

MONTHLY MENU - FEBRUARY 2025

Dear Resident,

Meal options and prices are as follows:

Option 1 – from R72 to R80
Option 2 – From R58 to R65
Vegetarian Meals from R58 to R60

Sunday Roast Meals: R115
Lamb Roast: R140

You will be issued a Servest branded meal card which will be used to pay for your booked meals daily. Meal Cards can be loaded in the restaurant by paying with your Debit/Credit card – please note that the restaurant is cashless.

To load your card via EFT or Activate and receive your card at the Servest Restaurant, pay your top up amount into bank account below, please send proof of payment to the email address below in order for our accounts department to locate the funds – funds take up to five working days to reflect.

Banking details for EFT Servest Pty LTD ABSA Bank Branch: 630487

Account number: 4081659464

Ref: EGMB – Your Name, Surname and Unit Number

Email proof of payment to: EvergreenM@servest.co.za

Kindly note the following: EFT payments will take 3 – 5 Working days before it will show in your account

<u>Topping up Accounts</u> and <u>Meal Payments</u> are done at two different stations at the Bistro. Should you need any assistance with your meal card please contact our onsite manager:

Email: EvergreenM@servest.co.za

Some general points:

- Daily Meal orders by 14h00, previous day
- Sunday orders close Friday at 14h00
- Same day meal cancellations by 09h00 otherwise you will be charged for the meal booked.
- No cash payments accepted.
- Home deliveries will be from 11h30
- Chicken and Vegetarian option available every Sunday

Do not hesitate to contact the caterers on ext. 2249 if you wish to discuss any catering matters.



WEEK 4: 03/03/2025 - 09/03/2025

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 03 MAR	Chicken Caesar Salad and Croutons	Fish Cakes with Tomato Smoor, Mash And Chunky Salad		Lentil Cakes Tomato Smoor, Mash and Chunky Salad
Tuesday, 04 MAR	Fish Curry with Rice And Sambal	Spaghetti Bolognaise Greek Salad		Chickpea, Mushroom, Spinach Penne Pasta Greek Salad
Wednesday, 05 MAR	Chicken Schnitzel With Mushroom Sauce, Potato Wedges and Seasonal Vegetables	Salad Nicoise		Vegetarian Schnitzel Potato Wedges, Cheese Sauce and Salad
Thursday, 06 MAR	Stuffed Jacket Potato With Pulled Beef, Mozzarella, Cherry Tomatoes and Seasonal Salad	Chicken Casserole Fluffy Rice, Baby Marrow and Carrot		Stuffed Jacket Potato, Mozzarella Cheese, Spicy Beans and Corn & Pineapple Salad
Friday, 07 MAR	Figh & Chine with Salad & Tartara Sauca			nt Based Schnitzel Potato Fries and Salad
Saturday, 08 MAR				gan Boerewors Roll melized Onion and Chips
Sunday, 09 MAR R115	Roast Beef with Thyme and Gravy, Roasted Potato, Yorkshire Pudding, Horseradish and Seasonal Vegetables or Grilled Chicken Fillet and Gravy Roasted Potato, Yorkshire Pudding, Horseradish and Seasonal Vegetables or Vegetarian Option: Chickpea & Broccoli stuffed sweet potato topped with Feta and Mozzarella Cheese with Vegetables			Dessert Chocolate Sponge Cake Caramel Sauce Topped With Berries





WEEK 5: 10/03/2025 - 16/03/2025

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60	
Monday, 10 MAR	Chicken A La King Served with Rice Seasonal Vegetables	Pork Bangers with Brown Onion Gravy Mash, Carrots & Peas		Plant Based Bangers Brown Onion Gravy Mash and Bean Salad	
Tuesday, 11 MAR	Kasseler Chop with Mustard Sauce Garlic Baby Potatoes	Beef and Ricotta Cannelloni Bake With Sweet Butternut		Spinach, Feta, Black Bean Pasta Bake with Salad	
Wednesday, 12 MAR	Grilled Chicken Pieces with Savoury Rice & Seasonal Vegetables	German Bockwurst Sausage with Creamy Potato Salad and Green Vegetables		Roasted Vegetable Quesadilla with Salad	
Thursday, 13 MAR	Beef Bobotie Yellow Rice Sweet Butternut And Peas	Chicken Fillet With Creamy Sundried Tomato Sauce, Sweet Potato and Green Salad		Butter Bean Curry With Yellow Rice and Sweet Butternut	
Friday, 14 MAR Social Dinner	Fish & Chips Salad & Tartare Sauce			lliflower, Chickpea and Capsicum Quiche	
Saturday, 15 MAR	Beef Burgers, Asian Slaw Plant I Potato Wedges			ased Burgers, Asian Slaw Potato Wedges	
Sunday, 16 MAR R115	Leg of Pork and Cranberry Sauce, Roast Potatoes, Seasonal Vegetables OR Grilled Chicken Leg Quarter, Roasted Potato and Vegetables OR Vegetarian option: Grilled Butternut filled with Creamy spinach, Roasted Potato and Vegetables		Dessert: Malva Pudding & Custard		





