

# *Festive Celebrations at The Zetter*



# THE ZETTER FESTIVE EVENT'S MENUS

## THE ZETTER FESTIVE PRIVATE DINING MENU

6 8 . 5

### Starters

- Winter vegetable consommé 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

## 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



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## THE ZETTER FESTIVE CANAPÉS MENU

Minimum order of 10 applies to each canapé choice at the price of £5.50 per canapé

### Packages

- £27 for 6 canapé choices (per person)
- £40 for 10 canapé choices (per person)

### Cold Canapés

- Prawn cornets, spiced avocado, caviar
- Mulled wine cured salmon, dill crème fraiche
- Mini venison terrine, radish pickle, baguette crouton
- Goats cheese, caramelised onions & walnut tart

### Hot Canapés

- Tempura prawn, sweet chilli sauce
- Pigs in blankets
- Caponata & kalamata olive tart
- Pulled beef croquettes & fig jam
- Comté Vol-au-vent & wholegrain mustard
- Mini fish & chips

### Sweet Canapés

- Profiteroles, Chantilly cream
- Lemon curd & basil tart
- Mince pies
- Chocolate brownie bites





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FESTIVE PARLOUR PLEASURES

*Nibbles*

- Marinated olives, lemon, garlic & rosemary (pb) 5  
Rosemary & chilli mixed nuts (v) 6.5  
Padrón peppers, chilli oil & smoked rock salt (pb) 7.5

*Small Plates*

- Festive vegan nut roast, caramelised figs & sage (pb) 9.5  
Baked camembert, baked rosemary & garlic baguette (v) 15.5  
Lemon sole goujons, tartare sauce 11.5  
Pigs in blankets, wholegrain mustard honey dressing 9.5  
Cornish yarg croquettes, cranberry jam (v) 10.5  
Roast maple glazed Brussels sprouts & smoked streaky bacon 8.5

*Something Bigger*

- Zetter cheese board, cider & apple chutney, crispbread (v) 17.5  
Zetter charcuterie platter, piccalilli, sourdough 17.5

*Sweet*

- Mince pies 6.5  
Clementine & cinnamon tart 6.5  
Christmas bread & butter pudding 6.5



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Please note, our Christmas Parlour Menu is available for groups up to 6 people.

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FESTIVE AFTERNOON TEA

Choose one of the following options:

*Finger Sandwiches*

Norfolk turkey, cranberry chutney, granary bread  
Scottish smoked salmon, herbed crème fromage, wholemeal  
St Ewe's egg, black truffle, baby cress, Viennese bloomer  
Camembert, chestnut & apricot, malted seed

OR

*Hot Savoury*

Christmas stuffing roll, cranberry sauce  
Pigs in blankets & fig jam  
Whipped Kinderton ash goats cheese quiche, pickled Brussels  
Lambert & Jackson smoked salmon blinis, salmon roe & dill

All afternoon tea is served with the following..

*Scones*

Raisin & cinnamon buttermilk scone  
Plain buttermilk scone  
Cranberry preserves, Cornish clotted cream

*Sweet Treats*

Toffee apple tarte tatin  
Chocolate & hazelnut yule log  
Clemintine & cinnamon Alaska tart



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FESTIVE VEGETARIAN  
AFTERNOON TEA

*Finger Sandwiches*

Smoked vegan Applewood, apricot, malted seed  
Cucumber, herbed crème fromage, confit tomatoes, Viennese bloomer  
Whipped Parsnip, cranberry mousse, walnuts, whole meal  
Smoked nut roast, beetroot, tarragon, granary bread

All afternoon tea is served with the following..

*Scones*

Cranberry & nutmeg scone  
Plain buttermilk scone  
Cranberry preserves, whipped cream

*Sweet Treats*

Blackcurrant slice  
Chocolate & orange fudge cake  
Toffee apple tarte tatin



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Enjoy your afternoon tea with...

Selection of Teas – 45  
Champagne – 55  
Afternoon Tea Cocktails - 55

*Bubbles*

Jacques Picard Brut  
Hundred Hills Preamble N2

Non Alcoholic Cocktails

Seymour's Tea  
Rooibos cordial, Real Dragon  
Sparkling Tea

A Rose by Another Name  
Lyre's Orange, Rose Water,  
Tonic Water

Evergreen Leaf  
Everleaf Forest, Jasmine Cordial,  
Soda Water

Afternoon Tea Cocktails

Pear Majesty  
Crème de Poire, Pear Eau De Vie,  
Champagne

Seymour's Tea  
Rooibos Cordial, Orange Blossom Water,  
Champagne

Pina Colada Royale  
Pineapple Rum, Coconut Oil,  
Champagne



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# THE ZETTER

Clerkenwell

## The Zetter

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