

Michael N a d r a

## B R A S S E R I E

CHRISTMAS SEASON  
6 Course Tasting Menu

(For Parties of 8 or more people between 19th November & 21st December 2025)

**Bread & Butter**

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

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**Salmon & Hamachi Ceviche**

Avocado, Red Onion, Jalapeño Chilli, Lime  
Sweetcorn Pureé, Crisp Smoked Quinoa & Coriander Cress

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**Guineafowl & Mushroom Lasagne**

Truffled Leeks, Celeriac Veloute  
& Red Wine Jus

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**Lobster Tagliolini**

Cherry Tomato & Basil Salsa  
Bisque Sauce

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

Truffled Mash Potatoes, Green Beans  
Grilled Shallots & Truffled Jus

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**Homemade Fresh Fruit Sorbets**

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**Assiette of Desserts**

Chocolate Fondant & Salt Caramel, Custard Tart & Mulled Wine Berries  
Festive Sticky Toffee Pudding with Brandy & Balinese Vanilla Ice cream

**£105 Per Person**

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

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