

# MIKO

## CHRISTMAS DAY MENU

R 1,860

### FESTIVE FEAST BUFFET

Selection of home-baked breads and rolls with butter (V) (G) (M) (Ss) (S)  
Locally sourced cheese and preserves with crackers (V) (M) (G) (Ss) (Sp) (E) (C)  
Locally sourced charcuterie and pickles with crackers (C) (M) (Ss) (G) (Mu) (N) (Sp)  
Home-smoked Franschhoek trout gravalax (F) (Sp)  
Chicken liver parfait with dark chocolate, hazelnuts and sultana gel (M) (N) (Sp)  
Panzanella salad (Vg) (G) (Sp)  
Tabbouleh salad (Vg) (C) (S)  
Build your own salad station:  
Baby salad leaves, tomato, cucumber, pickled red onion, marinated olives,  
marinated chickpeas, feta cheese, radish crudité, house dressing  
(V) (Sp) (M) (Mu) (S)  
Beetroot hummus (Vg) (S)

### FAMILY STYLE SHARING PLATTER

Turkey galantine with spinach, butternut and pine kernels (N) (M)  
Pan-fried sustainable fish with lemon beurre blanc (Sp) (F) (M)  
Roasted neck of Karoo lamb with garlic and rosemary  
Mustard and citrus glazed gammon (Mu) (Sp) (C) (Po)

- served with -

Maple butternut with gorgonzola and cranberry (V) (M) (Sp)  
Crispy roast potatoes seasoned with MIKO garden herbs (Vg)  
Mixed seasonal baby vegetables (Vg)  
Chicken jus au lait (C) (Sp)

### DESSERT

Chocolate and brandy pudding with three month fermented spiced stone fruit (V) (Sp) (E) (M)  
Vanilla and coconut panna cotta with seasonal berry coulis (Vg) (N) (Sp)  
Peppermint tart (V) (M)

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (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 (Vg) Vegan