

Festive Celebrations at The Zetter



THE ZETTER FESTIVE EVENT'S MENUS

THE ZETTER FESTIVE PRIVATE DINING MENU

68.5

Starters

- Winter vegetable consume, braised leeks & croutons (pb)
- Confit pork belly, shallot puree, mustard jus
- Mulled wine cured salmon, pickled baby beetroot, horseradish & rye

Mains

- Roast Norfolk turkey, apricot & chestnut stuffing, roast tatties, trimmings & cranberry sauce
- Pan-roast seabream, sprout bubble 'n' squeak, saffron cream & crispy parsnips
- Festive vegan nut roast, tatties, trimmings & cranberry sauce (pb)

Desserts

- Clementine & cinnamon tart, baked meringue
- Christmas bread & butter pudding, nutmeg & brandy cream
- Chocolate fudge yule log, Cornish clotted cream



All prices are inclusive of V.A.T and are subject to discretionary service charge of 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask a member of the management team. Please note, the Parlour operates on a cashless basis.

(v) - Vegetarian (pb) - Plant based

THE ZETTER FESTIVE PRIVATE DINING MENU

88.5

Starters

- Jerusalem artichoke velouté, truffle crisps (pb)
- Venison & beef shine terrine, sauce gribiche & rye
- Seared scallops, roast cauliflower florets & herb crumb

Mains

- Roast Norfolk turkey, apricot & chestnut stuffing, roast tatties, trimmings & cranberry sauce
- Pan-roast lemon sole, capers & sourdough beurre noisette
- Beef wellington, braised red cabbage & red wine jus
- Butternut squash gnocchi, cashew ricotta & basil (pb)

Desserts

- Toffee apple tarte tatin, salted caramel
- Chocolate fudge yule log, Cornish clotted cream & winter berries
- Christmas bread & butter pudding, nutmeg & brandy cream
- Cornish Yarg, quince, apple cider chutney & grapes



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THE ZETTER FESTIVE CANAPÉS MENU

Minimum order of 10 applies to each canapé choice at the price of £5.50 per canapé

Packages

- £27 for 6 canapé choices (per person)
- £40 for 10 canapé choices (per person)

Cold Canapés

- Prawn cornets, spiced avocado, caviar
- Mulled wine cured salmon, dill crème fraiche
- Mini venison terrine, radish pickle, baguette crouton
- Goats cheese, caramelised onions & walnut tart

Hot Canapés

- Tempura prawn, sweet chilli sauce
- Pigs in blankets
- Caponata & kalamata olive tart
- Pulled beef croquettes & fig jam
- Comté Vol-au-vent & wholegrain mustard
- Mini fish & chips

Sweet Canapés

- Profiteroles, Chantilly cream
- Lemon curd & basil tart
- Mince pies
- Chocolate brownie bites





THE
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FESTIVE PARLOUR PLEASURES

Nibbles

Marinated olives, lemon, garlic & rosemary (pb) 5

Rosemary & chilli mixed nuts (v) 6.5

Padrón peppers, chilli oil & smoked rock salt (pb) 7.5

Small Plates

Festive vegan nut roast, caramelised figs & sage (pb) 9.5

Baked camembert, baked rosemary & garlic baguette (v) 15.5

Lemon sole goujons, tartare sauce 11.5

Pigs in blankets, wholegrain mustard honey dressing 9.5

Cornish yarg croquettes, cranberry jam (v) 10.5

Roast maple glazed Brussel sprouts & smoked streaky bacon 8.5

Something Bigger

Zetter cheese board, cider & apple chutney, crispbread (v) 17.50

Zetter charcuterie platter, piccalilli, sourdough 17.50

Sweet

Mince pies 6.5

Clementine & cinnamon tart 6.5

Christmas bread & butter pudding 6.5

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Please note, our Christmas Parlour Menu is available for groups up to 6 people.

THE
ZETTER
FESTIVE AFTERNOON TEA

Choose one of the following options:

Finger Sandwiches

Norfolk turkey, cranberry chutney, granary bread
Scottish smoked salmon, herbed crème fromage, wholemeal
St Ewe's egg, black truffle, baby cress, Viennese bloomer
Camembert, chestnut & apricot, malted seed

Savoury

Christmas stuffing roll, cranberry sauce
Pigs in blankets & fig jam
Whipped Kinderton ash goats cheese quiche, pickled Brussels
Lambert & Jackson smoked salmon blinis, salmon roe & dill

All afternoon tea is served with the following..

Scones

Raisin & cinnamon buttermilk scone
Plain buttermilk scone
Cranberry preserves, Cornish clotted
cream

Sweet Treats

Toffee apple tarte tatin
Chocolate & hazelnut yule log
Clemantine & cinnamon Alaska tart



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THE
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FESTIVE VEGETARIAN
AFTERNOON TEA

Finger Sandwiches

Smoked vegan Applewood, apricot, malted seed
Cucumber, herbed crème fromage, confit tomatoes, Viennese bloomer
Whipped Parsnip, cranberry mousse, walnuts, whole meal
Smoked nut roast, beetroot, tarragon, granary bread

All afternoon tea is served with the following..

Scones

Cranberry & nutmeg scone
Plain buttermilk scone
Cranberry preserves, whipped cream

Sweet Treats

Blackcurrant slice
Chocolate & orange fudge cake
Toffee apple tarte tatin



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Enjoy your afternoon tea with...

Selection of Teas – 45
Champagne – 55
Afternoon Tea Cocktails - 55

Bubbles

Jacques Picard Brut
Hundred Hills Preamble N2

: Cocktails

Afternoon Tea Cocktails

Fig Leaf Fizz
Fig Leaf, Lemon, Soda

Kir Royal
Crème de Cassis, Jaques Picard
Champagne

A Rose by Another Name
Grapefruit Sherbet, Lyre's Orange,
Tonic Water

Pina Colada Royale
Coconut and Pineapple infused Rum,
Champagne

Pear Royale
Crème de Poire, Pear Eau de Vie,
Jaques Picard Champagne



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THE ZETTER

Clerkenwell

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