



New Year's Eve

Three courses £85.00 per person

Whilst You Choose

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

Tempura Vegetables £6.00
A mixed selection of vegetables with dipping sauce

Tempura Prawns £3.50 each
With dipping sauce

Oysters Hot £4.50 each or Cold £3.95 each

Artisan Breads, Butters & Olive Oil (for two people) £5.00 per basket
Sourdough breads, seaweed butter, Planeta olive oil

The Jetty Bloody Mary £14.00
Hot and spicy

Billecart-Salmon Réserve Brut Champagne £16.00
France, NV 125ml

Testulat Rosé Champagne £17.00
France, NV 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,
mashed potato, baby leeks and lobster sauce

The Jetty Mixed Fish Grill
South coast fish on the bone, 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,
creamy mashed potato, crushed peas and butter sauce

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

Desserts & Coupes

Pineapple Carpaccio
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, butterscotch sauce,
sticky sponge and salted caramel ice cream

Selection of Local Artisan Cheeses
Three cheeses, chutney, grapes and celery
Upgrade to five cheeses, supplement £3.50

the jetty

The logo for 'the jetty' is centered on a solid blue background. It features the words 'the jetty' in a white, lowercase serif font. A thin white horizontal line is positioned just below the text. Underneath this line are three pairs of thin, white vertical bars, resembling a stylized pier or jetty structure. The top of the letter 'j' in 'jetty' has a small, decorative flourish.