



Festive Party Lunch

Three courses £37.50 per person

Starters

Martini Prawn Cocktail

Cucumber dipped in Hendrick's syrup, Mary Rose sauce, Atlantic prawns

Butternut Squash Risotto v

Roasted squash risotto, Old Winchester, crispy sage and herb oil

Smoked Chicken & Ham Hock Terrine

Slow-cooked ham hock stripped of the bone, house-smoked chicken, mini Caesar salad

Alex's Twice Baked Cheese Soufflé v

Twice baked soufflé, with a glazed cheese crust

Mains

The Jetty Turkey

Turkey breast basted with truffle butter, sage and onion stuffing, wrapped in bacon, potato fondant, pig and blanket, honey glazed carrots and Brussels sprouts

The Jetty Fish & Chips

Fillet of haddock in crisp batter, thick cut chips and crushed peas

Poached Plaice

Poached fillet of plaice, crushed saffron potatoes, warm tartare sauce, pink prawns

Cauliflower Steak v

Crispy cauliflower steak, caramelised cauliflower purée, Lyonnaise onions, lemon, parsley and caper butter

Sirloin of Beef

Cooked medium rare, served with steak salad, béarnaise and fries
(£9.00 supplement)

Festive Finish

Christmas Pudding

Brandy custard, Christmas pudding ice cream

Clementine Parfait v

Mulled spiced winter berries, cinnamon short bread

Hot Chocolate Brownie

Salted caramel ice cream and chocolate sauce

Selection of Local Artisan Cheeses

Three cheeses, compote, grapes and celery

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.

the jetty

The logo for 'the jetty' is centered on a solid blue background. It features the text 'the jetty' in a white, lowercase, serif font. A thin white horizontal line is positioned just below the text. Underneath this line are three vertical white bars of equal height and width, spaced evenly across the width of the text.