

# *Festive Feasting Menu*

Three-Courses | £40 per person  
Lunch or Dinner | Monday to Friday  
Pre-order required

## *\* Starters \**

<b>Wild Mushroom Risotto (V/GF)</b> With a poached egg and truffle duxelle	<b>Ballotine of Slow Cooked Duck</b> Duck liver parfait and walnut salad
<b>Smoked Salmon Cannelloni (GF)</b> Avocado salsa	<b>Crab Mac 'n' Cheese</b> With spiced thermidor sauce

## *\* Mains \**

<b>Pork, Prawn &amp; Lobster (GF)</b> Fillet of pork, grilled prawns with ginger and lobster sauce	<b>The Jetty Style Turkey</b> Breast baster with sage butter, thyme and truffle stuffing
<b>Cod &amp; Crab</b> The Jetty classic with mashed potato, crushed peas and beurre blanc	<b>Sweet Potato &amp; Squash</b> Onion Masala gravy, roasted sweet potato and squash with bok choi and rice

## *From the Grill*

<b>Sirloin of Beef</b> <i>Supplement £5.00</i>	<b>Fillet of Beef</b> <i>Supplement £7.00</i>
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Cooked medium rare, fries and béarnaise sauce

## *\* Festive Finish \**

<b>Pineapple</b> Spiced carpaccio of pineapple, passion fruit sorbet, toasted coconut flakes	<b>Noél Cheesecake</b> Baked cheesecake with Christmas twist of cinnamon and rum soaked raisins
<b>Warm Chocolate Fondant (V)</b> Served with black cherry ice cream	<b>Selection of Local Artisan Cheeses</b> Stony Cross, IOW blue, Rosary Goat

*Alternative dishes and any dietary requirements can be accommodated with reasonable notice*

**(V) Vegetarian | (GF) Gluten-Free**

All prices are inclusive of VAT. A discretionary gratuity of 12.5% 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.

the jetty