

Michael Nadra

BRASSERIE

CHRISTMAS SEASON

6 Course Vegetarian Tasting Menu

(For Parties of 8 or more people between 19th November & 21st December 2025)

Bread & Butter

Warm Home Baked Artisan Rye Bread Roll with Sea Salt Crystal Butter

~~~~~

## Truffled Potato, Leek &amp; Brussel Sprout Soup

Toasted Hazelnuts, Pea Shoots & Crostini (Vegan)

~~~~~

Provençal Lasagne

Aubergine, Courgette, Red Pepper, Red Onion
Tenderstem Broccoli & Pesto

~~~~~

## Mujadara

Raw Cabbage Salad  
Mint, Parsley, Pinenuts, Pomegranate, Crisp Onions  
Parsley, Lemon & Clementine Dressing

~~~~~

Nut Roast Wellington

Sage Stuffing, Roasted Root Vegetables
Brussel Sprouts, Cranberry Sauce
Roasted Red Onion & Truffle Jus

~~~~~

## Homemade Fresh Fruit Sorbets

~~~~~

Assiette of Desserts

Halva, Espresso Sauce, Sumac & Pistachio Ice Cream, Chocolate Brownie,
Pavlova & Mulled Wine Berries

£105 Per Person

Please ask a member of staff for any allergy & dietary requirements.

Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.