WEEK 1: 17/03/2025 - 23/03/2025

DATE	OPTION 1 – R80	OPTION 2 – R65		VEGETARIAN – R60
Monday, 17 MAR St Patrick's Day Lunch	Irish Cottage Pie served with Carrots and Peas.	Toasted Brioche Bun with Beef Patty, Crispy Bacon, Sunny-Side Fried Egg and topped with garnish served with a side Rustic Fries.		Aubergine Lasagne with Carrots and Peas.
Tuesday, 18 MAR	Beef Bangers, Onion Smoor, Roasted Sweet Potato and Seasonal Vegetables	Oven- Baked Chermoula Chicken, Mediterranean Couscous and Seasonal Vegetables		Plant Based Sausage with Onion Smoor, Roasted Sweet Potato and Seasonal Vegetables
Wednesday, 19 MAR	Oven Roasted Chicken Leg Quarter and Roasted Sweet Potato Wedges & Green Salad	Pork Loin Chop, Gravy with Mash Potato and Butternut		Lentil, Butterbean and Capsicum Smoor with Sweet Potato Mash and Salad
Thursday, 20 MAR	Roti filled with Pulled BBQ Beef and Greek Salad	Tuscan Chicken with Roasted Tomato, Roasted Potatoes, Green Beans		Creamy Chickpea, Butternut and Spinach with Spaghetti and Green salad
Friday, 21 MAR	Rasad Schnitzal With		Based Schnitzel with uce, Sweet Potato Fries and Salad	
Saturday, 22 MAR			log Rolls Tomato Relish with Chips and Salad	
Sunday, 23 MAR R115	Roast Beef, Thyme Gravy, Roasted Potato, Yorkshire Pudding, Horseradish and Vegetables Or Grilled Chicken Fillet, Gravy, Roasted Potato and Vegetables Or Vegetarian Option: Stuffed Jacket potato with Creamy		Dessert Poached Pears with Custard	
	Mushrooms, Sweet Butternut and Green Beans			





WEEK 2: 24/03/2025 - 30/03/2025

DATE	OPTION 1 – R80	OPTION 2 – R65			VEGETARIAN – R60
Monday, 24 MAR	Chicken Penne Pasta Bake Topped with Cheese & Chunky Salad	Shepherd Pie Salad and Sweet Carrots		ots	Spinach, Feta and Mozzarella Pie with Salad Sweet Carrots
Tuesday, 25 MAR	Fish Cakes With Mash Potato, Tomato Smoor Greek Salad	Curried Chicken Filled Roti, Sambals and Vegetables			Roti Filled With Curried Vegetables, Sambal and Salad
Wednesday, 26 MAR	Beef Stir Fry and Rice	Pork Schnitzel with Mushroom Sauce, Potato Wedges and Butternut		ato	Plant Based Schnitzel With Mushroom Sauce, Pasta and Roasted Vegetables
Thursday, 27 MAR	Beef Lasagne With Greek Salad	Chicken Chow Mein With Chinese Egg Noodles			Vegetable Chow Mein With Egg Noodles
Friday, 28 MAR	Fish & Chips & Tartare Sauce Buttern Garden Salad		nut, Peppadew and Cheddar Quiche With Salad		
Saturday, 01 APR	Double Hotdog Rolls with Tomato Relish, Chips and Salad		n Hotdog Rolls Tomato Relish with Chips and Salad		
Sunday, 02 APR R115	Apricot Glazed Smoked Gammon with, Roasted Potato, Grilled Butternut and Green beans Or Oven Roasted Leg Quarter, Gravy, Roasted Potato and Grilled Butternut and Green Beans Or Vegetarian Option: Ravioli filled with a Creamy Pesto, Spinach and Ricotta and Gem Squash and Corn			Dessert: Fruit Salad & Ice Cream	





SUNDAY LUNCH UPDATE

Sunday, 09 MAR R115	Roast Beef with Thyme and Gravy, Roasted Potato, Yorkshire Pudding, Horseradish and Seasonal Vegetables or Grilled Chicken Fillet and Gravy Roasted Potato, Yorkshire Pudding, Horseradish and Seasonal Vegetables or Vegetarian Option: Chickpea & Broccoli stuffed sweet potato topped with Feta and Mozzarella Cheese with Vegetables	Dessert Chocolate Sponge Cake Caramel Sauce Topped With Berries
Sunday, 16 MAR R115	Leg of Pork and Cranberry Sauce, Roast Potatoes, Seasonal Vegetables OR Grilled Chicken Leg Quarter, Roasted Potato and Vegetables OR Vegetarian option: Grilled Butternut filled with Creamy spinach, Roasted Potato and Vegetables	Dessert: Malva Pudding & Custard
Sunday, 23 MAR R115	Roast Beef, Thyme Gravy, Roasted Potato, Yorkshire Pudding, Horseradish and Vegetables Or Grilled Chicken Fillet, Gravy, Roasted Potato and Vegetables Or Vegetarian Option: Stuffed Jacket potato with Creamy Mushrooms, Sweet Butternut and Green Beans	Dessert Poached Pears with Custard
Sunday, 02 APR R115	Apricot Glazed Smoked Gammon with, Roasted Potato, Grilled Butternut and Green beans Or Oven Roasted Leg Quarter, Gravy, Roasted Potato and Grilled Butternut and Green Beans Or Vegetarian Option: Ravioli filled with a Creamy Pesto, Spinach and Ricotta and Gem Squash and Corn	Dessert: Fruit Salad & Ice Cream

