Michael Nadra
BRASSERIE

CHRISTMAS SEASON
6 Course Vegetarian Tasting Menu

(For Parties of 8 or more people between 18th November & 23rd December 2026)

Bread & Butter

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

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Truffled Potato, Leek & Brussel Sprout Soup

Toasted Hazelnuts, Pea Shoots & 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.