

Restaurant Michael Nadra  
Chiswick

***Christmas Season***  
***Party Menu 2019***

*(Parties of 8 or more people between November 19th & December 22<sup>nd</sup>)*

**Starters**

Roasted suckling pork belly with smoked polish charcuterie, braised sauerkraut, toasted caraway & rye bread

Salmon ceviche with lime, red onions, jalapeños, coriander, cucumber, avocado,  
sweet potato & smoked crisp quinoa

Broccoli, kale & spinach soup with pea shoots, white truffle oil & garlic crostini (vegan)

**Mains**

Roasted turkey ballotine with sage stuffing, roasted root vegetables, pigs in blankets, brussel sprouts, cranberries  
& madeira jus

Steamed sea bass with prawn & chive dumplings,  
bok choy with carrot & ginger puree & crab bisque sauce

Risotto of Jerusalem artichokes with brussel sprouts, pickled turmeric & chilli cauliflower, toasted almonds,  
yeast flakes & celery cress (vegan)

**Side dishes (+£5 each)**

Sauteed Spinach & lemon – French fries with sage – Mixed leaves salad with tomatoes, parmesan & balsamic  
Mix of tenderstem broccoli, kale, green beans & pea shoots – Truffle & spring onion mashed  
potatoes

**Desserts**

Chocolate fondant with salt caramel ice cream

Festive strudel with brandy ice cream

Selection of homemade ice creams & fresh fruit sorbet

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

**3 Courses £45**

Please inform us of any allergies or dietary requirements.  
We are unable to guarantee that dishes will be completely allergen free.  
A 12.5% discretionary service charge will be added to your bill. Thank you.