

New Year's Eve Menu

Three-Courses | £75 per person

* Whilst you choose *

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	The Jetty Bloody Mary £12.00 Hot and spicy

* Starters *

Alex's Twice Baked Cheese Soufflé (V/GF) Creamy soufflé baked twice, with a glazed cheese crust	Scallop, Lobster & Caviar Seared scallops, confit pork belly, smoked cauliflower purée 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	Tuna Tartare Diced sashimi tuna, Sriracha sauce, avocado and wasabi cream bonito flakes and Nori crackers
Smoked Salmon Cannelloni (GF) A leaf of smoked salmon filled with smoked salmon mousse, avocado salsa	Duo of Duck Smoked duck breast over Christmas and clementine, duck rilette croquette, shallot purée, pickled girolle mushrooms and port dressing

* Mains *

Chicken, Prawn & Lobster (GF) Brined chicken breast with plump prawns, mashed potato, baby leeks and lobster sauce	Fillets of Brill Seared brill fillets, sautéed new potatoes, tender stem broccoli, brown shrimp and caper butter, toasted almonds
Cod & Crab Fat fillet of cod topped with a crab and herb crust, creamy mash potato, crushed peas and butter sauce	The Jetty Mixed Fish Grill South coast shellfish and fish on the bone, roasted fennel, tomatoes, herbs and garlic, seaweed mayonnaise
Globe Artichoke Benedict (V) Two turned and poached artichokes, topped with wild mushroom duxelle, poached hen's egg, hollandaise, wilted truffle spinach	Tournedos Rossini Prime fillet of beef, seared foie gras, toasted brioche, Madiera jus and wild mushrooms

* Desserts & Coupes *

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 glazed banana	Espresso Martini Sabayon Served with salted caramel 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 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

