

# Michael Nadra BRASSERIE

Primrose Hill

## 3 COURSE PARTY MENU

### STARTERS

Homemade Rye Bread Roll with Normandy Sea Salt Crystal Butter

Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa

Grilled Merguez Sausage, Flat Beans & Caramelised Onions

*with fried potatoes & harissa aioli*

Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts

*with mixed pickles & baby gem salad*

### MAINS

Roasted Cauliflower & Spiced Chickpeas (Vegan)

*with smoked aubergine, tahini, tomato, mint, cucumber, sumac & wild rocket*

Steamed Sea Bass & Prawn Dumplings

*with soy, chilli, ginger & spring onion, carrot pure & tenderstem broccoli*

Poached & Grilled Corn-Fed Chicken Leg, Black Truffle

*with confit jersey royals, fresh peas, green beans, heritage carrots, radish & thyme broth*

### DESSERTS

Halva with Espresso Sauce & Pistachio Ice Cream (Vegan)

Chocolate Fondant with Salted Caramel Ice Cream

Homemade Ice Creams & Fresh Fruit Sorbets

"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney (+£3.50)

£42 Per Person

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

A 12.5% discretionary service charge will be added to your bill