

HARBOUR

HOTELS

New Year's Eve

To Start

PRESSED GAME, PISTACHIO & CLEMENTINE

Pickled fennel, pear and kohlrabi

PRESSED BEETROOT, FETA & MINT (VG)

Pickled fennel, pear and kohlrabi

To Follow

CARAMELISED SCALLOP

Parsnip crisp and purée, pine nuts, salsa verde

SHALLOT BEIGNET (VG)

Parsnip crisp and purée, pine nuts, salsa verde

Sorbet

CHAMPAGNE SORBET & STRAWBERRIES (VG)

Main

DUCK BREAST

Shallot purée, potato crisps, charred little gem and brandy sauce

SWEET POTATO, KALE & HARICOT PUFF PASTRY (VG)

Shallot purée, potato crisps, charred little gem

To Finish

DARK CHOCOLATE GANACHE (V)

Cherry compote, vanilla and clotted cream ice cream

CHOCOLATE & RASPBERRY TART (VG)

Vegan vanilla ice cream

@ChichesterHarbourHotel

(V) vegetarian • (VG) vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

HARBOUR

HOTELS