

Christmas Party

Three courses • Glass of fizz on arrival • $\pounds 55.00$ per person Pre-order required three days prior to your booking

Starters

Smoked Salmon Cannelloni A leaf of smoked salmon, filled with smoked salmon mousse, avocado salsa

Confit Duck & Pistachio Terrine With quince jelly, smoked duck breast, radicchio and toasted brioche

Crab Thermidor Soufflé Twice baked cheese soufflé, glazed crab thermidor sauce

Winter Squash Risotto V Crispy sage, gorgonzola and toasted pine nuts

Mains

The Jetty Style Turkey

Turkey breast basted with truffle butter, sage and onion stuffing, pigs in blankets, traditional roast garnish

The Jetty Fish & Chips

Fillet of haddock in crisp batter, thick cut chips, crushed peas and tartare sauce

Fillet of Bream

Pan-fried fillet of bream, saffron crushed potatoes, spinach, mussels marinière

Bubble & Squeak V

Crispy bubble and squeak with courgette and fennel salad, Tenderstem[®] broccoli, tomato and oregano sauce

Sirloin of Beef / Fillet of Beef Cooked medium rare, served with steak salad, fries and béarnaise sauce $(\pounds 9.00 / \pounds 12.50 \text{ supplement})$



Ferrero Rocher Dark Chocolate Pavé Hazelnut praline and ice cream

Baileys Sabayon Salted caramel ice cream and nut biscotti

> **Spiced Pineapple Carpaccio** Sloe gin jelly and mango salsa

Selection of Three Local Cheeses Biscuits and chutney

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. 125ml glass of house fizz on arrival. 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.

