



the jetty

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CHRISTMAS PARTY

LUNCH MENU

Monday – Friday. Pre-order only
3 COURSES £27.50 PER PERSON

STARTERS

Hendricks Prawn Cocktail

Cucumber dressed with Hendricks syrup, filled with pink prawns in cocktail sauce

Smoked Haddock Leek and Potato

Pressed into a terrine, light gribiche dressing

Terrine of Duck with Cranberries

Port syrup and walnut salad

Vegetarian Leek and Potato Terrine

Served with walnut salad

MAINS

Breast of Turkey

Stuffed with turkey sage and onion stuffing, pigs in blankets and traditional roast garnish

Jetty Fish and Chips

Fillet of haddock in crisp batter, fat chips and crushed peas

Fillet of Sea Bream

Ratatouille cassoulet, saffron potatoes

Wild Mushroom

Risotto topped with poached hen's egg

FESTIVE FINISH

Christmas Pudding

With brandy butter and cream

Winter Berries

Set in mulled wine jelly, cream and custard trifle

Tiramisu

Italian classic, coffee, cream chocolate

Cheese

Stony cross, IOW blue, Rosary goat



CHRISTMAS PARTY

DINNER MENU

Monday – Friday. Pre-order only

3 COURSES £37.50 PER PERSON

STARTERS

Smoked Salmon Cannelloni

Avocado salsa

Crispy Duck Salad Asian Style

Cashew, chilli and soy

Moroccan Style Chickpea Salad

Ras el hanout, dates, mixed leaves

Crab Mac N Cheese

Spiced thermidor sauce

MAINS

Turkey Jetty Style

Breast basted with sage butter, thyme and truffle stuffing

Pork and Prawns, Lobster Sauce

Fillet of pork, grilled prawns with ginger, lobster sauce

Thyme Roasted Tofu

Marinated in olive oil and spices, roasted and served with tomato sauce

Cod and Crab

Jetty classic with creamy mashed potato, peas and beurre blanc

Fillet of Beef (supplement £7.50)

Cooked medium rare, fries and bearnaise sauce

FESTIVE FINISH

Christmas Pudding

Brandy butter and cream

Winter Berry Trifle

Berries in mulled wine jelly, custard and cream

Hot Chocolate Fondant

With black cherry ice cream

Avocado and Honey Trifle

Toasted oats and seed crunch



CHRISTMAS MINI GASTRO

5 COURSES LUNCH £27.50
5 COURSES DINNER £35.00

Monday - Friday lunch
Monday - Thursday dinner

Amuse Bouche

Creamy white bean velouté,
white truffle oil

Duck

Carpaccio of duck confit
topped with duck liver parfait

Crab Mac N Cheese

South Coast crab, spiced thermidor
sauce, glazed cheese crust

Turkey and Truffle

Breast of turkey stuffed with truffle,
wild mushrooms, Madeira sauce

Christmas Pudding Soufflé

Served with brandy sauce and
Christmas pudding ice cream

CHRISTMAS DAY

MENU



5 COURSES £95 PER PERSON

AMUSE BOUCHE	Tubers, Jerusalem Artichoke Soup with Truffle
STARTERS	Hendricks Prawn Cocktail Cucumber dressed with Hendricks syrup, filled with pink prawns in cocktail sauce Flavours of Goose 'Carpaccio' of slow cooked leg, smoked breast and creamy parfait Salad of Mixed Beets Whipped goat's curd, sweet and sour pickled and salted beets
TO FOLLOW	Fillet of Sea Bass On tomato risotto Tortellini of Crab With crab bisque Tomato Risotto Topped with tempura vegetable
MAINS	Traditional Roast Turkey With roasted root vegetables, bread sauce and turkey gravy Fillet of Beef Wellington Dauphinoise potatoes and red wine sauce Vegetarian Wellington Dauphinoise potatoes and red wine sauce
FESTIVE FINISH	Warm Christmas Pudding With brandy butter and custard Sherry Trifle Winter fruits in mulled wine jelly, sherry sponge, cream Fresh Fruits In light lemon syrup with sorbet Selection of Three Cheeses

If you have any queries please ask. If you are concerned about any food allergies, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business. Maximum numbers apply.



