

Michael Nadra

BRASSERIE

Primrose Hill

3 COURSE LUXURY PARTY MENU

STARTERS

Homemade Rye Bread Roll with Normandy Sea Salt Crystal Butter

Soft Shell Crab & Prawn Tempura
with daikon, carrots, wakame, sesame, shiso, sweet chilli dressing

Charcuterie Plate: San Daniele Ham, Finocchiona Tuscan Salami, Ventricina
with toasted rye bread, parsley, cornichons & red onion

Crispy Poached Clarence Court Egg, Tenderstem Broccoli, Green Beans, Manouri Cheese
with avocado, tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing

MAIN DISHES

Miso Black Cod
with steamed basmati rice with kaffir lime leaf, ginger, chilli & red onion

Homemade Tagliolini with Black Truffle & Porcini Sauce
with samphire, green kale & aged parmesan

Black Angus Fillet Steak
with tenderstem broccoli, fondant potato & red Wine Jus

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)

£55 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