



New Year's Eve

Three courses £85.00 per person

Whilst You Choose

The Jetty Bites £7.50 per person
A delicious selection of seafood nibbles

Tempura Vegetables £6.00
A mixed selection of vegetables with dipping sauce

Tempura Prawns £3.50 each
With dipping sauce

Dorset Oysters Hot or Cold £3.50 each

Artisan Breads, Butters & Olive Oil (for two people) £5.00 per basket
Sourdough breads, seaweed butter, Planeta olive oil

The Jetty Bloody Mary £14.00
Hot and spicy

Billecart-Salmon Réserve Brut Champagne £16.00
France, NV 125ml

Testulat Rosé Champagne £17.00
France, NV 125ml

Virgin Elderflower Mojito £10.00

Starters

Alex's Twice Baked Cheese Soufflé
Creamy soufflé baked twice,
with a glazed cheese crust

Wild Mushroom Risotto
Sautéed wild mushroom risotto scented with truffle,
topped with a poached hen's egg and Madeira sauce

Smoked Salmon Cannelloni
A leaf of smoked salmon filled with smoked salmon mousse,
topped with quail's egg and caviar, served on avocado salsa

Scallops, Pork Belly & Cauliflower
Seared scallops, confit pork belly, smoked cauliflower
and raisin jam

Beef Tataki
Rare seared beef tataki, Asian-style salad,
cashew nuts and ponzu sauce

Tuna
Seared tuna in sesame with yuzu dressing,
avocado ice cream and pickled raddish

Mains

Chicken, Prawn & Lobster
Brined chicken breast with plump prawns,
mashed potato, baby leeks and lobster sauce

The Jetty Mixed Fish Grill
South coast fish on the bone, shellfish, roasted fennel,
tomatoes, herbs and garlic, seaweed mayonnaise

Tournedos Rossini
Prime fillet of beef, seared foie gras, toasted brioche,
wild mushrooms, Madeira jus

Wild Halibut Fillet
Halibut fillet with fondant potato, Jerusalem artichoke purée,
Jerusalem artichoke crisps and XO sauce

Cod & Crab
Plump fillet of cod topped with a crab and herb crust,
creamy mashed potato, crushed peas and butter sauce

Sole & Salmon
Sole fillet stuffed with salmon mousse and caviar, crushed potatoes,
cucumber and crab salad, Champagne beurre blanc

Desserts & Coupes

Pineapple Carpaccio
Mango and pomegranate salsa and toasted coconut

Baileys Martini Sabayon
Served with milk ice cream, toasted nibbed almonds
and almond biscotti

"Ferrero Rocher" Chocolate Fondant
Warm chocolate fondant with hazelnut praline,
chocolate swirl and hazelnut ice cream

Apple & Winter Berry Crumble
Calvados crème anglaise and apple sorbet

Bomb
Salted caramel and honeycomb bomb, butterscotch sauce,
sticky sponge and salted caramel ice cream

Selection of Local Artisan Cheeses
Three cheeses, chutney, grapes and celery
Upgrade to five cheeses, supplement £3.50

the jetty

The logo for 'the jetty' is centered on a solid blue background. It features the text 'the jetty' in a white, lowercase serif font. A thin horizontal line is positioned just below the text. Underneath this line are three pairs of vertical bars, resembling a stylized pier or jetty structure. The top bar of each pair is slightly longer than the bottom bar, and they are arranged in a staggered pattern.