

Michael Nadra BRASSERIE

Primrose Hill

CHRISTMAS SEASON LUXURY PARTY MENU 2021

(Parties of 8 or more people between November
17th & December 23rd)

Homemade Rye Bread Roll with Normandy Sea Salt Crystal Butter

STARTERS

Baked Scallops, Prawns & Octopus

with potato & onion, samphire, smoked paprika & herb crust

Guinea Fowl Lasagne with Truffled Leeks & Celeriac Veloute

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

MAINS

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, broccoli & aged parmesan

Black Angus Fillet Steak

with tenderstem broccoli, truffled mashed potatoes & red wine jus

EXTRA SIDES

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 5

Mixed Greens - Kale, Tenderstem Broccoli & Green Beans (Vegan) 5

Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (Vegan) 5

Wild Rocket, Raw Cabbage, Tomatoes, Red Onion, Mint, Olive Oil & Lemon 6

DESSERTS

Halva with Espresso Sauce & Pistachio Ice Cream (Vegan)

Chocolate Fondant with Salted Caramel Ice Cream

Panatone Bread & Butter Pudding with Brandy Ice Cream

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

£59 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