

Michael N a d r a

B R A S S E R I E

CHRISTMAS SEASON

6 Course Vegetarian 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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## Truffled Potato, Leek &amp; Brussel Sprout Soup

Toasted Hazelnuts, Pea Shoots &amp; Crostini (Vegan)

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Provençal Lasagne

Aubergine, Courgette, Red Pepper, Red Onion
Tenderstem Brocoli & Pesto

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## Mujadara

Raw Cabbage Salad  
Mint, Parsley, Pinenuts, Pomegranate, Crisp Onions  
Parsley, Lemon & Clementine Dressing

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Nut Roast Wellington

Sage Stuffing, Roasted Root Vegetables
Brussel Sprouts, Cranberry Sauce
Roasted Red Onion & Truffle Jus

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## Homemade Fresh Fruit Sorbets

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Assiette of Desserts

Halva, Espresso Sauce, Sumac & Pistachio Ice Cream, Chocolate Brownie,
Pavlova & Mulled Wine Berries

£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.

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