

THE
ZETTER

SET MENU

Choose from one of the following starters, mains and desserts below.

Artisan sourdough & cultured butter

STARTERS

Sea bass crudo, jalapeno & coriander dressing, red onion & fennel slaw, puffed wild rice
Chicken liver parfait, pickled blackberry, madeira jelly, sourdough
Butternut squash & sweet potato velouté, garlic croutons, pumpkin seed granola (*pb*)

MAINS

Fillet of Stone bass, Jerusalem artichoke, lemon, warm tartar sauce
Confit chicken leg pressé, roasted cauliflower, watercress, chicken jus
Agave roasted Portobello mushroom, burnt leek, confit tomato, dukkah (*pb*)

DESSERTS

Triple chocolate torté, kahlua mousse, blood orange sorbet
Yorkshire rhubarb trifle, Amaretti, custard, sherried syllabub cream, pecan nut
Wild berry & lemon delice, raspberry sorbet (*pb*)

Tea, coffee & petit fours

*Upgraded choices and bespoke menus available on request
The above-mentioned prices are inclusive of VAT at 20%. A discretionary service charge at 12.5% is added to the final bill. For any dietary requirements, please reach out to your event manager to confirm specific requests.
Advanced notice is required.*

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CANAPÉS

Minimum order of 10 applies to each canapé choice.

Cold Canapés

Smoked salmon cornet, crème fraiche, lumpfish roe
Scottish scallop crudo, tiger's milk
Tuna tartar, spiced avocado, truffle ponzu
Coronation chicken, pomegranate, sourdough crisp
Steak tartar, beef fat chips, sriracha
Goat's cheese, balsamic onions, walnuts
Hummus Pani puri, sumac & lime *(pb)*

Hot Canapés

Tempura prawn, ponzu mayo
Buttermilk chicken, Korean glaze
Chorizo & Manchego croquette
Caponata tart, halkidiki olives
Comté vol au vent.
Spinach & Gruyère filo bites
Crispy polenta, red pepper coulis *(pb)*

Sweet Canapés

Profiteroles, Chocolate glaze
Pecan tart, maple crème chantilly
Raspberry & elderflower tart
Salted caramel chocolate brownie *(pb)*

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.