

# New Year's Day

Three courses £45.00 per person

#### Starters

Thai-Style Beef Salad

Crispy spiced beef, Asian-style slaw, sesame and peanut crunch

Alex's Twice Baked Cheese Soufflé V

Twice baked with a glazed cheese crust **Soufflé Arnold Bennett,** with chunks of smoked haddock (£3.50 supplement)

The Jetty Bites

A firm favorite at The Jetty, a selection of seafood nibbles

Calamari

Cajun flavoured squid with a saffron aioli

The Jetty Fish Bouillabaisse

Mixed shellfish stew, garlic croutons, saffron and garlic aioli

Bubble & Squeak V

Pan-fried vegetables, poached duck egg, spicy sprout gemolata

Saffron Crab Risotto

Crab and saffron risotto with crème fraîche and chives, crispy rocket and tempura crab

Spiced Tempura Vegetables V

A selection of tempura vegetables with dipping sauce

## The Jetty Festive Roast

A Selection of Beef Sirloin, Pork Loin & Turkey

Served with roast trimmings and Yorkshire puddings

### Mains

The Jetty Fish & Chips

Haddock fillet, thick cut chips, crushed peas, tartare sauce, lemon

Cod & Crab

Plump fillet of cod topped with a crab and herb crust, crushed peas and light butter sauce

10oz Sirloin

Served with a Jetty steak salad and fries Choice of sauce £3.50: Béarnaise • Peppercorn • Red Wine

Roasted Beetroot & Honey Parsnips V

Rosemary polenta, candied walnuts, chilli kale

**Duo of Venison** 

Herb crusted loin, slow-cooked haunch, cranberry purée, celeriac remoulade, stout and coffee jus

Thai-Style Seafood Curry

Mixed fish and shellfish Thai red curry, toasted shaved coconut, basmati rice, pak choi, coriander

Artichoke & Truffle Risotto V

Jerusalem artichoke, chive, crispy shallot

Chicken, Prawn & Lobster

Brined and sautéed chicken breast, grilled prawn, lobster bisque, five spice kale

Sides

The Jetty Salad £6.00

Mixed leaf, cherry vine tomatoes, horseradish and Parmesan

Truffle Macaroni V £6.95

Macaroni cheese infused with fresh truffle

Luxury Potatoes V £6.25

Cheesy mash • Truffle frites • Dauphinoise

Broccoli V £7.95

Chilli and garlic butter

Wild Mushrooms V £7.00

Sautéed in truffle butter

Potatoes V £,5.25

Buttered new potatoes • Frites • Mash

### Desserts

Sticky Toffee Pudding V Toffee treacle sauce, vanilla ice cream Raspberry Cheesecake V

Raspberry gel, chocolate crumble base, clotted cream ice cream

Spiced Pear Tart Tatin V

Selection of Three Local Artisan Cheeses

Rum caramel, fig sorbet, lemon and apple compote Celery, grapes, chutney and biscuits

**V** vegetarian

the jetty