

MIKO | CHRISTMAS DAY MENU

R 1750 per person

FESTIVE BUFFET

Selection of home-baked breads and spreads (G)(Ga)(M)(E)(Ss)
Locally sourced cheese and preserves with crackers (M)(G)(E)(Sp)(V)
Locally sourced charcuterie and pickles with crackers (Mu)(Ga)(Sp)(Po)(G)(C)
Home-smoked Franschhoek trout gravalax (F)(Ga)(Sp)
Caprese salad, lightly smoked fior di latte (M)(V)(Sp)
Christmas tabbouleh salad (G)(Sp)(V)(N)(C)
Home-made hummus (S)(Vg)

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

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

FAMILY HARVEST PLATTER

Chicken roulade, butternut, spinach (M)
Sustainably caught fish, crispy capers (F)(Sp)(Mu)
Roasted lamb neck, garlic and rosemary (C)(Ga)(M)
Rooibos, warm spices, honey and citrus-glazed gammon (Po)(M)(Mu)

Served with:

Butternut, gem squash, cinnamon, maple (Vg)
Crispy roasted potatoes, garden herbs (Vg)
Dukkah spice, orange butter, carrots (N)(Vg)(M)
Mandarin beurre blanc (M)(Sp)
Red wine jus (C)(Sp)(Ga)

DESSERT

Christmas popsicles (M)(G)
Gingerbread, caramel, cold-set cheesecake (G)(M)(Sp)
Eggnog tartlet (E)(G)(M)(Sp)

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