

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

Chicken Pastilla with Courgette, Wild Rocket & Mint Salad, Lemon, Red Pepper & Harissa Dressing

Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts
with mixed pickles & baby gem salad

MAINS

Pea, Wild Garlic & Asparagus Risotto (Vegan)
*with roasted butternut squash & beetroot, courgettes, watercress,
pomegranate molasses & yeast flakes*

Steamed Sea Bass & Prawn Dumplings
with soy, chilli, ginger & spring onion, carrot pure & tenderstem broccoli

Roasted Barbary Duck Breast
with freekeh, asparagus, shimeji mushrooms, red cabbage salad & madeira 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)

£49 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