



Christmas Day Lunch

Five courses £155.00 per person

Vegetarian, vegan and dietary requirement friendly dishes are available on request

To Begin

Amuse Bouche

White bean velouté, chopped truffle

Starters

Octopus Carpaccio

Slow-cooked octopus, thinly sliced with a spring onion, chilli, lime salsa and Keta caviar

Beef Tataki

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

Wild Mushroom Risotto

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

To Follow

Alex's Twice Baked Cheese Soufflé

Lobster Thermidor Soufflé

Mains

Turkey Wellington

Turkey breast filled with leg meat stuffing, wrapped in mushroom duxelles, served with traditional roast garnish

Beef Wellington

Prime fillet of beef wrapped in mushroom and truffle duxelles, served with dauphinoise potatoes, roasted root vegetables and red wine sauce

Vegetarian Wellington

Roasted celeriac, butternut squash and portobello mushroom, served with dauphinoise potatoes, roasted root vegetables and vegetarian gravy

Sole & Salmon Wellington

Lemon sole fillet filled with salmon mousse, Champagne and caviar beurre blanc, crushed potatoes, cucumber and crab salad

Festive Finish

Christmas Pudding

Brandy butter and cinnamon cream

Sherry Trifle

Home made sherry flavoured trifle with vanilla ice cream

Hot Chocolate Fondant

Griottine cherries, chocolate soil and black cherry ice cream

Selection of Three Local Artisan Cheeses

Home made red onion chutney, grapes, celery and Fudges crackers

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 fashion.