

New Year's Day Menu

Three-Courses | £55.00 per person

* Whilst You Choose *

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| The Jetty Bites A delicious selection of seafood nibbles £6.50 | Baron De Marck Champagne, NV £12.00 |
| Dorset Oysters Served hot or cold £2.95 each (GF) | Lombard 1er Cru Rosé £14.00 |
| Tempura Prawns With dipping sauce £2.50 each (GF) | Virgin Elderflower Mojito £10.00 |
| Tempura Vegetables (V/GF) £5.00 A mixed selection with dipping sauce | Jetty Bloody Mary £12.00 Hot and Spicy |

* Starters *

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| Alex's Twice Baked Cheese Soufflé (V/GF) Creamy soufflé baked twice, with a glazed cheese crust | Scallop, Pork Belly & Cauliflower (GF) Seared scallops, confit pork belly, smoked cauliflower and raisin jam |
| Wild Mushroom Risotto (V/GF) Sautéed wild mushroom risotto scented with truffle, topped with a poached hen's egg and Madeira sauce | Jetty Fish Soup Selection of fish and shellfish served with rouille, Parmesan and croutons |
| Smoked Salmon Cannelloni (GF) A leaf of smoked salmon filled with smoked salmon mosse, avocado salsa | Duo of Duck Smoked duck breast over Christmas and clementine, duck rilette croquette, shallot purée, pickled girolle mushrooms and port dressing |

* Mains *

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| Chicken, Prawn & Lobster (GF) Brined chicken breast with plump prawns, mashed potato, baby leeks and lobster sauce | Jetty Fish & Chips (GF) Served with smashed peas, chunky chips and tartare sauce |
| Cod & Crab Fat fillet of cod topped with a crab and herb crust, creamy mash potato, crushed peas and butter sauce | Roast Trio of Pork (GF) Slow roast pork belly, pink tenderloin, black pudding hash, with traditional roast garnish and caramelized apple |
| Whole Bream Whole Sea Bream with shellfish marinière and new potatoes | Aged Rump of Beef Overnight slow roast rump of beef, served with traditional roast garnish |

* Desserts & Coupes *

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| Warm Chocolate Fondant (V) Served with black cherry ice cream | Apple & Winter Berry Crumble Tart (V) Served with stem ginger and cinnamon ice cream |
| Banana Crème Brûlée (V) Classic vanilla crème brûlée, topped with banana and glazed | Baked Lemon Meringue Cheesecake (V) Lemon sorbet, crispy meringue, lemon curd and seasonal berries |
| 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 Three cheeses, compote, grapes and celery <i>or five cheeses £3.50 supplement</i> |

(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

