



## Mother's Day Menu 3 Courses £55.00 aperitifs

**Jetty Bites** a delicious selection of seafood nibbles **£6.00 per person**

**Tempura Vegetables** a mixed selection with dipping sauce **£5.00**

**Tempura Prawns** with a dipping sauce **£2.00 each**

**Oysters Hot or Cold** **£2.95 each**

**Cockle Popcorn** spiced flour **£4.50**

**Chicken Popcorn** spiced flour **£4.50**

**Tofu five spiced vegan popcorn** **£4.50**

**Taramasalata** smokey dip with croutes **£4.50**

### starters

#### Jetty Fish Soup

Selection of fish 'from the quay' and shellfish  
Served with rouille, parmesan and croutons

#### Jetty Sashimi

Sea bass, tuna, scallop and salmon  
With wasabi, miso, ginger and seaweed salad

#### Alex's Twice Baked Cheese Soufflé

Creamy soufflé baked twice, glazed cheese crust  
With a smoked haddock cream and cheese **(supplement £2.00)**

#### Crab Fennel and Apple

Crisp beetroot toast, spread with brown crab mayonnaise,  
Topped with white crab meat, shaved fennel, radish and apple

#### Smoked Salmon Cannelloni

A leaf of smoked salmon, filled with smoked salmon mousse  
Served on an avocado salsa

#### Chicken and Egg

Pressed terrine of slow cooked and smoked chicken  
Mini leek and chicken scotch egg, chicken wing salad

#### Scallops Bacon and Corn (supplement £2.00)

Seared scallops, bacon jam, sweetcorn puree  
Charred corn and a truffle froth

#### Wild Mushroom Risotto

Alex's foraged classic, wild mushroom risotto  
New Forest mushrooms, poached egg, truffle and madeira

### mains

#### Chicken Prawns and Lobster

Breast of chicken sautéed with prawns,  
Leeks and a rich lobster sauce

#### Turbot and Shrimps

Turbot roast on the bone, caramelized celeriac  
And brown shrimps, butter sauce

#### Slow Braised Celeriac with Herb Crust

On a bed of crushed potatoes, topped with herb crust, (v)  
butter sauce

#### Salmon Florentine

Poached salmon cutlet, buttered new potatoes  
Spinach, soft poached egg and hollandaise sauce

#### Mixed Seafood Grill

Fillets of fish, scallop, prawns and mussels  
Grilled with fennel, samphire and tomato, fries

#### Cod and Crab

Fillet of cod topped with a crab and herb crust  
Served with creamy mashed potato, crushed peas and butter sauce

### roasts & catch

#### Jetty Beef Wellington

Fillet of beef wrapped in duxelle and pastry with traditional roast garnish

#### Roast Trio of Pork

Slow roast pork belly, pink tenderloin, black pudding hash  
With traditional roast garnish and caramelized apples

#### Duck and Barley

Roast breast of duck, duck croquette  
Roasted roots, pearl barley and red wine sauce

#### Whole Lemon Sole

Whole lemon sole grilled with greens, new potatoes and beurre blanc

#### Whole Sea Bream

Simply grilled, or spiced with chilli and tomato  
Greens and new potatoes

#### South Coast Lobster (supplement half £7.50 whole £12.50)

Poached in butter, garlic herb and parmesan crust then grilled  
Or Simply served with mayonnaise and salad

### desserts & coupes

#### Amaretto Panna Cotta

With slow cooked caramelized bananas and Amaretti crunch

#### Warm Chocolate Fondant

Served with passion fruit sorbet and white chocolate ganache

#### Bread and Butter Pudding

Bread and butter pudding served with Marmalade Ice cream

#### Lemon Meringue Cheesecake

Baked lemon cheesecake, meringue, lemon curd

#### Café Liégeois

Coffee ice cream, coffee syrup, whipped cream and coffee liqueur

#### Rhubarb and Ginger

Pink rhubarb, ginger ice cream, rhubarb syrup, meringue and cream

#### Ice Creams and Sorbets

A selection of ice creams and sorbets from Purbeck

#### Selection of Local Artisan Cheeses

3 cheeses (or 5 cheeses supplement £3.50)

Some dishes may contain nuts, dairy, wheat or garlic traces. all prices are inclusive of vat.  
discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.  
the jetty • 95 mudford • Christchurch • Dorset • bh23 3nt • tel 01202 400950 • fax 01202 479004 • email dine@thejetty.co.uk • www.thejetty.co.uk