

# Michael Nadra

## BRASSERIE

### 3 COURSE PARTY MENU

#### Bread & Butter

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

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#### STARTERS

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##### Salmon Ceviche

Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa

##### Broccoli, Kale, Almond & Garlic Soup

Pea Shoots & Crostini (Vegan)

##### Chicken Pastilla

Courgette, Wild Rocket & Mint Salad, Lemon, Red Pepper & Harissa Dressing

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#### MAINS

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##### Steamed Sea Bass & Prawn Dumplings

Soy, Chilli, Ginger & Spring Onion, Carrot Pure & Tenderstem Broccoli

##### Grilled Lamb Rump & Merguez Sausage

Mash Potatoes, Green Beans & Rosemary Jus

##### Homemade Tagliolini

Black Truffle & Porcini Sauce  
Samphire, Green Kale, Broccoli  
& Aged Parmesan

#### - Extra Sides -

Steamed Basmati Rice with Kaffir  
Lime Leaf, Ginger, Chilli & Red  
Onion (Vegan) 5

Wild Rocket, Raw Cabbage, Tomatoes,  
Red Onion, Mint, ExtraVirgin Olive Oil  
& Lemon 6

Mixed Greens - Kale, Tenderstem  
Broccoli & Green Beans (Vegan) 6

Truffled Mash Potatoes 6

Triple Cooked Chips with Sage 5

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#### DESSERTS

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##### Chocolate Fondant

Salted Caramel Ice Cream

##### Halva

Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan)

##### Homemade Ice Creams & Fresh Fruit Sorbets

##### Artisan Cheese Selection

Vacherin Mont d'Or, Fourme d'Ambert, Lancashire Bomb, St Maure  
Homemade Pumpkin & Sunflower Seed Crackers, Grapes & Red Onion Marmalade (+£3.50)

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£55 Per Person

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

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