

Michael Nadra

BRASSERIE

3 COURSE PARTY MENU

Bread & Butter

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

STARTERS

Salmon Ceviche

Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa

Greek & Nicoise Cross

Crispy Poached Cornish Egg, Tenderstem Broccoli, Green Beans, Manouri Cheese, Avocado, Tomato, Capers, Kalamata Olives, Basil, Olive Oil & Lemon Dressing

Shawarma Spiced Corn-Fed Chicken Leg

Wrapped in Brick Pastry, Raw Red Cabbage Salad, Pickles, Parsley, Mint, Sumac, Tahini & Garlic Yogurt

MAINS

Steamed Sea Bass & Prawn Dumplings

Soy, Chilli, Ginger & Spring Onion, Carrot Pure & Tenderstem Broccoli

Roasted Gressingham Duck Breast

Rainbow Chard, Celeriac Purée & Red Wine 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

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

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

Homemade Ice Creams & Fresh Fruit Sorbets

Artisan Cheese Selection

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

£58 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.