
Christmas at ZERODEGREES

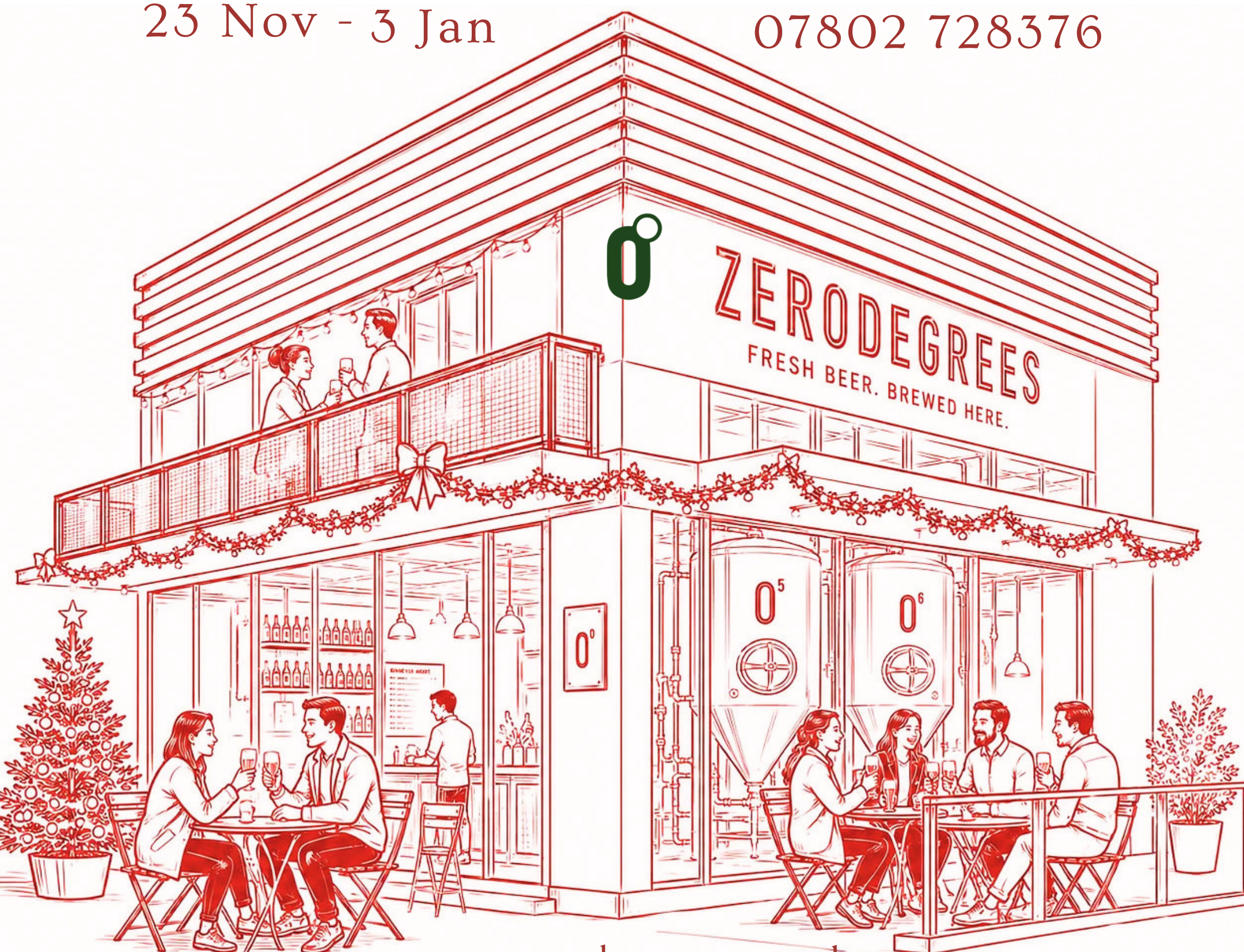


Lunch from £32 / Dinner £42

Buffet options 50+ From £18

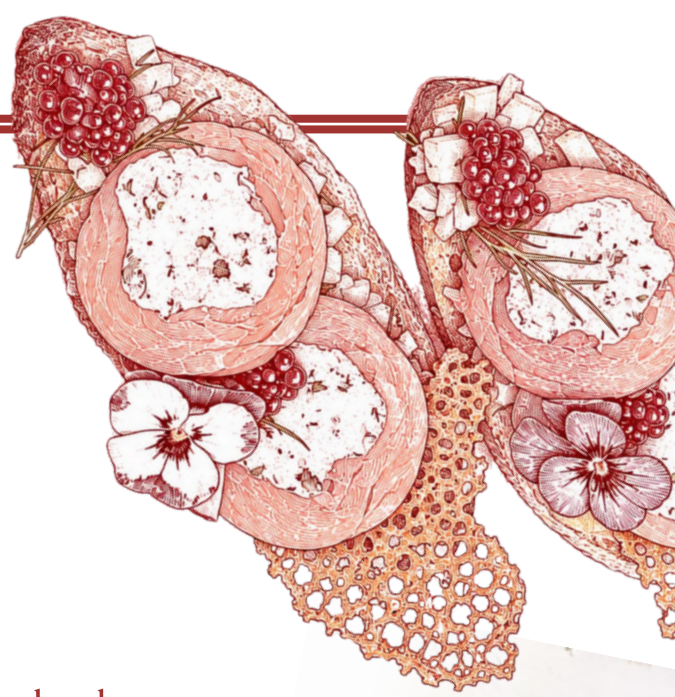
23 Nov - 3 Jan

07802 728376



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Menu

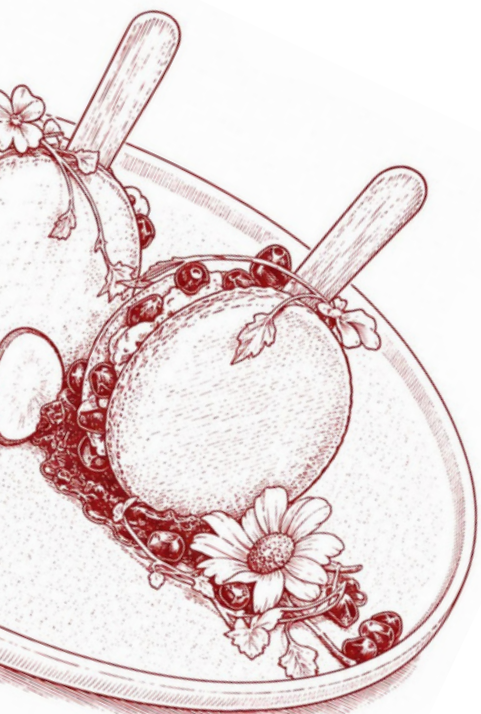
Starters

Smoked salmon & cream cheese roulade

Spiced butternut squash soup / vg, gf available

Truffle mushroom croquettes

Duck & pork pâté popsicles



Mains

Beer braised beef & saffron mashed potato
with root vegetables

Traditional Christmas turkey dinner

