

FEBRUARY 2021

KINDLY BOOK YOUR MEALS AS FOLLOW:

LUNCH BOOKINGS BY 16H30 FOR THE FOLLOWING DAY FRIDAY EVENING FISH & CHIPS BY 11H00 ON THE DAY SATURDAY & SUNDAY BOOKINGS BY 16H30 ON FRIDAYS.

MEAL PRICES:

STANDARD MAIN COURSE	R 48.00
PREMIUM MAIN COURSE	R 62.00
SUNDAY MAIN COURSE	R 80.00
DESSERT	R 16.00
TAKE AWAY CHARGE	R 6.00

Yours In Service





Frank SS	MAIN OPTION 1	MAIN OPTION 2	DESSERT
Monday 1 February 2021	Crunchy Chicken Thigh served with Pineapple Salsa, Potato Bake and Garden Salad	Pork Bangers served with Gravy, Mashed Potato and Seasonal Vegetables	Rooibos Infused Stewed Fruit and Custard
Tuesday 2 February 2021	Lemon & Coriander Fishcakes with Tomato & Onion Relish, Mashed Potatoes and Seasonal Vegetables	Beef Bobotie served with Chutney, Sambals, Yellow Rice and Seasonal Vegetables	Watermelon & Ice Cream
Wednesday 3 February 2021	Beef & Mushroom Pot Pie served with Gravy, Oven Roast Potatoes and Roast Vegetables	PREMIUM : Hake Mornay served with Mashed Potatoes and Roast Vegetables	Sago Pudding & Custard
Thursday 4 February 2020	Crunchy Chicken Schnitzel served with Mushroom Sauce, Potato Wedges and Garden Salad	Bacon, Feta & Spinach Pancakes served with Potato Wedges & Garden Salad	Apple Pie & Ice Cream
Friday 5 February 2020	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Garden Salad	Ham & Blue Cheese Quiche served with Chips and Garden Salad	Jelly & Custard
Saturday 6 February 2020	BBQ Rib Burger served with Potato Wedges & Coleslaw	Honey & Mustard Chicken Broccoli Bake served with Rice and Seasonal Vegetables	Fried Bananas served with Ice Cream
Sunday 7 February 2020	Roast Beef & Yorkshire Pudding served with Gravy, Roast Potatoes & Roast Vegetables	Mediterranean Roast Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Fruit Salad & Ice Cream
Monday 8 February 2021	Beef Lasagne served with Greek Salad	Sweet & Sour Pork Tempura served with Rice and Seasonal Vegetables	Cinnamon Infused Apples with Custard
Tuesday 9 February 2021	Savoury Chicken Mince Pancakes served with Potato Wedges and Greek Salad	Bacon, Egg & feta Garden Salad served with Homemade Bread	Peach Crumble with Custard
Wednesday 10 February 2021	Pork & Apple Pie with Gravy, Sweet Potato Wedges & Roast Vegetables	PREMIUM : Fried Calamari served with Tartar Sauce, Potato Wedges and Roast Vegetables	Sweet melon & Ice Cream
Thursday 11 February 2021	Beef Meatballs served with Tomato Relish on Spaghetti with Seasonal Vegetables	Moroccan Chicken & Spinach Bake served with Rice and Seasonal Vegetables	Bread & Butter Pudding
Friday 12 February 2021	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Bacon & Blue Cheese Quiche served with Chips and Greek Salad	Fried Ice Cream

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Saturday 13 February 2021	Spaghetti Bolognaise topped with Cheese and Greek Salad	Honey Mustard, Ham & Cheese Croissant served with Oven Roasted Potato Wedges and Greek Salad	Chocolate Mousse
Sunday 14 February 2021 Valentine's Day Lunch (Slow Roast Apple & Sage Infused Pork Neck served with Jus, Roast Baby Potatoes & Roast Vegetables	Chicken Roulade served with Jus, Roast Baby Potatoes and Roast Vegetables	Pavlova with berry's
Monday 15 February 2021	Bobotie Pancakes served with Roast Potatoes and Garden Salad	Butter Chicken served with Basmati Rice and Seasonal Vegetables	Watermelon & Ice Cream
Tuesday 16 February 2021	Grilled Chicken, Watermelon and Feta, Garden Salad with Homemade Bread	PREMIUM : Mediterranean Hake served with Mashed Potato and Roast Vegetables	Apple Tart with Ice Cream
Wednesday 17 February 2021	Chicken & Vegetable Pot Pie served with Gravy, Baby Potatoes and Seasonal Vegetables	Lambs Liver served with Bacon & Onion Gravy, Mashed Potatoes and Seasonal Vegetables	Cinnamon Guavas with Custard
Thursday 18 February 2021	Cottage Pie served with Gravy and Roast Vegetables	Creamy Salmon & Spinach Fettucine Pasta served with Garden Salad	Poached Pear with Cream
Friday 19 February 2021	PREMIUM : Fried Hake & Chips with Lemon, Tartar Sauce & Greek Salad	Bacon, Red onion and Feta Quiche served with Potato Wedges and Greek salad	Chocolate Brownies
Saturday 20 February 2021	Crunchy Chicken Schnitzel served with Mushroom Sauce, Garlic Potatoes & Roast Vegetables	Beef Sausages served with Gravy, Mashed Potatoes and Roast Vegetables	Jelly & Custarc
Sunday 21 February 2021	Red wine & Rosemary Marinated Beef served with Gravy, Roast Potatoes & Seasonal Vegetables	Roast Honey & Mustard Chicken served with Gravy, Roast Potatoes and Roast Vegetables	Malva Pudding Custard
Monday 22 February 2021	Fisherman's Pie served with Gravy & Roast Vegetables	Greek Style Chicken Kebabs served with Lemon & Herb Savoury Rice and Stir Fry Vegetables	Berry Danishes
Tuesday 23 February 2021	Ginger & Soya Chicken & Vegetable Stir Fry served on Egg Noodles	Pork Schnitzel served with Cheese sauce, Baby Potatoes and Roast Vegetables	Sago Pudding Custard
Wednesday 24 February 2021	PREMIUM : Fried Calamari served with Tartar Sauce, Potato Wedges and Roast Vegetables	Tomato & Basil Beef Mince Pasta Bake served with Greek Salad	Fruit Cobber & Custard
Thursday 25 February 2021	Chicken & Mushroom Pancakes served with Oven Roast Potatoes and Garden salad	Salmon, Chickpea and Green Bean Garden Salad served with Homemade Bread	Strawberry Mousse & Cookies Layere

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Friday 26 February 2021	Month End Madness : Fried Hake & Chips with Lemon, Tartar Sauce & Coleslaw	BBQ Pulled Pork Gourmet Roll served with Chips and Coleslaw	Orange Bake with Custard
Saturday 27 February 2021	Beef Mince Vetkoek topped with Cheese served with Greek Salad	Creamy Chicken Stroganoff served with Rice and Seasonal Vegetables	lce Cream & Chocolate Sauce
Sunday 28 February 2021	Glazed Apricot Gammon served with Gravy, Roast Potatoes & Seasonal Vegetables	Lemon Roasted Chicken with Gravy, served with Roast Potatoes and Roast Vegetables	Peppermint Tar

