

Boxing Day

Three courses $\pounds 65.00$ per person

Whilst You Choose

The Jetty Bites £7.50 per person A delicious selection of seafood nibbles

Tempura Vegetables £6.00 A mixed selection of vegetables with dipping sauce

> Tempura Prawns £3.50 each With dipping sauce

The Jetty Bloody Mary £14.00 Hot and spicy

Billecart-Salmon Réserve Brut Champagne £16.00 France, NV 125ml

Testulat Rosé Champagne £17.00 France, NV 125ml

Oysters Hot £4.50 each or Cold £3.95 each

Virgin Elderflower Mojito £10.00

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

Starters

Alex's Twice Baked Cheese Soufflé Creamy soufflé baked twice, with a glazed cheese crust

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

Shellfish Cocktail Curried shellfish cocktail with crayfish, lobster, prawn, avocado salsa and spiced Marie Rose sauce Scallops & Black Pudding

Seared scallops with black pudding, celeriac purée, apple remoulade, cider syrup dressing

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

The Jetty Fish Soup Served with Grana Padano Croûte and Rouille

Mains

Chicken, Prawn & Lobster

Brined chicken breast with plump prawns, mashed potato, baby leeks and lobster sauce

Roast Trio of Pork

Slow-roast pork belly, pink tenderloin, black pudding hash with traditional roast garnish and caramelised apples

Aged Sirloin of Beef

Overnight slow-roast rump of beef with traditional roast garnish

Stone Bass

Fillet of stone bass served with bacon, butter bean and Brussels sprout cassoulet with smoked bacon and a bacon butter crumb

Cod & Crab

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

Seafood Curry

Sri Lankan-style mixed fish curry with prawns and mussels in a coconut milk curry sauce and egg fried rice

Desserts & Coupes

Pistachio & Raspberry Frangipane

Served with raspberry sorbet, candied pistachios and pistachio ganache

> **Baileys Martini Sabayon** With salted caramel ice cream and wafer

Chocolate Fondant

Warm chocolate fondant with kirsch cherries, cherry purée and black cherry ice cream

Cheesecake

White chocolate, orange and hibiscus cheesecake with orange sorbet and hibiscus gel

Peach Carpaccio With mango salsa and sloe gin jelly

Selection of Local Artisan Cheeses Three cheeses, chutney, grapes and celery Upgrade to five cheeses, supplement $\pounds 3.50$

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

