

MIKO

CHRISTMAS DAY VEGAN MENU

R 2,145

GRAZING PLATTER

Selection of home-baked breads and rolls with vegan butter (Vg) (G) (S) (Ss)
Seasonal baby vegetable crudités with hummus and baba ganoush (Vg) (S) (Ss)
Panzanella salad (Vg) (G) (Sp)
Tabbouleh salad (Vg) (C) (S)
Build your own salad station:
Baby salad leaves, tomato, cucumber, pickled red onion, marinated olives,
marinated chickpeas, feta cheese, radish crudité, house dressing
(Vg) (Sp) (M) (Mu) (S)
Beetroot hummus (Vg) (S)

MAINS

Tofu and beetroot mille-feuille (Vg) (S)
Butternut and chickpea curry with cous cous (Vg) (S)

- served with -

Maple butternut with cranberry (Vg)
Crispy roast potatoes seasoned with MIKO garden herbs (Vg)
Mixed seasonal baby vegetables (Vg)

DESSERT

Chocolate mousse served with strawberries (Vg) (Sp)
Vanilla and coconut panna cotta with seasonal berry coulis (Vg) (N) (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