

MIKO

NEW YEAR'S EVE LITTLE CORKERS' MENU

R575 per little corker aged 7 - 12 years old
Free for little corkers aged 6 or under (max. 2 per family)

HOMEMADE LEMONADE ON ARRIVAL

WELCOME CANAPÉS

Knysna iced oysters with cucumber and lemon (Mo) (Sp)
Roasted tomato tartlets, basil chiffonade, bocconcini with garlic (G) (M) (E) (Sp)
Franschhoek salmon trout, buckwheat blini, dill crème fraîche (F) (M) (E) (G)
Smoked springbok carpaccio with wild rocket, Parmesan and basil pesto (Sp) (M) (N)
Brown mushroom and halloumi skewer (V) (M) (G)

STARTERS

Fried calamari rings with fresh tartare sauce (Mo) (Sp) (G) (M) (E)
OR
Macaroni and cheese bonbons with homemade tomato sauce (M) (G) (Sp) (G) (E)

MAINS

Pan-fried sustainable fish with creamy mashed potatoes and baby peas (F) (M)
OR
Sparta beef fillet with crispy fries (G) (M) (Sp)

DESSERT

Selection of homemade ice-creams with fresh strawberries (M) (E)
OR
Warm chocolate brownie with chocolate sauce and vanilla ice-cream (G) (N) (M)

(C) Celery (Cl) Cereals with gluten (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

MONT  ROCHELLE

SIR RICHARD BRANSON'S SOUTH AFRICAN HOTEL AND VINEYARD