



GrannyMouse

**Join us on Christmas Day for a relaxed afternoon
with Family & Friends
25th December 2022**

STARTERS:

BEEF CARPACCIO STACK | R85

crispy potato rostie, herb crusted beef carpaccio, black pepper soil,
parmesan shavings & rosemary oil

DECONSTRUCTED CHICKEN PIE | R105

grilled chicken thigh, caramelized leeks & onions sandwiched in flakey puff pastry
finished with thyme & rosemary beurre noisette

DUCK TART | R105

blue cheese & fennel tart base with
dukkah crusted smoked duck breast & beetroot sorbet

STUFFED CHEESY ARANCINI | R75 (V)

creamy arborio rice stuffed with smoked aged gouda
& spicy arrabbiata sauce

MAINS:

SEARED KINGKLIP | R195

pan seared kingklip with thyme & ricotta gnocchi
in a caper & garlic cream sauce

DUCK | R160

zaatar roast duck leg on a butternut galette, burnt butter sauce & kumquat chutney

COUNTRY CORDON BLEU CHICKEN ROLL | R175

cold smoked forest ham with mature white cheddar rolled in a chicken breast,
crumbed with panko & fried, served with creamy mash & mustard gravy

FILLET | R230

grilled fillet, hassle back potato, candied heirloom carrots with
jack daniels butter black pepper cream, grilled mushrooms, roasted garlic parmesan sauce

Seating times allocated and confirmed via email

Bookings are made with acceptance to the above menu

BOOKINGS ARE ESSENTIAL AND ARE ONLY CONFIRMED UPON FULL PREPAYMENT RECEIVED

Bookings close 16th December 2022

Terms & Conditions Apply





Mains Continued

LAMB LOIN CHOP | R230

herb crusted loin chops, creamy polenta, tempura crispy red onions,
pea mint puree & peppadew feta crumb

MIDLANDS GREEN SALAD | R155 (V)

herb salad mix, whole cherry vinaigrette & gruyere pana cotta

BUTTERNUT WITH BAKED FETA & BACON SALAD | R125

honey roasted butternut wedges with flavored baked feta & thick cut bacon bits
on a bed of dressed arugula & baby spinach

KALE & BULGAR TABBOULEH | R170 (V)

kale & bulgar tabbouleh with grilled haloumi & yoghurt dressing topped with a soft boil egg

CAULIFLOWER STEAK POLENTA | R95 (V)

harissa roasted cauliflower wedge served with creamy soft polenta,
cashew nut cream & green pesto oil

DESSERT:

LEMON MERINGUE | R80

thyme & white chocolate mousse, thyme jelly,
thyme & lemon sauce & fresh strawberries

ALASKAN HONEYBEE | R85

honeycomb ice cream, fluffy meringue, swiss roll & a golden honeycomb tuile

TIA'S SIGNATURE EARL LITCHI | R90

Litchi set crème brulee, earl grey jelly, stuffed litchi, earl grey ice cream,
all served in a ginger biscuit wheel

DECONSTRUCTED PEACH COBBLER | R80

caramel peaches, streusel mix, crushed vanilla biscuit & vanilla rum ice cream

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Booking time slots are allocated for bookings made

Deposits required for confirmations, no deposit, no confirmed booking

You will receive an email with confirmation as well as your confirmed time slot

Kiddies menu available from 3 years to 11 years, 12 years up considered an Adult menu

Menu may contain traces of nuts, thus please assess for allergies

Bookings can be made by calling Veronica +27 33 234 4071

Or email banqueting@grannymouse.co.za

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Welcome Home this Christmas!



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