

MICHAEL NADRA PRIMROSE HILL
RESTAURANT, MARTINI BAR & GARDEN

3 Course Party Menu

Guinea fowl lasagne, truffled leeks & wild mushrooms

Softshell crab tempura & salmon tartare sweet potato puree, purple shiso cress & sweet chilli sauce

Grilled mastelo cheese quinoa tabouli, secretts farm leaves, pickles & garlic greek yogurt

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Venison three ways, saddle, shoulder goulash & spiced sausage  
with roast root vegetable terrine, red cabbage puree & kale

Fillet steak & welsh braised cheeks  
with wild mushrooms, truffled mashed potatoes, baby spinach & red wine jus (+£7)

Steamed sea bass with prawn & chive dumplings,  
oriental greens, carrot & ginger purée & crab bisque sauce

Saffron tagliolini grilled manouri cheese, broccoli, baby spinach,  
green kale, wild mushrooms & truffle sauce

***Extra Sides - £5***

*Truffle & spring onion mashed potatoes- Secrett's farm mixed leaves salad with parmesan & balsamic  
-Mix of tenderstem broccoli, kale, green beans & pea shoots- Sautéed spinach- Triple cooked chips*

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Vanilla Cheesecake *with strawberries*

Treacle Tart *with clotted cream & raspberry sorbet*

Chocolate Fondant *with salt caramel ice cream*

Selection of artisan cheeses from "La Fromagerie" (+£5)

3 Courses £36 Lunch £43 Dinner

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