



CHRISTMAS ON THE SHORE

the jetty
seafood bar & grill



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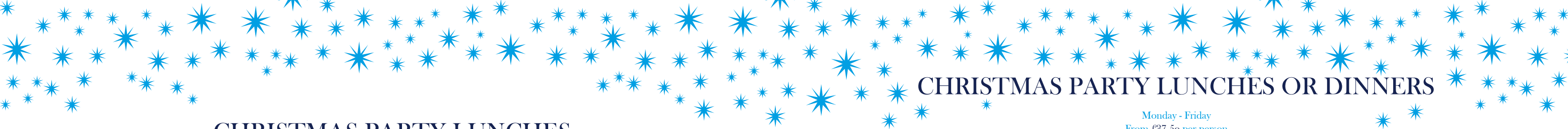
Chef Alex Aitken brings his passion and flair for all things fresh, local and seasonal to create exceptional dining experiences at the jetty this Christmas. From the main event of Christmas Day to our party dining menus, you'll be sure of a truly unforgettable festive feast.

Your table awaits...

To book your Christmas dining experience at the jetty
please call us on 01202 400950 or email dine@thejetty.co.uk



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CHRISTMAS PARTY LUNCHES OR DINNERS

CHRISTMAS PARTY LUNCHES

Monday - Saturday
From **£27.95** per person

STARTERS

Hendricks Martini Prawn Cocktail
Cucumber dipped in Hendricks syrup, filled with Jetty prawn cocktail

Smoked Haddock and Leek
Macaroni cheese

Ballotine of Slow Cooked Duck
Duck liver parfait and walnut salad

Vegetarian Leek and Potato Terrine
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

Hake and Ham
Crushed new potatoes, peas ‘A la Français’

Wild Mushroom Risotto
Topped with poached Hen's Egg

FESTIVE FINISH

Christmas Pudding
with Brandy butter and cream

Pineapple
Spiced carpaccio of pineapple, passion fruit sorbet, toasted flakes of coconut

Tiramisu
Italian classic coffee, cream chocolate

Cheese
Stony Cross, IOW blue, Rosary Goat

Monday - Friday
From **£37.50** per person

STARTERS

Smoked Salmon Cannelloni
Avocado salsa

Crispy Duck Salad Asian Style
Cashew, chilli and soy

Morrocan 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

Sweet Potato and Squash, Onion Masala Gravy
Roast sweet potato and squash with bok choy in a masala gravy with fried rice

Cod and Crab
Jetty classic with mash, peas and beurre blanc

Sirloin of Beef		Fillet of Beef
(supplement £3.00)		(supplement £7.50)
Cooked medium rare, fries and bearnaise sauce		

FESTIVE FINISH

Christmas Pudding with Brandy Butter
Whipped cream or custard

Pineapple
Spiced carpaccio of pineapple, passion fruit sorbet, toasted flakes of coconut

Hot Chocolate Fondant
With black cherry ice cream

Noél Cheesecake
Baked cheesecake with Christmas twist of cinnamon and rum soaked raisins

Cheese
Stony Cross, IOW Blue, Rosary Goat

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

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CHRISTMAS DAY

5 courses from £100.00 per person

CHRISTMAS MINI GASTRO

5 course lunch
From £30.00 per person

5 course dinner
From £37.50 per person

White bean veloute, truffle oil

The Jetty

Duck
Ballotine of duck confit topped with duck liver parfait

The Jetty

Crab Mac N Cheese
Spiced thermidor sauce

The Jetty

Turkey and Truffle
Breast of turkey stuffed with truffle, wild mushrooms, Madeira sauce

The Jetty

Christmas pudding soufflé

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

TO BEGIN

Tubers, Jerusalem artichoke soup with truffle

STARTERS

Hendricks Prawn Cocktail
Cucumber dressed with Hendricks syrup, pink prawns in cocktail sauce

Flavours of Goose
‘Carpaccio’ of slow cooked leg, breast smoked over christmas and clementine, parfait

Mushroom Tart
Savoury tart, filled with mushrooms topped with a soft poached egg and hollandaise

