

*ZTH*  
*The*  
*Zetter Townhouse*  
CLERKENWELL

Our Private Events Menu are created by using the best seasonal produce, sourced from local, sustainable suppliers.  
Please select one starter, one main & one dessert course to create your set menu that will apply for all guests.

**£45.00**

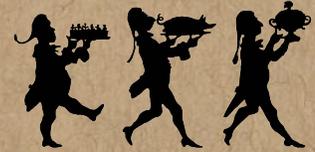
**CANAPÉS ON ARRIVAL**

**£7.50 (Per Person)**

Smoked salmon cornet

Dingly dell pork belly, apple, radish

Vegetable Vietnamese roll, ginger, coriander



**STARTERS**

Terrine of smoked ham hock, celeriac and shitake, sauce gribiche

Chilled English pea soup with mint, ricotta

Lambton and Jackson smoked salmon, traditional garnish, rye bread

**MAINS**

Glazed Suffolk pork belly, cabbage and bacon roll smoked potato purée, cider jus

Poached organic salmon, seaweed crushed potatoes, asparagus, and hollandaise sauce

Butternut squash, Spinach and sheeps cheese pithivier, watercress sauce

**DESSERTS**

Basil panna cotta, macerated strawberries, vanilla

Vanilla cheesecake, roasted peaches, raspberry sorbet

Treacle tart, clotted cream ice cream

**CHEESE COURSE**

British cheeseboard (each board serves approximately 8 guests) **£55.00**

**TEA OR COFFEE**

With a selection of petit fours **£6.50**

Please be aware that some dishes may contain traces of nut, dairy products or lead shot.  
Should you or any of your guest suffer from any food allergies or intolerance please us know  
when placing your order so we can arrange suitable alternatives.

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Dingy dell pork belly, apple, radish

Vegetable Vietnamese roll, ginger, coriander



**STARTERS**

Heritage beetroot salad, goats curd, apple, pinenut dressing

Cured Organic Salmon “gravadlax”, mustard mayonnaise, pickled cucumber

Chicken liver parfait, Madeira Jelly, toasted brioche

**MAINS**

Roast breast of corn fed chicken, parmesan polenta

Steamed fillet of sea bass, young fennel, leek hearts, shrimp ravioli, shellfish bisque

Broad bean risotto, fresh ricotta, pea shoots, mint

**DESSERTS**

Lemon posset, blueberry compote, warm vanilla beignet Cold

Chocolate fondant, milk ice cream

Vanilla crème brûlée, poached figs

**CHEESE COURSE**

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Our Private Events Menu are created by using the best seasonal produce, sourced from local, sustainable suppliers.  
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£70.00

**CANAPÉS ON ARRIVAL**

£7.50 (Per Person)

Smoked salmon cornet

Dingly dell pork belly, apple, radish

Vegetable Vietnamese roll, ginger, coriander



**STARTERS**

Tuna tartar, raw vegetables, Asian vinaigrette

Salad of Isle of Wight tomatoes, feta, mint, vanilla vinaigrette

Beef carpaccio, cream truffled vinaigrette, pickled artichokes

**MAINS**

Fillet of beef Wellington, hispi cabbage, sautéed potatoes, red wine jus

Wild mushroom tortellini, sautéed artichokes, parmesan velouté

Fillet of Halibut, seaweed crushed potatoes, mussel velouté

**DESSERTS**

Eton mess

Tiramisu, mascarpone mousse, pistachio, coffee ice cream

Selection of English cheeses, grapes, celery and artisan crackers

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