

MIKO | CHRISTMAS DAY MENU

R 1,750 per person

FESTIVE FEAST BUFFET

Selection of home-baked breads and rolls with butter (V) (Ga) (E) (G) (M) (Ss) (S)

Locally sourced cheese and preserves with crackers (V) (M) (G) (Ss) (Sp) (E) (C)

Locally sourced charcuterie and pickles with crackers (C) (M) (Ga) (Ss) (G) (Mu) (N) (Sp) (Po)

Home-smoked Franschhoek trout gravalax (F) (Sp)

Panzanella salad (Vg) (G) (Ga) (Sp)

Christmas quinoa salad (Vg) (C) (Ga) (Sp) (S)

Beetroot hummus (Vg) (S) (Ga) (Ss) (Sp)

Build your own salad station: (V) (Sp) (M) (Mu) (S)

Baby salad leaves, tomato, cucumber, pickled red onion, marinated olives,
marinated chickpeas, feta cheese, radish crudité, house dressing

FAMILY STYLE SHARING PLATTER

Turkey galantine with spinach, butternut, pine kernels (Ga) (N) (M)

Pan-fried sustainable fish, lemon beurre blanc (Sp) (F) (M)

Roasted neck of Karoo lamb, garlic and rosemary (Ga)

Mustard and citrus glazed gammon (Mu) (Ga) (Sp) (C) (Po)

Served with:

Maple butternut, gorgonzola and cranberry (V) (M) (Sp)

Crispy roast potatoes, MIKO garden herbs (Vg)

Mixed seasonal baby vegetables (Vg)

Chicken jus au lait (C) (Ga) (M) (Sp)

DESSERT

Chocolate and brandy pudding, three month fermented spiced stone fruit (V) (Sp) (G) (E) (M)

Gingerbread and caramel cheesecake (E) (G) (M) (N) (Sp)

Eggnog tart (G) (E) (Sp) (V) (M)

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard
(N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan