

# MIKO

## CHRISTMAS DAY VEGAN 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 vegan butter  
(G) (V)

Flavoured hummus (V)

Marinated olives (V)

Beetroot falafels (V)

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

Crispy fried tofu and teriyaki noodle salad (G) (Sp) (V)

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

Miso roasted nuts (N) (V)

### MAINS

Tomato, spinach and brinjal bake, topped with vegan cheddar  
(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

Chocolate and espresso mousse (V)

Sticky toffee pudding with Christmas spiced tofu  
custard (V) (G) (N) (Sp)

### 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