



**Close off 2022 in a relaxed manner!**  
**Join us for 3 courses & some Christmas flare....**



**STARTERS**

**BEEF CARPACCIO STACK**

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

**STUFFED CHEESY ARANCINI (V)**

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

**MAIN COURSE**

**COUNTRY CORDON BLEU CHICKEN ROLL**

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

**DUCK**

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

**CAULIFLOWER STEAK POLENTA (V)**

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

**DESSERTS**

**LEMON MERINGUE**

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

**DECONSTRUCTED PEACH COBBLER**

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

**Book with Veronica on [banqueting@grannymouse.co.za](mailto:banqueting@grannymouse.co.za)  
or call her on 033 234 4071**

**R350 for 3 courses**

**R285 for 2 courses**

T&C's Apply

Does not include beverages or additional meals

Menu above is accepted upon booking made

Changes are charged for accordingly in addition

Includes some Christmas Décor for the table

**Validity of Offer TILL 24th December 2022**

**Bookings Essential as offer is subject to availability**

**Telephone: 033 234 4071 Email: [banqueting@grannymouse.co.za](mailto:banqueting@grannymouse.co.za)**

**Terms and Conditions Apply**