

Festive Party

Three courses & a 125ml glass of fizz £55.00 per person

Available for lunch or dinner Monday to Friday Pre-order required three days before your reservation

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

Starters

Smoked Salmon Cannelloni

A leaf of smoked salmon filled with smoked salmon mousse, avocado salsa

Confit Duck & Pistachio Terrine

With quince jelly, smoked duck breast, radicchio and toasted brioche

Crab Thermidor Soufflé

Twice baked cheese soufflé, glazed crab thermidor sauce

Winter Squash Risotto

Crispy sage, gorgonzola and toasted pine nuts

Mains

Turkey The Jetty Style

Breast basted with truffle butter, sage and onion stuffing, pigs in blankets, traditional roast garnish

The Jetty Fish & Chips

Fillet of haddock in crisp batter, thick cut chips, crushed peas and tartare sauce

Fillet of Bream

Pan-fried fillet of bream, saffron crushed potatoes, spinach, mussel marinière

Bubble & Squeak

Crispy bubble and squeak with courgette and fennel salad, Tenderstem® broccoli, tomato and oregano sauce

Sirloin of Beef / Fillet of Beef

Cooked medium rare, served with steak salad, fries and béarnaise sauce (£9.00 / £12.50 supplement)

Festive Finish

Ferrero Roche Dark Chocolate Pave

Hazelnut praline and ice cream

Baileys Sabayon

Salted caramel ice cream and nut biscotti

Spiced Pineapple Carpaccio

Sloe gin jelly and mango salsa

Selection of Three Local Cheeses

Biscuits and chutney

the jetty