

Michael Nadra
BRASSERIE
CHRISTMAS SEASON
3 Course 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

STARTERS

Beetroot Cured Gravadlax

Pickled Red Onion & Cucumber
Horseradish Crème Fraîche
Dill & Dark Rye Bread

Wagyu Beef Carpaccio

Wild Rocket & Parmesan Salad
Aged Balsamic Vinegar & Olive Oil

Potato, Leek & Brussel Sprouts Soup

Toasted Hazelnuts, Pea Shoots
& Crostini (Vegan)

MAINS

Steamed Sea Bass & Prawn Dumplings

Soy, Chilli, Ginger & Spring Onion
Carrot Purée & Tenderstem Broccoli
Coriander Cress

Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables
Toulouse Pigs in Blankets
Brussel Sprouts, Cranberry Sauce
& Madeira 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

Roasted Baby New Potatoes & Dill
(Vegan) 6

Truffled Mash Potatoes
(Veggie) 7

Pommes Frites
Herbs de Provence
(Veggie) 6

Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 9

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

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

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

Festive Sticky Toffee Pudding

Brandy & Balinese Vanilla Ice Cream

£59 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.
13.5% discretionary service charge will be added to your bill.