Michael Nadra
BRASSERIE

CHRISTMAS SEASON
6 Course 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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Salmon & Hamachi Ceviche

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

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Guineafowl & Mushroom Lasagne

Truffled Leeks, Celeriac Veloute
& Red Wine Jus

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Lobster Tagliolini

Cherry Tomato & Basil Salsa
Bisque Sauce

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Argentinian Black Angus Fillet Steak & Ox Cheek

Truffled Mash Potatoes, Swiss Chard
Grilled Shallot & Truffled Jus

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Homemade Fresh Fruit Sorbets

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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.