



GrannyMouse

It always starts with doing something for you...

**This Christmas, let your Year End function make all the difference...
#daretobedifferent with your #grannymousemoment**

STARTERS

Leek & Potato Soup
Chicken Liver Pate, Herbed Caramelized Red Onions with Tomato & toasted Ciabatta
Garlic, Tomato & Herb Mussels
Fish Cakes with Chilli, Mango & Rocket Salad

MAINS

Fried Polenta Cake, Sautéed Corn Cornels, Peppers, Olives, Red Onions & Sundried Tomato Pesto
Pan seared Butterfish with Lemon, Pea & Mint Risotto
Roast Pork Belly served over Mustard Mash, Sweet Garlic Carrots, Braised Cabbage, Mushroom & Thyme sauce & an Apricot Glaze
Pan seared Beef Fillet served over Sweet Potato Puree with Garlic & Bacon sautéed Brussel Sprouts & a Red Wine Port Jus

DESSERTS

Alcoholic Ice cream Trio *homemade ice cream using festive alcohols*
Christmas Pudding with Brandy Cream & Fig Compote
Amarula Panacotta with homemade Biscotti

3 Course Menu @ R350 per person
Make your choice of 1 dish per course
WELCOME DRINK INCLUDED

Bookings are essential / 3 course set menu per person
Terms & Conditions apply / Some dishes may contain traces of nuts
Price excludes gratuity @ 10% of the final bill

Bookings can be made by emailing
banqueting@grannymouse.co.za or calling 033 234 4071