

Michael Nadra

BRASSERIE

CHRISTMAS SEASON

3 COURSE MENU

(Parties of 8 or more people
Between 22nd November & 23rd December)

Bread & Butter

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

STARTERS

Salmon Ceviche

Avocado, Sweet Potato
Pickled Cucumber
& Smoked Crisp Quinoa

Chicken Liver Parfait

Toasted Brioche, Pear Pecan Cornichon,
Celery & Chicory Salad

Broccoli, Kale & Garlic Soup

Toasted Almonds, Pea Shoots
& Crostini (Vegan) 11

MAINS

Steamed Sea Bass
& Prawn Dumplings

Soy, Chilli, Ginger &
Spring Onion, Carrot Pure &
Tenderstem Broccoli

Roasted Turkey Ballotine

Sage Stuffing, Roasted Root Vegetables,
Pigs in Blankets, Brussel Sprouts,
Cranberries & Madeira Jus

Truffle & Shimeji
Mushrooms Risotto

Leeks & Baby Watercress
(Vegan Optional)

- Extra Sides -

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

Wild Rocket, Raw Cabbage, Tomatoes,
Red Onion, Mint, Extra Virgin Olive Oil
& Lemon 6

Mixed Greens - Kale, Tenderstem
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 6

DESSERTS

Chocolate Fondant

Salted Caramel Ice Cream

Halva

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

Panettone

Bread & Butter Pudding

Brandy Ice Cream

Artisan Cheese Selection

Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

£55 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.

12.5% discretionary service charge will be added to your bill.