

# Christmas Day Lunch Menu

Five-Courses | £125.00 per person

## *\* To Begin \**

**Roasted Onion & Sage soup (V)**  
Chestnut crumb

## *\* Starters \**

**Prawn, Crayfish & Avocado Cocktail**  
Crayfish, pink prawns and avocado in cocktail sauce

**Roast Mushroom Tart (V)**  
Savoury tart, cep mushroom purée, wild mushrooms,  
topped with poached egg and béarnaise

**Ham Hock Terrine**  
Slow cooked ham hock stripped off the bone, piccalilli,  
parsley emulsion and blue cheese fritters

## *\* To Follow \**

**Truffle Cauliflower Cream, Roasted Florets, Hazelnut & Golden Raisins (V)**  
With fillet of sea bass or seared scallops or potato gnocchi

## *\* Mains \**

**Traditional Roast Turkey**  
With roasted root vegetables, bread sauce and turkey gravy

**Fillet of Beef Wellington**  
Dauphinoise potatoes and red wine sauce

**Vegetarian Wellington (V)**  
Dauphinoise potatoes and red wine sauce

## *\* Festive Finish \**

**Christmas Pudding**  
Brandy butter and cinnamon custard

**Pineapple Carpaccio (V)**  
Spiced carpaccio of pineapple, mango sorbet  
and toasted flakes of coconut

**Hot Chocolate & Caramel Fondant**  
With chocolate soil and vanilla ice cream

**Selection of Local Artisan Cheeses**  
Three cheeses, compote, grapes and celery

(V) Vegetarian

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.  
All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

