

Clerkenwell

Private Dining Menus Menu I

£68.00 per person (inc. VAT)

STARTER

Celeriac & apple soup, horseradish croutons

Sautéed wild mushrooms on brioche, poached hens' egg & tarragon cream

Chicken liver parfait, confit apple & rye

Jerusalem artichokes, kale & truffle (pb)

MAINS

Haddock, parsley crushed potatoes, mustard velouté
Ballantine of corn-fed chicken, winter vegetable broth
Butternut squash pappardelle, sage & chestnuts (pb)

DESSERTS

Pear & winterberry crumble
Chocolate & cherry mousse
Black forest cake (pb)

CHEESE COURSE

British cheeseboard at £65.00

(Each board serves approximately 8 guests)

TEA & COFFEE

With a selection of petit fours at £6.50 (per person)



(pb) - Plant based

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask your Event Organiser.

49-50 St John's Sq, London EC1V 4JJ Phone: +44 (0)20 7324 4401

ZETTER

Clerkenwell

Private Dining Menus Menu II

£80.00 per person (inc. VAT)

STARTER

Shetland scallops, Brussel slaw & blood marry dressing
Ox cheek croquettes, parsley aioli
Sautéed wild mushrooms, brioche, poached hen's egg
Jerusalem artichoke, kale & truffle (pb)

MAINS

Glazed saltmarsh duck, confit beetroot & potato terrine
Longhorn Ribeye steak, smoked pomme puree, broccolini
Lemon sole on the bone, beurre noisette, saffron cocottes
Butternut squash gnocchi, truffled ricotta & pine nuts (pb)

DESSERTS

Apple tarte tatin, salted caramel ice-cream

Chocolate & cherry mousse

Lemon & basil tart, meringue

CHEESE COURSE

British cheeseboard at £65.00

(Each board serves approximately 8 guests)

TEA & COFFEE

With a selection of petit fours at £6.50 (per person)



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