

Michael Nadra BRASSERIE

Primrose Hill

CHRISTMAS SEASON

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

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

Chicken Liver Parfait

with toasted brioche, pear, pecan, cornichon, celery & chicory salad

Broccoli, Kale, Almond & Garlic Soup, Pea Shoots & Crostini (Vegan)

MAINS

Jerusalem Artichoke Risotto (Vegan)

butternut squash, beetroot, brussel sprouts, watercress, pomegranate molasses & yeast flakes

Steamed Sea Bass & Prawn Dumplings

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

Roasted Turkey Ballotine

*with sage stuffing, roasted root vegetables, pigs in blankets, brussel sprouts, cranberries
& madeira 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)

£46 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