

# Michael Nadra

## BRASSERIE

### CHRISTMAS SEASON

### 3 COURSE LUXURY MENU

(Parties of 8 or more people  
Between 22nd November & 23rd December)

#### Bread & Butter

Warm Home Baked Artisan Rye Bread Roll with Sea Salt Crystal Butter

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### STARTERS

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#### Baked Scallops & Prawns

Creamed Leeks, Samphire, Smoked  
Paprika & Herb Crust

#### Steamed Venison & Mushroom Lasagne

Truffled Leeks, Celeriac Veloute  
& Red Wine Jus

#### Brussel Sprout, Spring Onion Keens Cheddar & Saffron Tart

Beetroot, Chicory, Watercress, Hazelnuts  
& Clementine Dressing

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### MAINS

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#### Miso Black Cod

Steamed Basmati Rice with  
Kaffir Lime Leaf, Ginger, Chilli &  
Crisp Onion

#### Argentinian Black Angus Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Flat Beans,  
Grilled Shallots & Truffled Jus  
(+ £5 Supplement)

#### Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables,  
Pigs in Blankets, Brussel Sprouts,  
Cranberries & Madeira Jus

#### Homemade Tagliolini

Black Truffle & Porcini Sauce  
Samphire, Green Kale, Broccoli  
& Aged Parmesan

#### - Extra Sides -

Steamed Basmati Rice with Kaffir  
Lime Leaf, Ginger, Chilli & Red  
Onion (Vegan) 6

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

Mixed Greens - Kale, Tenderstem  
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

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### DESSERTS

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#### Chocolate Fondant

Salted Caramel Ice Cream

#### Halva

Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan)

#### Panettone

#### Bread & Butter Pudding

Brandy Ice Cream

#### Artisan Cheese Selection

Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

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£65 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.

12.5% discretionary service charge will be added to your bill.