

MIKO

NEW YEAR'S EVE VEGAN MENU

R 2,300

WELCOME CANAPÉS

Carrot and cinnamon parfait (Vg) (N) (Sp)
vegan toastie, dark chocolate, hazelnuts, maple fermented cranberry

Baba ganoush gol gappa (Vg)
pepper marmalade, tomato salsa, MIKO garden herbs garnishing

Roasted onion tart (Vg) (G) (N)
puff pastry, wasabi pearls, roasted tobacco onion

APPETISERS

Mushroom 'oyster' (Vg)
cucumber and rose granita, macerated orange, yuzu, coriander

MAIN COURSES

Cauliflower chowder (Vg) (Sp)
roasted pepper, charred sweetcorn, MIKO garden herbs

Beetroot tartare (Vg) (G)
vegan mayonnaise, croutons, MIKO garden herbs, the
following purées: avocado, balsamic garlic, porcini

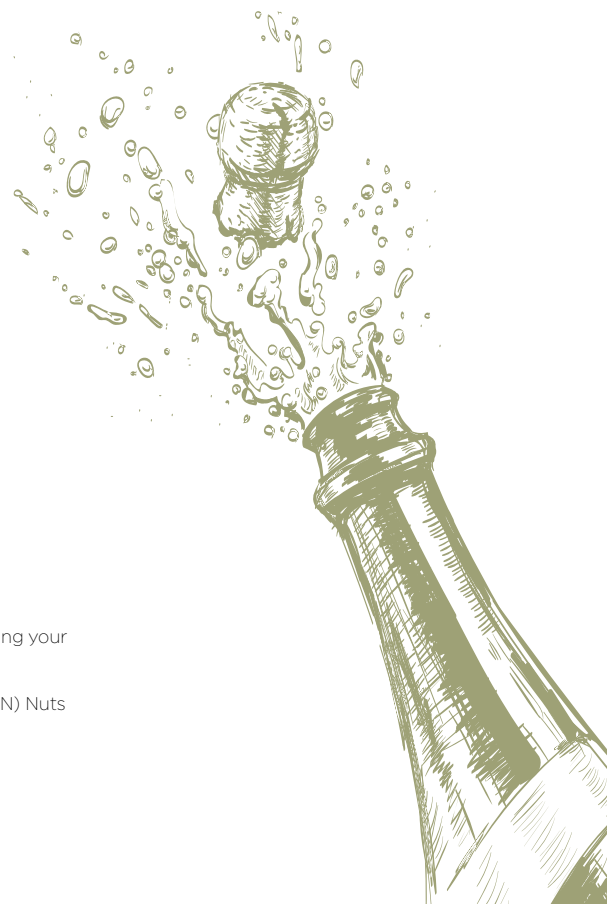
BBQ aubergine steak (Vg) (C) (Sp)
red wine jus, garden peas, roasted carrots, potato fondant,
MIKO garden herbs

DESSERT COURSES

Vegan chocolate bavarois (Vg) (Sp) (N)
strawberry, crumble, vanilla and rose ice cream

Selection of petits fours made by our pastry chef

Cashew nut brûlée (Vg) (N) (Sp)
with candied almonds, citrus



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