

Michael Nadra Primrose Hill

Restaurant, Martini Bar & Garden

Christmas Season

Party Menu 2018

(Parties of 8 or more people between November 20th & December 23rd)

Starters

Terrine of turkey, partridge & guinea fowl with pickled girolles, market leaves, clementine, hazelnuts & brioche crostini

Salmon tartare with sweet potato, squid crackers, cucumber, lime & chilli dressing

Salad of raw brussel sprouts, pine nuts, granny smith apple, avocado, pomegranate with lemon & herb dressing

Mains

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, bok choy with carrot & ginger puree & crab bisque sauce

Saffron tagliolini with grilled manouri cheese, broccoli, baby spinach, green kale, baked mushroom & truffle sauce

Desserts

Chocolate fondant with salt caramel ice cream

Festive strudel with armagnac ice cream

Selection of homemade ice creams & fresh fruit sorbet

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

3 Courses: Lunch £36, Dinner £43

A 12.5% discretionary service charge will be added to your bill.
Please inform us of any allergies or dietary requirements.
The menu may change due to market availability.
All dishes may contain traces of nuts.