



New Year's Eve Tasting Menu

Six courses £125.00 per person

A delicious collection of The Jetty dishes to be enjoyed by the whole table

Champagne & Canapés

Chef's selection of canapés, served with a glass of Vauban Frères Champagne 125ml

Jerusalem Artichoke & Caramelised Shallot Velouté

Homemade butters, sourdough

Duo of Rabbit

Leg croquette, prosciutto wrapped loin, golden raisin and Sancerre purée,
celeriac remoulade, Dijon dressing

Scallops & Pig

Seared scallops, confit fried pork belly, toffee black pudding purée,
lemon, apple and watercress

Truffle-glazed Beef Fillet & Daube Shin

Citrus slow-cooked beef shin, parsnip and ginger purée, beef fat carrots,
cep powdered kale, beef and red current jus

Dark Chocolate & Cherry Bûche de Noël

Pistachio, vanilla parfait

Artisan Cheese Board

Chef's selection of local artisan cheeses,
with biscuits, grapes and chutney

Supplement £10.50

the jetty

A stylized graphic of a jetty structure, consisting of a horizontal beam supported by three vertical pillars. The beam and pillars are white, matching the text above them.