

NEW YEAR'S EVE TASTING MENU

£125.00 PER PERSON

SEVEN COURSES • INCLUDES WELCOME DRINK & A GLASS OF FIZZ AT MIDNIGHT

Haricot Bean & Vanilla Velouté **VGA**

Truffle oil, Parmesan crisp and chives

Scallop & Parsnip

Seared scallop, parsnip purée and crisp, pea shoot with a honey dressing

Imam Bayildi **VG**

Aubergine stuffed with onion, garlic and tomatoes

Confit Duck & Pistachio

Ras el hanout, pomegranate and orange

Courgette & Cumin Fritter **VG**

Ras el hanout, pomegranate and orange

Passion Fruit & Champagne Sorbet **VG**

Venison Loin

Wild mushroom gratin, roasted baby vegetables, celeriac remoulade, potato crisp and juniper jus

Beetroot & Wild Mushroom Wellington **VG**

Roasted baby vegetables, celeriac remoulade, potato crisp and juniper jus

Cherry & Kirsch Sorbet **VGA**

Mascarpone and orange foam

Limoncello Baba **VGA**

Mascarpone crème diplomate, Limoncello jelly, milk sorbet, anise crumble

Add a Cheese Platter

Supplement £12.50 per person

 @ChichesterHarbourHotel

VG vegan • **VGA** vegan option available

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.



THE SHIP

RESTAURANT & BAR