

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

Potato, Leek & Green Kale 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

Roasted Duck Breast

Spring Onion Mash Potatoes
Green Beans & Madeira Red Wine Jus

Homemade Tagliolini

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

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 Wild & Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

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

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios, Sumac
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.

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