Pistachio crusted salmon & creamy
mashed cauliflower with garlic / n

Nduja gnocchi & crispy tofu / v, vg

Signature Zerodegrees Christmas turkey pizza

Pizza of your choice



Desserts

Homemade winter berry tiramisu

Chocolate orange tart / vg

Double layer chocolate fudge cake

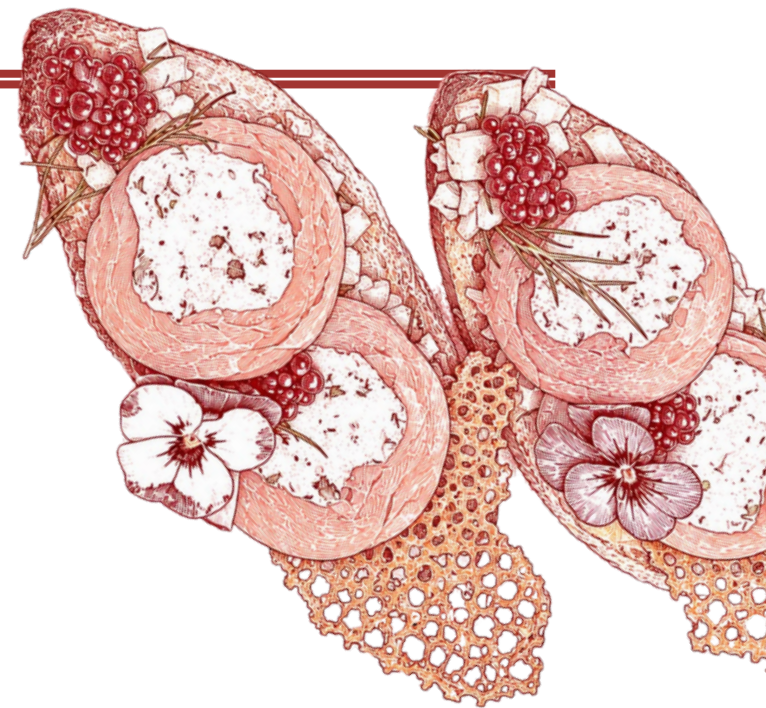
Christmas pudding



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Starters



Smoked salmon & cream cheese roulade

Delicate smoked salmon rolled with smooth cream cheese, fresh herbs and a hint of lemon, served with vegan agar-agar caviar.

