



New Year's Eve

Three courses • £85.00 per person

Whilst You Choose

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

Tempura Vegetables a mixed selection with dipping sauce **£6.00**

Tempura Prawns with a dipping sauce **£3.50 each**

Dorset Oysters Hot or Cold **£3.50**

The Jetty Bloody Mary hot and spicy **£14.00**

Veuve Clicquot Champagne, France NV **£16.00 125ml**

Testulat Rosé Champagne, France NV **£17.00 125ml**

Virgin Elderflower Mojito **£10.00**

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

Smoked Salmon Cannelloni

A leaf of smoked salmon, filled with smoked salmon mousse,
topped with quail's egg and caviar, served on avocado salsa

Scallops, Pork Belly & Cauliflower

Seared scallops, confit pork belly,
smoked cauliflower and raisin jam

Beef Tataki

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

Tuna

Seared tuna in sesame with yuzu dressing,
avocado ice cream and pickled raddish

Mains

Chicken, Prawn & Lobster

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

The Jetty Mixed Fish Grill

South Coast fish on the bone and shellfish, roasted fennel,
tomatoes, herbs and garlic, seaweed mayonnaise

Tournedos Rossini

Prime fillet of beef, seared foie gras, toasted brioche,
Madeira jus and wild mushrooms

Wild Halibut Fillet

Halibut fillet with fondant potatoes, artichoke and Jerusalem purée,
crispy artichoke and XO sauce

Cod & Crab

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

Sole & Salmon

Sole fillet stuffed with salmon mousse and caviar,
Champagne beurre blanc, cucumber and crab salad, crushed potatoes

Desserts & Coupes

Pineapple Carpaccio

With mango and pomegranate salsa and toasted cocount

Baileys Martini Sabayon

Served with milk ice cream,
toasted nibbed almonds and almond biscotti

'Ferrero Rocher' Chocolate Fondant

Warm chocolate fondant with hazelnut praline,
chocolate swirl and hazelnut ice cream

Apple & Winter Berry Crumble

Served with calvados crème anglaise and apple sorbet

Bomb

Salted caramel and honeycomb bomb,
with butterscotch sauce, sticky sponge and salted caramel ice cream

Selection of Local Artisan Cheeses

Three cheeses
Five cheeses (*supplement* £3.50)

v vegetarian

the jetty

A stylized graphic of a jetty structure. It features a horizontal line representing the top of the structure, supported by three vertical lines representing pillars. The text "the jetty" is positioned above the horizontal line, with the "t" and "y" overlapping the structure.