	BONELESS PORK RIB BURGER AND CHIPS WITH SALAD GREENS		VEGETABLE BURGER AND CHIPS WITH SALAD GREENS
SUNDAY 30 APRIL	R 120: ROAST LAMB, ROASTED POTATOES, MINT SAUCE AND SEASONAL VEGETABLES R 20: ORANGE BAKED PUDDING AND CUSTARD		R60: TOMATO, FETA AND BROCCOLI QUICHE WITH VEGETABLES R20: ORANGE BAKED PUDDING AND CUSTARD

Remember to book for daily lunches by 10h00 the day before and to book by Friday for Sunday Lunch.

Should you wish to order Breakfast and Toasted Sandwiches from the Bistro during the week, please note that there may be a slight delay between 12h00 – 13h00 whilst the kitchen is serving the daily special. We thank you for your patience.

Please note that we have Vegetarian Options available – please make enquiries when booking.

PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

See you there!