

THE
ZETTER
FESTIVE PRIVATE
DINING MENU

8 8 . 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



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