



Christmas Day Lunch

Five courses • £155.00 per person

Further vegan, vegetarian and dietary requirement options available on request

To Begin

Amuse Bouche

White bean velouté, chopped truffle

Starters

Octopus Carpaccio

Slow-cooked octopus thinly sliced, olive oil, chilli and bottarga

Beef Tataki

Rare seared beef tataki, Asian-style salad, cashew nuts, ponzu sauce

Wild Mushroom Risotto

Topped with a poached hen's egg and Madeira sauce

To Follow

Alex's Twice Baked Cheese Soufflé

Old Winchester, Grana Padana glazed cheese crust

OR

Lobster Thermidor Soufflé

Rich lobster bisque cream and cheese crust

Mains

The Jetty Christmas Wellington. Choose from:

Turkey Wellington

Turkey breast stuffed with leg meat stuffing, wrapped in mushroom duxelle

Beef Wellington

Prime fillet of beef wrapped with Foie Gras Royale and wild mushroom duxelle and crisp puff pastry

Sole & Salmon Champagne Caviar

Fillet of sole stuffed with salmon mousse, Champagne and caviar sauce

Festive Finish

Christmas Pudding

Brandy butter and cinnamon cream

Sherry Trifle

Fruit, sponge, jelly, custard and cream

Hot Chocolate Fondant

With chocolate soil and black cherry ice cream

Selection of Local Artisan Cheeses

Three cheeses, chutney, grapes and celery

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

the jetty

