

# Michael Nadra BRASSERIE

Primrose Hill

## 3 COURSE PARTY MENU

Homemade Rye Bread Roll with Normandy Sea Salt Crystal Butter

### STARTERS

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

Celeriac & Onion Risotto (Vegan)  
*with rainbow chard, wild mushrooms, courgettes, watercress,  
pomegranate molasses & yeast flakes*

Steamed Sea Bass & Homemade Tagliolini  
*with soy, chilli, ginger & spring onion, carrot pure & tenderstem broccoli*

Roasted Barbary Duck Breast  
*with freekeh, rainbow chard, 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

£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