

# Michael Nadra Primrose Hill

Restaurant, Martini Bar & Garden

## **Party Menu August 2019**

### **Starters**

Wagyu Beef Carpaccio & Burrata

heirloom tomatoes, pesto, garlic croutons, aged balsamic & mixed leaves  
*(Vegetarian option available)*

Soft Shell Crab Tempura & Salmon Ceviche

sweet potato & avocado

Grilled English Asparagus & Smashed Avocado

rainbow radish, pumpkin & sunflower seeds, crisp onions, mixed herbs & lemon dressing

### **Mains**

Loin of Welsh Lamb & Stuffed Baby Aubergine

baby artichokes, yellow courgettes, garlic yoghurt, pine nuts, pistachios & mint

Grilled Fillet Steak

fresh borlotti & broad beans, baby spinach, heirloom tomatoes, bone marrow & black truffle (+£10)

Steamed Sea Bass with Prawn & Chive Dumplings

bok choy with carrot & ginger puree & crab bisque sauce

Roasted Gnocchi and Beetroots

roscoff onion, piquillo peppers, reserva sherry vinegar and toasted pine nuts dressing

### **Desserts**

Chocolate fondant with salt caramel ice cream

English strawberries with crème diplomat & vanilla shortbread

Selection of homemade ice creams & fresh fruit sorbet

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

### **3 Course 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.

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***Extra Sides - £5***

*Truffle & spring onion mashed potatoes*  
*Secrett's farm mixed leaves salad with parmesan & balsamic*  
*Steamed asparagus & yellow courgettes*  
*Mix of tenderstem broccoli, kale, green beans & pea shoots*  
*Sautéed spinach & lemon*  
*French fries & sage*