

MIKO

NEW YEAR'S EVE VEGETARIAN MENU

R1,650 per person

BUBBLES AND LITTLE ROCK WINE ON ARRIVAL

WELCOME CANAPÉS

Mushroom bruschetta with salsa verde (G) (Sp) (Mu)

Avocado spoons with popped wild rice (Sp) (V) (N)

BBQ bringal with spring onion (Sp) (V)

Charred cabbage kebab with garlic and lemon (V)

HOME-BAKED BREAD

Served with infused butter (G) (M) (V)

BUTTERNUT BISQUE

with horseradish gel, basil oil and kataifi pastry nest (M) (G) (V)

GRILLED CAULIFLOWER WEDGE

with sour dough crisps, tomato jam, garlic hummus, feta and pickled daikon
(G) (Sp) (M) (V)

KING MUSHROOM

Garlic-brinjal puree, toasted barley ragout, roasted carrots and garden herb crumble
(N) (M) (V)

DARK CHOCOLATE MOUSSE

with coconut sorbet & banana buckwheat pancake (N) (M) (V)

SELECTION OF PETIT FOURS

After dinner sweet treats from our pastry chef

AFTER DINNER CHEESE BUFFET

Enjoy a selection of local cheeses with preserves and crackers (M) (G) (Sp)

(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