



Festive Dining

Two courses £30.00 • Three courses £35.00

Starters

Beetroot & Gin Cured Salmon
Fennel, apple

Chicken Liver Parfait
Caramelised onion, toasted brioche

Ham Hock & Pork Cheek Terrine
Celeriac remoulade, rye bread

Spiced Butternut Squash Soup **V, VGA**
Roasted pumpkin seeds, sage

Alex's Twice Baked Cheese Soufflé **V**
Add haddock £3.50

Mains

Pork Belly
Dauphinoise potato, savoy cabbage and peas, apple purée

Turkey Breast
Cranberry stuffing, pigs in blankets, traditional trimmings

Fillet of Stone Bass
Gnocchi, samphire, beurre noisette, capers, charred lemon

Brie, Cranberry & Red Onion Pithivier **V, VGA**
Roast potatoes, wilted greens

Mushroom & Parmesan Cheese Risotto **V**
Truffle oil

Desserts

Christmas Pudding **V**
Brandy crème Anglaise

White Chocolate Panna Cotta
Mixed berries, raspberry sorbet

Sticky Toffee Pudding **V**
Toffee treacle sauce, vanilla ice cream

Chocolate & Cherry Delice **V**
Chocolate almond soil

Selection of Three Local Artisan Cheeses
Chutney, crackers

V vegetarian

the jetty

The logo consists of the text "the jetty" in a white, lowercase serif font. A thin horizontal line is positioned below the text, extending from the left edge of the word "the" to the right edge of "jetty". Below this horizontal line are three vertical lines of varying lengths, resembling a stylized pier or jetty structure. The top line is the longest and is centered under the word "jetty". The two shorter lines are positioned on either side of the longest line, also centered under "jetty".