



Valentines Dinner 3 Course Menu £49.50

Whilst You Choose

Enjoy a glass of Dom Pérignon 2009 Champagne
Dom Pérignon Vintage 2009 £35.00

Jetty Bites £6.00 per person

This has become a firm favourite at The Jetty, a selection of seafood nibbles

Spiced Tempura Vegetables £5.00 per person

A selection of tempura vegetables with dipping sauce

Cockle Popcorn £4.50

A new Jetty favourite coated in spiced flour and crisply fried

Tempura Prawns £2.00 each

Tempura prawns served with dipping sauce; how many would you like?

Oysters Hot or Cold £2.95 each

Oysters how you would like them; with shallot vinaigrette or dipping sauce

Chicken Popcorn £4.50

The cockle favourite but chicken in spiced flour and crisply fried

Starters

Pork and Prawns

Slow cooked pork belly, seared prawns
Bok choy, lime and ginger

Alex's Twice Baked Cheese Soufflé

Twice baked glazed cheese crust

Soufflé Arnold Bennett £3.50 supplement with smoked haddock

Seared Salmon Sweet Ginger and Chilli

Fillet of salmon spiked with sweet ginger and chilli
Seared served with a sweet and sour sauce

Jetty Sashimi

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

Oysters Champagne and Caviar (supplement £7.50)

Poached in champagne, 5 oysters served in the shell on
Creamed leeks with champagne and caviar butter sauce

Scallops Bacon and Corn (£5 supplement)

Seared scallops, bacon jam, sweetcorn puree
Charred corn cob, truffle froth

New Forest Mushroom, Egg and Truffle Tart

Pastry tart, New Forest mushroom duxelle
Crispy egg, hollandaise sauce with minced truffle

Warm Salad of Lentils Chick Peas and Cauliflower

Spiced roasted cauliflower, served on a salad of mixed lentils
And chick peas, walnut and pomegranate dressing

Mains

Chicken Leek and Lobster

Brined breast of chicken, grilled leeks
Served with lobster ravioli, leeks and sorrel

Loin of Veal Cockles and Parsley

Loin of veal served with a veal and cockle blanquette
Celeriac mash and wilted spinach

Lamb Rump and Rosemary

Slow cooked 'pink' lamb rump, creamed spinach and
a mini shepherd's pie, rosemary red wine sauce

Aged 10ozs Sirloin Steak

Served with frites, salad and a choice of Sauce
Béarnaise, Peppercorn or Red Wine
Add 3 garlic prawns £5.00 supplement

Whole Sea Bream Garlic and Chilli

Grilled with fennel, leeks and tomato
Fresh herbs and new potatoes

Salt Baked Celeriac

Salt baked celeriac topped with herb crust
Creamy mashed potato and crushed peas

Sweet Potato and Squash Onion Masala Gravy

Roast sweet potato and squash with bok choy in
A masala gravy with sunflower fried rice

Surf and Turf Feast (£15 supplement)

Double fillet steak or Tuna Loin to share with scallops, oysters and prawns
Served with frites and béarnaise sauce

Desserts

Warm Chocolate Fondant

With Contrasting ice cream

Jetty Vegan Chocolate Brownie

Amaretto panna cotta, with pecan brittle and
Slow cooked cooked caramelized bananas

Cherry Crepes Suzette Flambé

Classic 'show off' dessert flambéed at the table
With a twist of cherries and a vanilla ice cream

Hot passion Fruit Souffle

Served with passion fruit sauce and sorbet

A Selection of Local Artisan Cheeses

Served with fudges biscuits

Oops I've Dropped My Ice-Cream

Think, a delicious cornetto dropped in sand, but thankfully edible sand

If you fancy letting us decide your wine or you just wanted to have some fun with food let us know and we organize a little taste of something to go with each course – small taste £9.95, glass with each course £19.95 or let us know if you fancy something special!

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 divided fairly between the staff and independently from the business.