

# Michael Nadra BRASSERIE

Primrose Hill

## LUXURY PARTY MENU

### STARTERS

Homemade Rye Bread Roll with Normandy Sea Salt Crystal Butter

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*

### 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, truffled mashed potatoes & 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)

£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