



Christmas Day Lunch

Three courses £55.00 per person

Starters

Caramelised Cauliflower & Cheddar Soup

Jerusalem artichoke crisps, Parmesan chive choux bun

Pink Pepper Salmon Rillettes

Garlic mustard cucumber, bacon rye crumb, thyme seaweed, cured truffle duck egg yolk

Three Bird Terrine

Chicken, duck and pheasant, apricot, wild mushrooms, candied hazelnut crunch, sour redcurrant gel

Spiced Scallops

Cauliflower purée, shallot chilli jam, pea foam

Mains

All served with roast potatoes, roasted winter vegetables and steamed greens

Thyme Butter Poached Turkey Breast

Sage, onion and cranberry stuffing, leg meat parcel, pigs in blankets, pear and parsnip purée

Sea Bass & Clams

Sea vegetables, turnip honey purée, chive cream

Duck Breast

Braised red cabbage, confit duck leg bon bon, beetroot purée, port jus

Squash Wellington v

Pecans, cranberry, feta, beetroot, chestnut and maple purée, sage jus

Desserts

Christmas Pudding v

Nutmeg custard

Passion Fruit Pavlova v

Passion fruit coulis, pineapple cream, kiwi and mint salsa

Cardamom Hazelnut Paris-Brest v

Hazelnut praline, caramelised chocolate ganache, figgy caramel sauce

Chocolate Orange Dulce de Leche Tart v

Banana orange sorbet, orange compote

v vegetarian

the jetty

The logo for 'the jetty' 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 the word 'jetty'.