

# NEW YEAR'S EVE

## WHILST YOU CHOOSE

Jetty Bites: a delicious selection of seafood nibbles £6.50

Tempura Prawns: with a dipping sauce £2.50 each (GF)

Tempura Vegetables: a mixed selection with dipping sauce £5.00 (V/GF)

Poole Bay Oysters: hot or cold £2.95 each (GF)

## STARTERS

Tuna Tartare (GF)

Diced sashimi tuna, siracha sauce, avocado and wasabi cream, bonito flakes and nori crackers

Alex's Twice Baked Soufflé (V/GF)

Creamy soufflé baked twice with a glazed cheese crust

Wild Mushrooms Risotto (V/GF)

Sauté wild mushroom risotto scented with truffle, topped with a poach hens egg and Madeira sauce

Smoked Salmon Cannelloni (GF)

A leaf of smoked salmon, filled with smoked salmon mousse served on avocado salsa

Scallop, Lobster and Caviar (GF)

Seared scallops, creamed leeks, lobster butter sauce and caviar

Duo of Duck

Smoked duck breast over Christmas and clementine, duck rillete croquette, shallot puree, pickled girolle mushrooms and port dressing

## MAINS

Chicken Prawn and Lobster (GF)

Brined chicken breast with plump prawns, creamed leeks and lobster sauce

Cod and Crab

Fat fillet of cod topped with crab and herb crust, served with creamy mashed potato, crushed peas and butter sauce

Jetty Mix Fish Grill (GF)

South coast fish on the bone and shellfish, roasted fennel, tomatoes, herbs and garlic, seaweed mayonnaise

Fillets of Brill (GF)

Seared brill fillets, sauté new potatoes, tender stem broccoli, brown shrimp and caper butter, toasted almonds

Globe Artichoke Benedicts (V/GF)

Two turned and poached artichokes, topped with wild mushroom duxelle, poached hens egg hollandaise sat on wilted truffle spinach

Tournedos Rossini

Prime fillet of beef, seared foie gras, toasted brioche, Madeira jus and wild mushrooms

## DESSERTS & COUPES

Banana Crème Brûlée (V)

Classic vanilla crème brûlée, topped with glazed banana

Warm Chocolate Fondant (V)

Served with black cherry ice cream

Espresso Martini Sabayon (V)

Served milk ice cream and biscotti

Oops I've Dropped my Ice Cream (V)

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

Selection of Local Artisan Cheeses

3 cheeses, compote, grapes and celery

Apple and Winter Berry Crumble Tart (V)

Served with stem ginger and cinnamon 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.