

THE
ZETTER
FESTIVE PRIVATE
DINING MENU

6 8 . 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