

THE
ZETTER

Clerkenwell

EVENTS MENU I

£75pp *incl. VAT*

Artisan sourdough & cultured butter

STARTERS

Smoked haddock cake, sorrel velouté, red onion & fennel slaw
Norfolk Grey chicken & apricot terrine, violette grape mustard, rye bread
Roasted piquillo pepper gazpacho, dried cherry tomatoes, focaccia (pb)

MAINS

Cornish hake, Moroccan spiced couscous, chermoula
Cornfed chicken breast, herbed mash, tender stem broccoli, tarragon
Agave roasted portobello mushroom, burnt leek, confit tomato, dukkah (pb)

DESSERTS

Raspberry bakewell tart, vanilla ice-cream
Granny Smith & blackberry crumble, Calvados custard
Summer berry & lemon delice, raspberry sorbet (pb)

ADDITIONS

Selection of artisan British cheese
Pickled celery, spiced fruit chutney, walnuts, grapes, crackers
(serves approximately 8 guests) (supplement £73)
Tea & coffee, served with a selection of petit fours (*supplement £6.50pp*)

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.

THE
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EVENTS MENU II

£95pp *incl. VAT*

Artisan sourdough & cultured butter

STARTERS

English asparagus, whipped burrata, olive, sourdough crisp
Scottish scallops, celeriac, sea purslane, truffle vinaigrette
Crisp iceberg wedge, cashew cream, lemon, kibbled onion (pb)

MAINS

Atlantic cod, confit leek, smoked beurre blanc, dulse
Lamb rump, romana courgette, basil, lamb jus
Rose harissa cauliflower, hazelnut romesco, carrots, salsa verde (pb)

DESSERTS

Treacle tart, Madagascan vanilla ice-cream
English strawberries & cream, lemon, basil, aged balsamic
Coconut brulee, pineapple & chilli salsa (pb)

ADDITIONS

Selection of artisan British cheese
Pickled celery, spiced fruit chutney, walnuts, grapes, crackers
(serves approximately 8 guests) (supplement £73)
Tea & coffee, served with a selection of petit fours (*supplement £6.50pp*)

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