

Boxing Day

Three courses • £65.00 per person

Whilst you choose

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

The Jetty Bloody Mary hot and spicy £14.00

Tempura Vegetables a mixed selection with dipping sauce £6.00 Veuve Clicquot Champagne, France NV £16.00 125ml

Tempura Prawns with a dipping sauce £3.50 each Testulat Rosé Champagne, France NV £17.00 125ml

Oysters Hot £4.50 • Oysters Cold £3.95 Virgin Elderflower Mojito £10.00

Artisan Breads, Butters & Olive Oil (for two) £4.50 per basket

Sourdough breads, seaweed butter, Planeta olive oil | 440 kcal

Starters

Alex's Twice Baked Cheese Soufflé Scallops & Black Pudding

Creamy soufflé baked twice, Seared scallops with black pudding, celeriac purée,

with a glazed cheese crust apple remoulade, cider syrup dressing

Wild Mushroom Risotto Beef Tataki

Sautéed wild mushroom risotto scented with truffle, topped with a poached hen's egg and Madeira sauce cashew nuts and ponzu sauce

Shellfish Cocktail The Jetty Fish Soup

Curried shellfish cocktail with crayfish, lobster, prawn, avocado salsa and spiced Marie Rose sauce

Served with Grana Padano,
Croûte and Rouille

Mains

Chicken Prawn & Lobster Stone Bass

Brined chicken breast with plump prawns, mash potato,
baby leeks and lobster sauce
Brussels sprout cassoulet with smoked bacon and bacon butter crumb

Roast Trio of Pork Cod & Crab

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

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

Aged Sirloin of Beef Seafood Curry

Overnight slow roast rump of beef, served with traditional roast garnish

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

Desserts & Coupes

Baileys Martini Sabayon Peach Carpaccio

With salted caramel ice cream and wafer With mango salsa and sloe gin jelly

Pistachio & Raspberry Frangipane Cheesecake

Served with raspberry sorbet, candied pistachios

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

Chocolate Fondant Selection of Local Artisan Cheeses

Warm chocolate fondant with kirsch cherries, Three cheeses cheery purée and black cherry ice cream Five cheeses (supplement £3.50)

v vegetarian

the jetty