

Michael Nadra Primrose Hill

Restaurant, Martini Bar & Garden

Christmas Season Luxury Party Menu 2019

(for parties of 8 and more between November 19th & December 23rd)

Starters

Game Terrine with Celeriac Remoulade
root vegetable crisps, bone marrow, parsley & nasturtium leaves

Steamed Prawn & Scallop Lasagna
with soft shell crab tempura, white leek velouté, oyster leaves & borage

Beetroot Carpaccio with Burrata
wild rocket, piquillo peppers, crostini, pumpkin & sunflower seeds, basil cress & balsamic dressing

Mains

Fillet Steak & Braised Ox Cheeks
with potato & thyme rösti, baked mushroom, baby spinach, parsnip purée & red wine jus

Grilled Black Cod with Honey & Sea Salt
spiced chick peas, tenderstem broccoli, lemon, tahini & harissa dressing

Saffron Tagliolini with Grilled Manouri Cheese
broccoli, baby spinach, green kale, pea shoots, wild mushroom & truffle sauce

Desserts

Chocolate fondant with salt caramel ice cream

Festive strudel with brandy ice cream

Selection of homemade ice creams & fresh fruit sorbets

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

Extra Sides - £5

Grilled manouri with zatar, pomegranate & basil

Truffle & spring onion mashed potatoes

Petite mixed leaves salad with heirloom tomatoes, parmesan & balsamic

Mix of tenderstem broccoli, kale, green beans & pea shoots

Sautéed spinach & lemon

French fries & sage

3 Courses £59

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.