



Festive Set Menu

Two courses £27.95 • Three courses £35.00

Starters

Wild Mushroom & Tarragon Pâté VG

Madeira jelly, red onion marmalade, toasted sourdough

Chicken Liver & All Spice Parfait

Madeira jelly, red onion marmalade, toasted brioche

Traditional Oak Smoked Salmon

Fennel, clementine, honey, pumpernickel bread

Blue Cheese, Mulled Wine Poached Pear & Chicory Salad V

Clementine vinaigrette, candied walnuts

Mains

All served with garlic and thyme roast potatoes, Brussels sprouts, roast carrots and parsnips, braised red cabbage and red wine jus

Bacon Wrapped Turkey

Sage and onion stuffing, pigs in blankets, cranberry sauce

Beef Short Rib Bourguignon

Slow cooked in red wine sauce with shallot and chestnut mushrooms

Chestnut Mushrooma, Tempeh & Truffle Wellington VG

Butternut squash and red cabbage gravy

Cod Kieve

Garlic butter, Jerusalem artichoke and caper beurre noisette

Desserts

Christmas Pudding V

Brandy crème Anglaise

Clementine & Pistachio Pavlova V

Vanilla crème diplomate

Chocolate Christmas Yule Log V

Candied orange and clotted cream ice cream

Stone Fruit & Raspberry Sorbet VG

Served in a brandy snap basket

V vegetarian • VG vegan

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. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty