

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 18th November & 20th December 2026)

Bread & Butter

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

~~~~~

## Salmon &amp; Hamachi Ceviche

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

~~~~~

Guinea fowl & Mushroom Lasagne

Truffled Leeks, Celeriac Veloute
& Red Wine Jus

~~~~~

## Lobster Tagliolini

Cherry Tomato & Basil Salsa  
Bisque Sauce

~~~~~

Argentinian Black Angus Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Swiss Chard
Grilled Shallots & Truffled Jus

~~~~~

## Homemade Fresh Fruit Sorbets

~~~~~

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.

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