



Festive Party Dinner

Three courses £65.00 per person

Starters

Mosaic of Salmon Gravlax

Cured salmon and dill gravlax, pickled cucumber, salmon caviar, crème fraîche, rye bread, Melba toast

Ham Hock & Smoked Chicken Terrine

Slow-cooked ham hock stripped of the bone, house-smoked chicken, bacon jam, brioche croutons, mini Caesar salad

Lobster Thermidor Soufflé

Twice baked soufflé, lobster bisque cream, glazed cheese crust

Butternut Squash Risotto v

Roasted squash risotto, Isle of Wight blue cheese, crispy sage and toasted pine nuts

Mains

The Jetty Turkey Wellington

Brined and poached turkey breast, sage and onion stuffing wrapped in crisp puff pastry, pig in blanket, duck fat fondant potato, creamed cabbage and honey glazed carrot

Poached Hake

Poached fillet of hake, crushed saffron potatoes, warm spiced tartare sauce, pink prawns and caviar

Cauliflower Steak v

Crispy cauliflower steak, caramelised cauliflower purée, Lyonnaise onions, lemon, hazelnut and caper butter

Chicken, Crayfish & Lobster

Brined and roasted chicken breast, sautéed leeks and crayfish, truffle creamed mash, lobster sauce

Sirloin of Beef

Cooked medium rare, served with steak salad, béarnaise and fries
(£4.50 supplement)

Festive Finish

Christmas Pudding

Brandy custard, Christmas pudding ice cream

Clementine Parfait v

Mulled spiced winter berries, cinnamon short bread

Hot Chocolate and Orange Fondant

With chocolate soil, orange gel and orange sorbet

Selection of Local Artisan Cheeses

Three cheeses, compote, grapes and celery

v vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

the jetty

