



Tasting Menu

The Ultimate Aperitif – Blanc de Noir 1^{er} Cru Champagne
Lombard Blanc de Noir 1^{er} Cru £20.00

A delicious collection of jetty dishes to be enjoyed by the whole table
£65.00 per person

Amuse Bouche

Poached oyster in champagne butter, cucumber spaghetti and caviar

Beef Carpaccio

Fillet of beef carpaccio, foie gras shavings, truffle and sorrel emulsion

Scallop Celeriac and Apple

Seared scallop, celeriac puree, hazelnut, apple and crispy sage

Stone Bass

Mixed shellfish marinere, tomato, garlic, herbs and samphire

Chicken Prawn and Lobster

Brined chicken breast, seared prawn, creamed leeks and lobster sauce

A Selection of Cheese to be Enjoyed Before or After Dessert

£7.50 Supplement per person

Include a glass of Quinta do Castro LBV Port £6.50

Christmas Pudding Soufflé

Christmas pudding ice cream, brandy crème Anglaise

Why not add a moment with *Louis XIII “The fragrance of time”*

15ml £75.00 / 25ml £90.00 / 50ml £155.00

With such a fantastic array of flavours, why not let us decide the wines for you? Enjoy a small glass to accompany each course just £45.00

If you are concerned about any food allergies or intolerances, please speak to any member of the team who will be delighted to assist. All prices are inclusive of vat.

A discretionary gratuity of 12% is added to the total bill and divided fairly between the staff and independently from the business.

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Champagne

Billecart – Salmon, Brut NV - £70.00

Lombard 1er Cru, Blanc De Noir - £100.00

Laurent Perrier, Rose NV – £105.00

Dom Perignon, Vintage 2010 - £225.00

Louis Roederer Cristal, Vintage 2012 - £295.00

Cult and Classic White Wines

Viognier Reserve, Wairau River, Marlborough, New Zealand 2019 - £47.00

Chardonnay, Thelema, Stellenbosch, South Africa 2016 - £48.00

Sancerre, Domaine de Nozay, Loire Valley, France 2018 - £55.00

Intimo Blanco, Humberto Canale, Argentina 2019 - £55.00

FMC (Chenin Blanc), Ken Forrester, Stellenbosch, South Africa 2018 - £70.00

Rully Vauvry 1er Cru, Olivier Leflaive, Burgandy, 2018 - £76.00

Chassagne Montrachet, Bachelet – Ramonet, Burgundy France 2018 - £115.00

Pouligny Montrachet 1^{er} Cru, Les Refets, Oliver Leflaive 2018 - £155.00

Cult and Classic Red Wines

Chianti, Classico Reserva DOCG, Tuscani, Italy 2013 - £51.00

Malbec, Achaval Ferrer, Mendoza 2016 - £63.00

Ripasso Della Valpolicella, Classic, Monte Faustino, Veneto Italy 2016 - £72.00

Carbenet Sauvignon, Bakestone Cellars, Napa Valley, California 2016 - £75.00

Chateau Batailley, Paulliac 5th Groth, Bordeaux 2012 - £115.00

Nuits St. Georges 1er Cru, Domaine de L’Arlot, France 2013 - £150.00

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