



NOORDHOEK BISTRO

DECEMBER 2019

KINDLY BOOK YOUR MEALS A DAY IN ADVANCE BEFORE 4PM

KINDLY NOTE THAT ALL MEALS WILL BE CHARGED AS INDICATED ON THE MENU.

NO CROCKERY IS ALLOWED TO LEAVE THE DINING ROOM.

SHOULD TAKE AWAYS BE REEQUESTED, TAKE AWAY CONTAINERS CAN BE SUPPLIED FROM THE BISTRO FOR AN ADDITIONAL CHARGE OF R6.00

MEAL PRICES:

STARTER	R 12.00
STANDARD MEAL OF THE DAY	R 48.00
PREMIUM MEAL OF THE DAY	R 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours in Service





STARTER

MAIN COURSE

DESSERT

**SUNDAY
LUNCH
1 DEC 2019**

COLESLAW
WITH TOASTED NUTS

R90.00
ROASTED LEG OF LAMB
WITH RED WINE JUS, ROAST
POTATOES & SEASONAL
VEGETABLES

PEACH CRUMBLE
WITH WHIPPED
CREAM

MAIN COURSE

**MONDAY
2 DEC 2019**

CHICKEN SCHNITZEL WITH CHEESE SAUCE,
MASHED POTATOES & SEASONAL VEGETABLES

**TUESDAY
3 DEC 2019**

BEEF BOURGUIGNON WITH RICE
& SEASONAL VEGETABLES

**WEDNESDAY
4 DEC 2019**

PORK & APPLE PIE WITH GRAVY,
BABY POTATOES & SEASONAL VEGETABLES

**THURSDAY
5 DEC 2019**

GRILLED CHICKEN WITH MUSHROOM SAUCE,
SWEET POTATO WEDGES & SALAD OF THE DAY

**FRIDAY
6 DEC 2019**

CRUMBED CALAMARI WITH TARTAR SAUCE,
SAVOURY RICE & SEASONAL VEGETABLES

MAIN COURSE

**MONDAY
9 DEC 2019**

BEEF LASAGNE WITH SALAD OF THE DAY

**TUESDAY
10 DEC 2019**

BACON, LEEK & MUSHROOM QUICHE
WITH POTATO WEDGES & SALAD OF THE DAY

**WEDNESDAY
11 DEC 2019**

CHICKEN STRIPS WITH EGG NOODLE, STIR-FRIED VEGETABLES
& SWEET & SOUR SAUCE

**THURSDAY
12 DEC 2019**

BEEF & MUSHROOM PIE WITH GRAVY,
BABY POTATOES & SEASONAL VEGETABLES

**FRIDAY
13 DEC 2019**

PREMIUM:
FRIED FISH WITH TARTAR SAUCE, FRESH LEMON,
CHIPS & SALAD OF THE DAY



STARTER

MAIN COURSE

DESSERT

**SUNDAY
LUNCH
15 DEC 2019**

SPRING ROLLS
WITH DIPPING SAUCE

ROASTED BEEF WITH RED WINE JUS,
ROAST POTATOES & SEASONAL
VEGETABLES

BANOFFEE PIE

MAIN COURSE

**MONDAY
16 DEC 2019**

CHICKEN TERIYAKI
WITH MASHED POTATOES & SEASONAL VEGETABLES

**TUESDAY
17 DEC 2019**

BEEF BOBOTIE WITH YELLOW RICE,
TOMATO SAMBALS & SEASONAL VEGETABLES

**WEDNESDAY
18 DEC 2019**

BACON, LEEK & MUSHROOM TAGLIATELLE
WITH SALAD OF THE DAY

**THURSDAY
19 DEC 2019**

CHICKEN SCHNITZEL WITH MUSHROOM SAUCE,
MASHED POTATOES & SEASONAL VEGETABLES

**FRIDAY
20 DEC 2019**

LEMON & CORIANDER FISH CAKES
WITH TARTAR SAUCE, CHIPS & SALAD OF THE DAY

MAIN COURSE

**MONDAY
23 DEC 2019**

BEEF BURGER WITH ONION RELISH & CHEESE SAUCE,
CHIPS & SALAD OF THE DAY

**TUESDAY
24 DEC 2019**

PORK SCHNITZEL WITH PEPPER SAUCE,
MASHED POTATOES & SALAD OF THE DAY

**CHRISTMAS DAY
WEDNESDAY
25 DEC 2019**

SALMON
MOUSSE
WITH ROCKET &
MELBA TOAST

COLD MEATS PLATTER – R80.00
SLICED GAMMON,
ROAST CHICKEN WITH HONEY &
MUSTARD SAUCE, GREEK POTATO
& CHIVE SALAD, GREEK SALAD

CHRISTMAS TRIFLE

**THURSDAY
26 DEC 2019**

CRISPY BACON & EGG SALAD
(LETTUCE, TOMATO, FETA, CUCUMBER)
WITH GREEK DRESSING

**FRIDAY
27 DEC 2019**

CRUMBED CALAMARI WITH TARTAR SAUCE,
SAVOURY RICE & SEASONAL VEGETABLES



STARTER

MAIN COURSE

DESSERT

**SUNDAY
LUNCH**
29 DEC 2019

COLESLAW
WITH TOASTED NUTS

ROASTED PORK NECK
WITH RED WINE JUS, ROAST
POTATOES & SEASONAL
VEGETABLES

PEACH CRUMBLE
WITH WHIPPED
CREAM

EVERGREEN LIFESTYLE NOORDHOEK
**CHRISTMAS
DINNER**
VENUE: EVERGREEN MUIZENBERG
12 DEC 2019 | 18H30 PM
LIVE ENTERTAINMENT
BY DUO TED & LES
R148 P/P

WELCOME DRINK ON ARRIVAL

STARTER

SALMON TERRINE WITH HORSERADISH
CREAM, CAPERS & MICRO GREENS

MAIN COURSE

LAMB SHANKS WITH RED WINE JUS,
DIJON MASHED POTATOES, FINE BEANS &
ROASTED ROSA TOMATOES

OR

STUFFED PORK TENDERLOIN WRAPPED
IN BACON WITH BEETROOT & APPLE
PUREE, FINE BEANS, ROASTED ROSA
TOMATOES & RED WINE JUS

DESSERT

LEMON POSSET WITH MACARON,
LAVENDER PANNA COTTA
& FRESH BERRIES

**PLEASE RSVP BY
6 DECEMBER 2019**

SHOULD YOU HAVE ANY DIETARY
REQUIREMENTS OR ALLERGIES,
PLEASE CONTACT THE BISTRO FOR
ALTERNATIVE OPTIONS

Western Province Caterers