

FESTIVE FEASTING MENU

STARTERS

Smoked Salmon Cannelloni (GF)
Leaf of smoked salmon filled with smoked salmon mousse, avocado salsa

Wild Game Pate Wrapped in Smoked Bacon
With beer pickled vegetables, toasted sour dough

Macaroni Cheese 'Arnold Bennet'
With flakes of oak smoked haddock

Wild Mushroom Risotto (V/GF)
Minced truffle, rocket and parmesan shavings

Hendricks Martini Prawn Cocktail (GF)
Cucumber dipped in Hendricks syrup, filled with The Jetty prawn cocktail

MAINS

Breast of Turkey (GF)
Stuffed with sage and onion stuffing, pigs in blankets and traditional roast garnish

The Jetty Fish & Chips (GF)
Fillet of haddock in a crisp batter, fat chips and crushed peas

Cod and Crab
The Jetty classic, fillet of cod topped with a crab & herb crust, creamy mash, crushed peas and beurre blanc

Chicken Prawn and Lobster
Brined and roasted chicken breast, plumb prawn, creamed leeks and lobster sauce

Vegetarian (VE/GF)
Crispy bubble and squeak, tempura broccoli and harissa dressing

FESTIVE FINISH

Christmas Pudding (V)
Brandy butter and cinnamon cream

Pineapple Carpaccio (VE)
Spiced carpaccio of pineapple, mango sorbet and toasted flakes of coconut

Crumble Tart (V)
Apple and winter berry crumble tart and vanilla ice cream

Selection of Local Artisan Cheeses
3 cheeses, compote, grapes and celery

Chocolate (V)
Salted caramel and chocolate brownie, caramel ice cream

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. A discretionary gratuity of 10% is added to the total bill and is divided fairly between the staff and independently from the business.