

Join us for a Christmas Lunch experience, meeting new Friends at our Table of Unity, 25[™] December 2016

5 Course Christmas Lunch

WELCOME DRINK UPON ARRIVAL

Mushroom Risotto Cakes, Sautéed Leeks, Saffron Cream, Curry Crumb, Boozed Raisins

Turkey Terrine, Red Wine Black Cherries, Candied Pecan Nuts, Turkey Crackling, Smoked Pumpkin Puree

Seared Herb Salmon, Beetroot Chips, Beetroot Caviar, Wild Rocket Pesto, Garlic & Wasabi Wilted Spinach, Lemon Aioli

Lavender Sorbet, Italian Meringue, Spiced Berry Compote

Rack of Lamb, Herb & Mushroom Stuffing, Pomme Puree, Poached Pear, Sugar Snap, Roast Garlic Jus

Apple Puree, Apple Crisps, White Chocolate Shards, Candied Macadamia Nut Crumb, Spiced Sponge Cake, Brandied Oranges

R850.00 per person

Wine to pair each dish to follow

Welcome Drink from 12h00 and Table of Unity starts 12h30 The menu is a set menu with set wines –NO CHANGES TO THE SET MENU DUE TO THE OCCASION Menu contains traces of nuts, thus please assess for allergies No persons allowed under 18 years of age Play area available for Children with Childminders / Hamburger & Chips with a soft drink @ R50.00pp

> Bookings can be made by calling Veronica +27 33 234 4071 Or email <u>banqueting@grannymouse.co.za</u> Bookings close 16th December 2016

Welcome Home this Christmas!



Due to large amounts of bookings, please double check the menu as dietary requirements are per the menu with regrettably no changes made /seating is at 1 long table in the spirit of Unity (*no separate tables*) Bookings are made with acceptance to the above menu and wines to follow BOOKINGS ARE ESSENTIAL AND ARE ONLY CONFIRMED UPON FULL PREPAYMENT RECEIVED Bookings close 16th December 2016 Terms & Conditions Apply