

MIKO

NEW YEAR'S EVE MENU

R1,650 per person

BUBBLES AND LITTLE ROCK WINE ON ARRIVAL

WELCOME CANAPÉS

Roasted tomato tartlets with basil chiffonade, vegan cheddar cheese and garlic (G) (M) (E) (Sp)

Brown mushroom and smoked tofu skewer (V) (M) (G)

HOME-BAKED BREAD

Served with olive oil (G) (Sp) (M)

EXOTIC MUSHROOM RISOTTO

Burnt leeks, oyster mushrooms and black truffle oil (Sp) (V)

AVOCADO & SUNFLOWER CARPACCIO

Avocado, lime, toasted sunflower seeds and wild rocket (V) (Sp) (N)

MCC SORBET

Local bubbly sorbet with citrus caviar (V) (Sp)

IMPOSSIBLE RAVIOLI

Egg-free pasta, smoked red pepper, garlic emulsion and roasted baby marrows (S) (V)

BLOOD ORANGE CHOCOLATE CAKE

Blood orange sorbet with candied oranges (V)

(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