TO FOLLOW

Fillet of Stone Bass, Creamed Leeks, Crispy Oyster Mushrooms

Seared Scallop, Creamed Leeks, Crispy Oyster Mushrooms

Salt Baked Celeriac Creamed Leeks, Crispy Oyster Mushrooms

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

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

NEW YEAR'S EVE

6 course tasting menu
From £95.00 per person

- Wild Mushroom and Truffle Cappuccino
-
- Ham Cured Jetty Halibut
Fillet of Jetty halibut wrapped in prosuitto to cure charred pineapple, feta salsa
-
- Jetty Scallops, Champagne and Caviar
Seared Jetty Scallop, champagne butter sauce topped with caviar
-
- Jetty Turbot Shrimp and Oyster
Jetty Turbot, caramelised celeriac, samphire, oyster fritter and brown shrimps
-
- Jetty 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 prawn, lobster and truffle ravioli
-
- Jetty Whipped Isle of Wight Blue
With caramelised pear, crispy walnuts
-
- Jetty Passion Fruit Souffle
Chef Alex's reknown souffle with hot passion fruit sauce

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

NEW YEAR'S EVE

3 courses
From £75.00 per person

WHILST YOU CHOOSE

- Jetty Bites a delicious selection of seafood nibbles £5.00 per person
- Tempura Vegetables a mixed selection with dipping sauce £5.00
- Tempura Prawns with a dipping sauce £1.95 each
- Poole Bay Oysters Hot or Cold £2.95 each
- Jetty Bloody Mary hot and spicy £7.50
- Dom Pérignon 2009 125ml £29.95
- House Champagne £9.50 or Lombard 1er Cru Rose £11.00
- Virgin Elderflower Mojito £5.50

STARTERS

- Ham Cured Halibut
Fillet of Halibut wrapped in Prosciutto charred pineapple, feta salsa
- Alex's Twice Baked Cheese Soufflé
Creamy soufflé baked twice with a glazed cheese crust
- Wild Mushroom Risotto
Wild mushroom risotto scented with truffle topped with poached hens egg and Madeira sauce
- Smoked Salmon Cannelloni
A leaf of smoked salmon, filled with smoked salmon mousse served on an avocado salsa
- Scallops Champagne and Caviar
Seared scallops with Champagne butter sauce topped with caviar
- Gressingham Duck
Carpaccio of duck confit topped with duck liver parfait and smoked duck breast

MAINS

- Chicken Prawn and Lobster
Brined chicken breast with plump prawns, baby leeks and lobster and truffle ravioli
- Hay Smoked Fillet of Beef 'Rossini'
Rare fillet of beef lightly smoked over hay Foie gras ganache, minced truffle
- Salt Baked Celeriac
on a bed of crushed peas (v)
creamy mash and truffle butter sauce
- Cod and Crab
Fat fillet of cod topped with a crab and herb crust served with creamy mashed potato, crushed peas and butter sauce
- Turbot, Shrimp and Oyster
Turbot cutlet, caramelized celeriac, samphire oyster fritter and brown shrimp butter
- Jetty Mix Fish Grill
South Coast fish and shellfish served on the bone with fennel, tomato, herbs and garlic, seaweed mayonnaise

DESSERTS & COUPES

- Banana Crème Brulee
Classic vanilla cream, topped with banana and glazed
- Warm Chocolate Fondant
Served with black forest gateaux ice cream
- Hot Passion Fruit Soufflé
Hot passion fruit soufflé with hot passion fruit sauce
- Espresso Martini Sabayon
Served with Stracciatella ice cream and biscotti
- Oops I've Dropped My Ice Cream
Think a delicious cornetto, but dropped in sand, thankfully edible sand
- Selection of Local Artisan Cheeses
3 cheeses or 5 cheeses

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

BOXING DAY AND NEW YEAR'S DAY

Boxing Day
3 courses from £55.00 per person

New Year's Day
3 courses from £45.00 per person

WHILST YOU CHOOSE

Jetty Bites a delicious selection of seafood nibbles £5.00
Tempura Vegetables a mixed selection with dipping sauce £5.00
Tempura Prawns with a dipping sauce £1.95 each
Poole Bay Oysters Hot or Cold £2.95 each

Jetty Bloody Mary hot and spicy £7.50
Dom Pérignon 2009 125ml £29.95
House Champagne £9.50 or Lombard 1er Cru Rose £11.00
Virgin Elderflower Mojito £5.50

STARTERS

Jetty Fish Soup
Selection of fish 'from the quay' and shellfish served with rouille, parmesan and croutons
Tuna Carpaccio
Prime tuna thinly sliced avocado and wasabi mascarpone
Alex's Twice Baked Cheese Soufflé
Creamy soufflé baked twice, With a glazed cheese crust
Wild Mushroom Risotto
Wild mushroom risotto scented with truffle topped with poached hens egg and Madeira sauce

