

MIKO

NEW YEAR'S EVE MENU

R1,650 per person

BUBBLES AND LITTLE ROCK WINE ON ARRIVAL

WELCOME CANAPÉS

Knysna iced oysters with cucumber and lemon (Mo) (Sp)

Roasted tomato tartlets, basil chiffonade, bocconcini with garlic (G) (M) (E) (Sp)

Franschhoek salmon trout, buckwheat blini, dill crème fraîche (F) (M) (E) (G)

Smoked springbok carpaccio with wild rocket, Parmesan and basil pesto (Sp) (M) (N)

Brown mushroom and halloumi skewer (V) (M) (G)

HOME-BAKED BREAD

Served with infused butter (G) (M) (Li)

RED VELVET PRAWNS

Roasted caperberries, pickled fennel, fresh parsley and red onion with dill crème fraîche
(Cr) (Sp) (M) (G)

TENDERLOIN OF BEEF FILLET

Dauphinoise potatoes, roast red pepper mousse and baby root vegetables with rosemary jus
(M) (C)

MCC SORBET

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

SOUS VIDE KINGKLIP MEDALLION

Pea purée and sumac roasted onions with salsa verde (F) (M) (G) (E) (Sp)

MIKO MINIATURE DESSERTS

Tonka bean crème brûlée, dark chocolate mousse, raspberry macaron, Granny Smith sorbet
(M) (E) (N)

LOCAL CHEESE BOARD WITH HOMEMADE PRESERVES

Mature cheddar, gorgonzola and smoked kwaito served with onion marmalade, pear & raisin
chutney, sweet figs and sesame seed crackers (G) (M) (Ss) (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