Michael Nadra
BRASSERIE

CHRISTMAS SEASON
3 Course 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

STARTERS

Beetroot Cured Gravadlax

Pickled Red Onion & Cucumber
Horseradish Crème Fraîche
Dill & Dark Rye Bread

Wagyu Beef Carpaccio

Wild Rocket & Parmesan Salad
Aged Balsamic Vinegar & Olive Oil

Potato, Leek & Brussel Sprout Soup

Toasted Hazelnuts, Pea Shoots
& Crostini (Vegan)

MAINS

Steamed Sea Bass & Prawn Dumplings

Soy, Chilli, Ginger & Spring Onion
Carrot Purée & Tenderstem Broccoli
Coriander Cress

Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables
Toulouse Pigs in Blankets
Brussel Sprouts, Cranberry Sauce
& Madeira Jus

Homemade Tagliolini

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

-Extra Sides-

Baby Gem, Fresh Avocado, Red Onion
ExtraVirgin Olive Oil & Lemon (Vegan) 7

Roasted Baby New Potatoes & Dill
(Vegan) 7

Sautéed Shimeji Mushrooms
Garlic & Parsley (Vegan) 11

Wild Rocket, Raw Cabbage
Tomatoes, Red Onion, Mint
Extra Virgin Olive Oil & Lemon
(Vegan) 7/12

Truffled Mash Potatoes
(Veggie) 7

Steamed Basmati Rice
with Kaffir Lime Leaf, Ginger, Chilli
& Crispy Onion (Vegan) 7

Mixed Greens
Kale, Tenderstem Broccoli
& Green Beans (Vegan) 7

Pommes Frites
Herbs de Provence
(Veggie) 7

Baked Sweet Potato
Chervil, Lime & Maldon Salt
(Vegan) 7

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

Espresso Sauce, Pistachios, Summac
& Pistachio Ice Cream (Vegan)

Festive Sticky Toffee Pudding

Brandy & Balinese Vanilla Ice Cream

£65 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.