

STARTER

OPTION ONE: Mediterranean Salad of Hearty Chickpeas, Smokey Peppers, Rocket & Feta Served with a Tangy Blueberry Dressing. OPTION TWO: Fried Halloumi Served with Sundried Tomato

Pesto, Rocket & Feta Salad.

MAIN COURSE

OPTION ONE: Honey & Mustard Baked Ham, Sautéed Greens, Golden Roasted Potatoes with Shallot & Apple Jus. OPTION TWO: Squab Lamb Pot Pie Served with Creamy Mashed Potatoes & Steamed Cumin Carrots.

VEGETARIAN OPTIONS:

OPTION ONE: Honey & Mustard Baked Tofu, Served with Sautéed Greens, Roasted Potatoes with Shallot & Apple Jus. OPTION TWO: Ratatouille Pot Pie, Served with Creamy Mashed Potato & Steamed Cumin Carrots.

Dessert

Freshly Baked Easter Brownie Served with Chantilly Cream.

WHEN: 28 March 2024 | TIME: 12h30 PRICE: R200 / Person | RSVP: 25 March PLATED LUNCH

Please book at Reception on 5700 or e-mail: carissav@evergeenlifestyle.co.za or jo-marim@evergreenlifestyle.co.za

> Please Specify What Options You Would Like When Making Your Booking.