

Festive Party Menu

Three courses and half a bottle of house wine £45.00

Starters

Beetroot & Gin Cured Salmon

Fennel, apple

Chicken Liver Parfait

Caramelised onion, toasted brioche

Ham Hock & Pork Cheek Terrine

Celeriac remoulade, rye bread

Spiced Butternut Squash **v, VGA**

Roasted pumpkin seeds, sage

Alex's Twice Baked Cheese Soufflé **v**

Mains

Pork Belly

Dauphinoise potato, savoy cabbage and peas, apple purée

Turkey Breast

Cranberry stuffing, pigs in blankets, traditional trimmings

Fillet of Stone Bass

Gnocchi, samphire, beurre noisette, capers, charred lemon

Brie, Cranberry & Red Onion Pithivier **v, VGA**

Roast potatoes, wilted greens

Mushroom & Parmesan Cheese Risotto

Truffle oil

Desserts

Christmas Pudding **v**

Brandy crème Anglaise

White Chocolate Panna Cotta

Mixed berries, raspberry sorbet

Sticky Toffee Pudding **v**

Toffee treacle sauce, vanilla ice cream

Chocolate & Cherry Delice **v**

Chocolate almond soil

Selection of Three Local Artisan Cheeses

Chutney, crackers

To Finish

Tea or Coffee, Served with a Mince Pie

v vegetarian • **VGA** vegan option available

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

The logo for 'the jetty' consists of the text 'the jetty' in a lowercase serif font. A thin horizontal line is positioned below the text, extending from the left edge of the word 'the' to the right edge of 'jetty'. Below this horizontal line are three vertical lines of varying lengths, resembling a stylized pier or jetty structure. The top line is the longest and is centered under the word 'jetty'. The two shorter lines are positioned on either side of the top line, also centered under the word 'jetty'.