

# Large Festive Parties

# Starters

#### Martini Prawn Cocktail

Cucumber dipped in Hendrick's syrup, Mary Rose sauce, Atlantic prawns

# A Christmas Salad V

Pear, walnut, Medjool dates, vegan cheese and bitter leaf salad, orange dressing, toasted pine nuts and rocket

## **Smoked Chicken Terrine**

House-smoked chicken, apricot chutney, mini Caesar salad and toasted brioche

#### Salmon Gravlax

Cured salmon and dill gravlax, pickled cucumber, salmon caviar, crème fraîche, rye bread croutons

# Mains

# The Jetty Turkey Wellington

Brined and poached turkey breast, sage and onion stuffing wrapped in crisp puff pastry, pig in blanket, duck fat fondant potato, creamed cabbage and honey glazed carrot

#### Braised Feather Blade of Beef

Slow-braised beef, caramelised onion purée, parmentier potatoes, spinach and red wine sauce

# Poached Hake

Poached fillet of hake, crushed saffron potatoes, warm tartare sauce, pink prawns

### Cauliflower Steak V

Crispy cauliflower steak, cauliflower purée, Lyonnaise onions, lemon, parsley and caper butter

# Festive Finish

## **Christmas Pudding**

Brandy custard, Christmas pudding ice cream

## Clementine Parfait

Mulled spiced winter berries, cinnamon short bread

#### Hot Chocolate Brownie V

Salted caramel ice cream and chocolate sauce

#### Selection of Local Artisan Cheeses

Three cheeses, compote, grapes and celery

#### v vegetarian, can be made vegan

the jetty