Crab Croquettes
The dish that made Janet Street-Porter speechless!
Crab butter croquettes with warm tartare sauce
Smoked Salmon Cannelloni
A leaf of smoked salmon, filled with smoked salmon mousse
Served on an avocado salsa
Scallops (supplement £3.50 in OV only)
Pork belly, raisin jam, smoked cauliflower puree and spiced florets
Gressingham Duck
Carpaccio of duck confit topped with duck liver parfait and smoked duck breast

MAINS

Aged Sirloin of Beef
Aged sirloin of beef roasted on the bone, served with traditional roast garnish
Roast Trio of Pork
Slow roast pork belly, pink tenderloin, black pudding hash with traditional roast garnish and caramelized apples
Chicken Prawn and Lobster
Brined chicken breast with plump prawns baby leeks and lobster Sauce
Jetty Fish and Chips
Smashed peas, chunky chips and tartare sauce
Salt Baked Celeriac
On a bed of crushed peas creamy mash and truffle butter sauce

Mixed Seafood Thermidor
Fillets of fish, scallop, prawns and mussels, poached and served in a glazed thermidor sauce
Cod and Crab
Fat fillet of cod topped with a crab and herb crust
Served with creamy mashed potato, crushed peas and butter sauce
Fillet of Stone Bass
Seared stone bass, Sri Lankan coconut curry, egg fried rice
Whole Sea Bream
Whole roasted sea bream with chilli and garlic, greens and beurre blanc
Jetty Mix Fish Grill
South Coast fish and shellfish served on the bone with fennel, tomato, herbs and garlic, seaweed mayonnaise

DESSERTS & COUPES

Banana Crème Brûlée
Classic vanilla cream, topped with banana and glazed
Warm Chocolate Fondant
Served with black forest gateaux ice cream
Baked Rice Pudding
Served warm with fruit compote
Hot Passion Fruit Soufflé
Hot passion fruit soufflé with hot passion fruit sauce

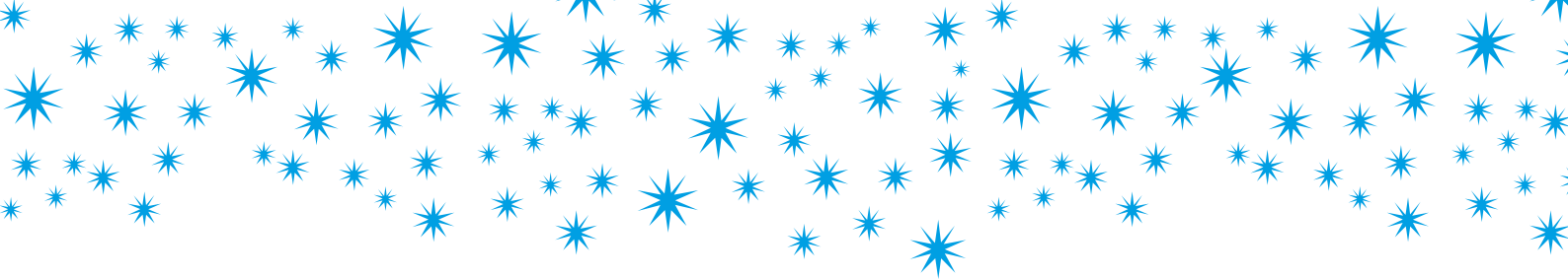
Café Liégeois
Coffee ice cream, coffee syrup, whipped cream and coffee liqueur
"Lemon Meringue cheesecake"
Lemon sorbet, crispy meringue, lemon curd and fresh raspberries
Ice Creams and Sorbets
A selection of ice creams and sorbets
Selection of Local Artisan Cheeses
3 cheeses (or 5 cheeses supplement £3.50)

Pre orders required. Alternative dishes and any dietary requirements can be accommodated with reasonable notice.

The Jetty Christmas & New Year 2019



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THE JETTY

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www.thejetty.co.uk



@thejettyrestaurant

If you have any queries please ask. If you are concerned about any food allergies please speak to a member of the team, who will be delighted to assist. We will ensure all dietary requirements are catered for. All prices are inclusive of VAT. Discretionary gratuity of 10% is added to total bill and divided fairly between the staff and independently from the business.