Spiced butternut squash soup / vg, gf

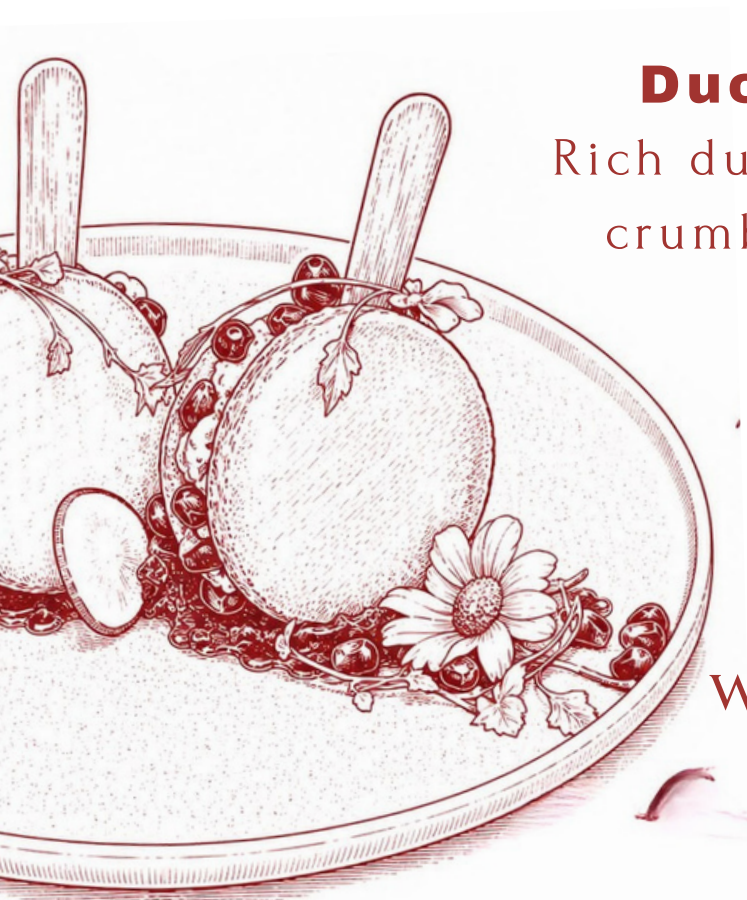
Velvety roasted butternut squash soup, gently spiced and served with warm artisan bread.

Truffle mushroom croquettes

Golden, crispy croquettes filled with earthy mushrooms and aromatic truffle, served with garlic aioli.

Duck & pork pâté popsicles

Rich duck and pork pâté coated in a crisp crumb, served as bite-sized pops with cranberry chutney.



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Mains

Beer braised beef & saffron mashed potato with root vegetables

Slow-braised beef infused with our gold award-winning Black Lager, freshly brewed in our on-site brewery, served with creamy saffron mashed potatoes and seasonal root vegetables.

Traditional Christmas turkey dinner

Roast turkey served with roasted potatoes, brussels sprouts, roasted carrots and parsnips, homemade Yorkshire pudding, rich gravy and cranberry sauce.

Pistachio crusted salmon & creamy mashed cauliflower with garlic / n

Woodfire oven-baked salmon coated in a crunchy pistachio crust, served with creamy roasted garlic mashed cauliflower and tender broccoli

Nduja gnocchi & crispy tofu / v, vg

Soft potato gnocchi tossed in a rich tomato and herb sauce with our homemade vegan 'nduja, crafted from sun-dried tomatoes and warming spices, topped with crispy tofu and finished with fresh herbs.

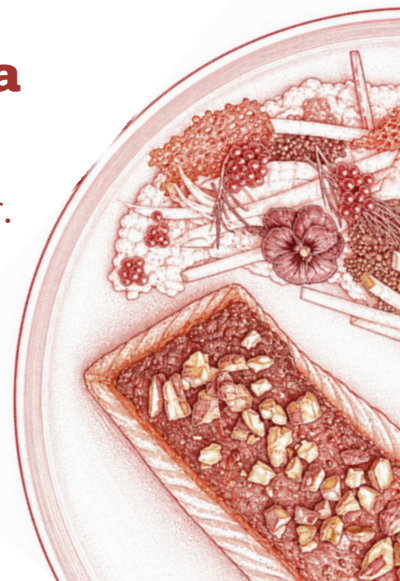
Signature Zerodegrees Christmas turkey pizza

Roast turkey, Brussels sprouts, roasted carrots and parsnips, mozzarella and a creamy sauce on our hand-stretched pizza base, finished with homemade Yorkshire pudding and a drizzle of rich gravy.

Selection of Zerodegrees Award-winning pizza

Choose any pizza from our National Pizza Award-winning signature pizzas, freshly prepared and wood-fired to order.

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Desserts



Homemade winter berry tiramisu

Layers of coffee-soaked sponge, mascarpone cream and cocoa, made in-house and topped with winter berries and whipped mascarpone.

Chocolate orange tart / vg

A rich dark chocolate tart infused with zesty orange..

Double layer chocolate fudge cake

Decadent two-layer chocolate sponge filled and coated with silky chocolate fudge icing.

Christmas pudding

A classic festive pudding packed with vine fruits and warming spices, served with brandy sauce.



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Drinks Packages

Available daily from 23rd November to 3rd January

Welcome Glass of Prosecco

Mulled Wine £4.95 per guest

5 bottles of Prosecco £150

5 bottles of house wine £100

Choose from red, white or a mixed selection.

FRESH FROM THE TANKS

10 pints of our freshly brewed

Zerodegrees beer £50

DRINKS TOKENS

A simple and flexible way to keep your guests' glasses full. Hand out drinks tokens and let everyone choose their favourite.

Each £6 token can be exchanged for one of the following:

House spirit and mixer

175ml house wine

125ml Prosecco

Pint of selected Zerodegrees beer

Any soft drink

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care of the rest!
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