# The Jetty Private Dining Pods

Enhance your pod experience with a bottle of Veuve Clicquot Champagne and the chef's selection of Jetty Bites £150

# Simply The Jetty Menu

# From £55.00 per person

A three-course menu of great, simple dishes from The Jetty.

#### Starters

#### Smoked Salmon Cannelloni

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

# The Jetty Steak Tartare

Hay smoked beef, hand diced, bound with capers and cornichons, delicately spiced

# The Jetty Sashimi

Sliced salmon, tuna, bass and scallop with wasabi, pickled ginger and kimchi

# Alex's Twice Baked Creamy Cheese Soufflé

Glazed cheese crust

# Mains

#### Chicken Prawn & Lobster

Sautéed breast of chicken, plump prawns, lobster sauce

### Fish & Chips

Served with crushed peas and homemade tartare sauce

## Cod & Crab

Creamy mashed potatoes and crushed peas

#### 10oz Sirloin

Served medium rare with a steak salad, frites and béarnaise sauce

### Sides

Wild Mushroom £7.50 • Seasonal Greens £4.95 New Potatoes £5.00 • Frites £5.00 Truffle Macaroni £6.00

#### Desserts

#### **Baked Cheesecake**

Served with sorbet, hot chocolate fondant, ice cream, chocolate soil

#### The Jetty Coupe

Ice cream, meringue, fruit and cream

#### **Locally Sourced Cheese**

A selection of three locally sourced cheeses

# To Finish

Coffee & Petit Fours £4.50

# The Jetty Private Dining Pods

Enhance your pod experience with a bottle of Veuve Clicquot Champagne and the chef's selection of Jetty Bites £150

# Feasting Menu

# From £85.00 per person

Mouth-watering dishes for groups of four or more to enjoy.

## Antipasti

In the style of the Italians, a platter of cured meats, fish, vegetables and breads for the table to share

#### The Surf & Turf

Aged sirloin, cooked medium-rare, carved to share. Served with garlic prawns, scallops, fries, Harbour salad and béarnaise sauce Add lobster, subject to seasonal availability, from £25.00 half or £45.00 whole

# Ooops I Dropped My Ice Cream

Think, Cornetto filled with strawberry parfait and ice cream, dropped in sand... luckily it's edible sand

### **Platter of Cheese**

For the table to graze at your leisure (£6.00 each)

Coffee & Petit Fours £4.50

# The Jetty Private Dining Pods

Enhance your pod experience with a bottle of Veuve Clicquot Champagne and the chef's selection of Jetty Bites £150

# The Ultimate Feasting Menu

# From £125.00 per person

Mouth-watering dishes for groups of four or more to enjoy.

#### The 'Fruits de Mer'

Towering platter of hot and cold seafood with garlicky rouille, mayonnaise and chilli sauce

On ice - Crevettes, crab claws, shrimps, oysters and cockles Hot - Prawns in garlic butter, garlic scallops, mussels and calamari Add lobster, subject to seasonal availability, from £25.00 half or £45.00 whole

# **Beef Wellington**

A classic fillet of beef wrapped in mushroom pâté and puff pastry, served with a rich red wine sauce, dauphinois potatoes and greens

#### Limoncello Baked Alaska

Limoncello soaked sponge, fruits and lemon sorbet, covered in Italian meringue and baked

#### **Platter of Cheese**

For the table to graze at your leisure (£6.00 each)

Coffee & Petit Fours £4.50