



## Jetty Tasting Menu

The Ultimate Aperitif – Vintage Champagne

**Dom Pérignon Vintage 2009 £29.95**

£55 per person

A light delicious collection of jetty dishes to be enjoyed by the whole table

*Amuse Bouche*

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Wild Mushroom Risotto

One of Alex's classics mushroom risotto topped with  
Poached quail egg with truffle and madeira sauce

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Seared scallops, bacon jam,  
Sweetcorn puree and charred corn cob with a truffle froth

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Catch of the Day

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Surf 'n' Turf

Beef medallions with grilled prawns and lobster sauce

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Whipped Isle of Wight soft cheese with grilled peach on sourdough croute

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Raspberry ripple soufflé

Served with white chocolate and strawberry Mivvi ice cream

with such a fantastic array of flavours why not let us decide the wines for you, with a small  
glass to accompany each course just £39.50

**If you are concerned about any food allergies or intolerances, please speak to any member of the team,  
Who will be delighted to assist.**

All prices are inclusive of vat. Discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business.

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