



the jetty

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# CHRISTMAS PARTY

## LUNCH MENU

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

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### 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

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Monday – Friday. Pre-order only

**3 COURSES £37.50 PER PERSON**

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### 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

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**5 COURSES LUNCH £27.50**

**5 COURSES DINNER £35.00**

Monday - Friday lunch

Monday - Thursday dinner

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**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



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5 COURSES £95 PER PERSON

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

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

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

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## WHILST YOU CHOOSE

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

## STARTERS

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

## MAINS

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

## ROASTS & CATCH

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

## DESSERTS & COUPES

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



# NEW YEAR'S EVE

## MENU



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7 COURSES £100 PER PERSON

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### **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



