

MIKO

CHRISTMAS DAY 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

ON THE FEAST TABLE

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

Locally made bresaola, chorizo and salami served with pickles (Sp)

Smoked Franschhoek trout with horseradish cream (F) (Sp) (M)

Smoked snoek pate (F) (M)

Thyme and port infused chicken liver pate with onion marmalade (Sp) (E)

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

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

Build your own salad station: mixed leaves, baby salad leaves, cherry tomatoes, cucumber, red onion, marinated olives, marinated chick peas, peppers, Danish feta, grilled corn, cornichons, radish, carrot sticks, peppadews, hummus, lemon vinaigrette and blue cheese dressing (Sp) (Mu)

Caprese salad with basil pesto (M) (Sp)

Moroccan cauliflower and barley salad (Sp) (Mu) (N) (Ss)

Classic chicken Caesar salad with garlic croutons (E) (G)

Dill & fennel mayo poached prawn lettuce cups (Cr) (Sp)

FAMILY STYLE SHARING PLATTER

Rolled turkey with traditional cranberry and herb bread stuffing (Mu) (Sp) (G)

Pan-fried sustainable fish with lemon and caper cream (F) (M) (Sp)

Roasted leg of Karoo lamb with garlic and rosemary (Sp)

Mustard glazed gammon (Mu)

- served with -

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

Crispy roasted baby potatoes with rosemary salt (M) (V)

Mixed seasonal vegetables (M) (V)

Traditional gravy (Sp)

DESSERT

Tiramisu trifle (G) (Sp) (M)

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

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

TEAS & COFFEE



(C) Celery (Gl) Grains 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