

MIKO

CHRISTMAS DAY VEGETARIAN MENU

R1,200 per person

R600 per little corker aged 7 - 12 years old

Free for little corkers aged 6 or under (max. 2 per family)

BUBBLES AND HOMEMADE LEMONADE ON ARRIVAL

GRAZING PLATTER

Selection of home-baked bread and rolls with butter (G) (M) (V)

Selection of local chevin, blue cheese and camembert (M) (V)

Homemade preserves, chutneys and crackers (Sp) (V)

Flavoured hummus (V)

Marinated olives (V)

Beetroot falafels (V)

Marinated tomato and mushroom skewers with balsamic glaze (Sp) (V)

Smashed avocado rice cracker with dukkha and chipotle dressing
(N) (Ss) (Sp) (V)

Classic Caesar salad with garlic croutons (G) (V)

Fried brinjal with teriyaki noodle salad (Sp) (V) (G)

MAINS

Tomato, spinach and brinjal bake, topped with mature cheddar
(M) (G) (V)

Brown sugar glazed sweet potato with toasted almonds (N) (V)

Crispy roasted baby potatoes with rosemary salt (V)

Mixed seasonal vegetables (V)

DESSERT

Tiramisu trifle (G) (Sp) (M) (V)

Lemon & passionfruit tart (G) (M) (E) (V)

Chocolate choux buns (G) (M) (E) (V)

TEAS & COFFEE



(C) Celery (CI) 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