

# MIKO

## NEW YEAR'S EVE VEGAN 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 vegan butter (G) (V)

### BUTTERNUT BISQUE

with mustard gel, basil oil and kataifi pastry nest (G) (V) (Mu)

### GRILLED CAULIFLOWER WEDGE

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

### KING MUSHROOM

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

### DARK CHOCOLATE MOUSSE

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

### SELECTION OF PETIT FOURS

After dinner sweet treats from our pastry chef

### AFTER DINNER VEGAN CHEESE PLATTER

A selection of locally crafted vegan cheeses with preserves and crackers (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