

# CHRISTMAS DAY

## Lunch Menu



Canapés & sparkling on arrival

*Nyetimber Classic Cuvée NV, West Sussex*

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Smoked salmon, pickled vegetables, lemon puree

*Chablis 2016 Domaine des Malandes, France, 6.5*

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Roast Norfolk bronze turkey, roast potatoes, parsnips, Brussel sprouts & bacon,  
cranberry sauce

*Altair Sideral 2013, Chile, 9*

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Potted Cropwell Bishop Stilton, port

*Port Portal 2009, Portugal, 5.25*

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The Zetter's Christmas pudding, brandy sauce

*Grand Marnier, 4*

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Tea & Coffee, mince pies, pine sugar

- 75 per person -

- 95 with matched wines -

# CHRISTMAS DAY

## Vegetarian Menu



Canapés & sparkling on arrival

*Nyetimber Classic Cuvée NV, West Sussex*

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Chestnut risotto, pickled mushrooms, Madeira

*Macon Igé Château London 2015, Domaine Jean-Claude Boisset, 9.5*

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Nut roast, roast potatoes, parsnips, Brussel sprouts, cranberry sauce

*Villa Wolf Pinot Noir 2014, Wachenheim, Pfalz, Germany, 5.5*

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Potted Cropwell bishop Stilton, port

*Port Portal 2009, Portugal 5.25*

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The Zetter's Christmas pudding, brandy sauce

*Grand Marnier, 4*

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Tea & Coffee, mince pies, pine sugar

- 75 per person -

- 95 with matched wines -

# CHRISTMAS DAY

Kids Menu

- 35 per person -



Vegetable crudités, hummus

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Roast Norfolk bronze turkey, roast potatoes, parsnips, Brussel sprouts and bacon, cranberry sauce

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The Zetter's Christmas pudding or vanilla ice cream

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Hot chocolate, mince pies, pine sugar

