

Restaurant Michael Nadra
Chiswick

Christmas Season
Luxury Party Menu 2019

(Parties of 8 or more people 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 creeps
& 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

Side dishes (+£5 each)

Sauteed Spinach & lemon – French fries with sage – Mixed leaves salad with 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 £59

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.