BOXING DAY 2018 AND NEW YEAR'S DAY 2019

BOXING DAY 3 COURSES £55 PER PERSON
NEW YEAR'S DAY 3 COURSES £45 PER PERSON

WHILST YOU CHOOSE

Jetty Bites A delicious selection of seafood nibbles <i>£6.00 per person</i>	Jetty Bloody Mary Hot and spicy <i>£9.00</i>
Tempura Vegetables A mixed selection with dipping sauce <i>£5.00</i>	Dom Pérignon 2009 125ml <i>£29.95</i>
Tempura Prawns With a dipping sauce <i>£2.00 each</i>	House Champagne <i>£10.00</i> Lombard 1er Cru Rose <i>£11.00</i>
Jersey Oysters Hot or Cold <i>£2.95 each</i>	Virgin Elderflower Mojito <i>£6.00</i>

STARTERS

Jetty Fish Soup Chunky fish soup served with rouille, parmesan and croutons	Crab Croquettes Mudeford crab croquettes with warm tartare sauce
Tuna Carpaccio Prime tuna thinly sliced, avocado and wasabi mascarpone	Smoked Salmon Cannelloni Smoked salmon, filled with smoked salmon mousse, avocado salsa
Alex's Twice Baked Cheese Soufflé Creamy soufflé baked twice, with a glazed cheese crust	Scallops (supplement £3.50) Pork belly, raisin jam, smoked cauliflower puree
Wild Mushroom Risotto Scented with truffle topped with poached hen's egg and Madeira sauce	Gressingham Duck Carpaccio of duck confit topped with duck liver parfait and smoked duck breast

MAINS

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| Chicken, Prawn and Lobster
Brined chicken breast with plump prawns, baby leeks and lobster sauce | Loin of Veal and Cockles
Roast loin of veal, steamed cockles, parsley sauce |
| Jetty Fish and Chips
Smashed peas, chunky chips and tartare sauce | Mixed Seafood Thermidor
Fillets of fish, scallop, prawns and mussels, glazed thermidor sauce |
| Salt Baked Celeriac
Topped with a herb crust, on a bed of crushed peas, creamy mashed potato and truffle butter sauce (v) | Cod and Crab
Cod topped with a crab and herb crust, creamy mashed potato, crushed peas and butter sauce |

ROASTS & CATCH

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| Aged Sirloin of Beef
Roasted on the bone, served with traditional roast garnish | Fillet of Stone Bass
Seared stone bass, Sri Lankan coconut curry, egg fried rice |
| Roast Breast of Chicken
Traditional stuffing, bread sauce and real gravy | Whole Sea Bream
With chilli and garlic, greens and beurre blanc |
| Roast Meadowbrook Trio of Pork
Slow roast pork belly, pink tenderloin, black pudding hash. With traditional roast garnish and caramelised apples | Jetty Mix Fish Grill (supplement £3.50)
South Coast fish and shellfish served on the bone. With fennel, tomato, herbs and garlic, seaweed mayonnaise |

DESSERTS & COUPES

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| Amaretto Panna Cotta
With slow cooked caramelised bananas and Amaretti crunch | Café Liégeois
Coffee ice cream, coffee syrup, whipped cream and coffee liqueur |
| Warm Chocolate Fondant
Served with black forest gateaux ice cream | Lemon Meringue Cheesecake
Lemon sorbet, crispy meringue, lemon curd and fresh raspberries |
| Bread and Butter Pudding
Bread and butter pudding served with marmalade Ice cream | Ice Creams and Sorbets
A selection of ice creams and sorbets from Purbeck |
| Hot Passion Fruit Soufflé
Hot passion fruit soufflé with hot passion fruit sauce | Selection of Cheeses
3 cheeses or
5 cheeses (supplement £3.50) |



NEW YEAR'S EVE

MENU



7 COURSES £100 PER PERSON

Amuse Bouche

Wild mushroom and truffle cappuccino

Suckling Pig 'Presse'

Slow cooked suckling pig, stripped off the bone and pressed, grilled to crispen, served with white bean purée and apple

Crab Cannelloni

Pasta filled with spiced crab, rich thermidor sauce

Stone Bass Tapenade

Fillet of stone bass, tapenade crust, tomato and peppers

Hay Smoked Fillet of Beef 'Rossini'

Rare fillet of beef lightly smoked over hay, foie gras ganache, minced truffle

or

Chicken Prawn and Lobster

The Jetty classic, breast of chicken, grilled prawns and a lobster sauce

Whipped Isle of Wight Blue

With caramelised pear, crispy walnuts

Armagnac Soufflé

Agen prune soaked in Armagnac

