



## *Festive Party*

### *Starters*

**Spiced Parsnip & Apple Soup VG**

Maple roasted parsnips, apples, cinnamon, nutmeg and coconut cream

**Chicken Liver & Fig Parfait**

Cherry amaretto compote, candied seeds, toasted sourdough

**Traditional Oak-Smoked Salmon**

Clementine and honey, dill, rye bread

**Dolcelatte, Pear & Beetroot V**

Saffron-poached pears, red chicory, orange vinaigrette

### *Mains*

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

**Bacon Wrapped Turkey Parcels**

Filled with sage and onion stuffing with pigs in blankets

**Feather Blade of Beef Bourguignon**

Slow cooked in a rich red wine sauce, shallots and mushrooms

**Portobello Mushroom, Chestnut, Spinach & Lentil Wellington VG**

Onion gravy

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**Fillet of Stone Bass**

Shellfish cream, crushed pink fir apple potatoes, capers, shaved fennel

### *Desserts*

**Christmas Pudding V**

Traditional fruit Christmas pudding with kumquat, vanilla crème Anglaise

**Raspberry & Pistachio Pavlova**

Vanilla cream

**Chocolate & Orange Torte**

Candied orange and crème fraîche

**Fresh Fruits & Sorbets VG**

Served in brandy snap basket

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. 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