

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

Broccoli, Kale & Garlic Soup

Toasted Almonds
Pea Shoots & Crostini
(Vegan)

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 Purée
& Tenderstem Broccoli

Grilled Argentinian Black Angus Sirloin

Fondant Potato, Swiss Chard
Onion & Thyme Purée
& Red wine Jus

Homemade Tagliolini

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

- Extra Sides -

Baby Gem, Fresh Avocado, Red Onion
Extra Virgin Olive Oil & Lemon (Vegan) 7

Wild Rocket, Raw Cabbage,
Tomatoes, Red Onion, Mint,
Extra Virgin Olive Oil & Lemon
(Vegan) 6/11

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 7

Truffled Mash Potatoes
(Veggie) 7

Sautéed Girolles & Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

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

Triple Cooked Chips with Sage
(Veggie) 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)

£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.

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