



Jetty Tasting Menu

The Ultimate Aperitif
Blanc de Noir 1^{er} Cru Champagne
Lombard Blanc de Noir 1^{er} Cru £16.50

£65.00 per person

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

Amuse Bouche

Fish and shellfish bouillabaisse with garlic croutons and red pepper rouille

Beef Carpaccio

Fillet of beef carpaccio, foie gras shavings, truffle, parsley, summer salad

Scallop, Cauliflower and Chorizo

Seared scallop, cauliflower risotto, chorizo and pickled mustard seeds

Halibut

Seared, artichokes, Almonds and brown shrimp butter

Lamb

Rump, basil polenta, goat's curd, heirloom tomatoes

A Selection of Cheese to be Enjoyed Before or After Dessert

£7.50 Supplement per person

Passion Fruit Soufflé

Soufflé of passion fruit, hot passion fruit sauce

Why not add a moment with **Louis XIII "The fragrance of time"**

15ml £60.00 / 25ml £80.00 / 50ml £150.00

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 £35.00

all prices are inclusive of vat. discretionary gratuity of 12% is added to the total bill and is divided fairly between the staff and independently from the business.

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