



Social Dinner

FRIDAY, 14TH FEBRUARY- 18H30

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MAIN COURSE- R120

Maple Mustard Salmon Fillet with creamy mash potatoes, Mustard drizzle and seared baby Spinach

OR

Beef Medallion with a Bordelaise sauce served with potato Fondant, charred greens and baby Spinach

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DESSERT - R40

Chocolate Mousse Log with Cookie Crumble, Burnt Meringue and Chocolate ice cream

OR

Cheese Plate with Crackers & Grapes

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TEA/COFFEE R20.00

PLEASE BOOK AND PAY FOR DINNER
AT THE BISTRO BEFORE 12-NOON ON
TUESDAY, 11 FEBRUARY

