

# INDIGO

## VEGAN TRUFFLE TASTING MENU

*in partnership with Billecart-Salmon*

Selection of canapés

AUTUMN VEGETABLE SALAD

Truffle vinaigrette, roasted hazelnut, foraged herbs

FIELD MUSHROOM VELOUTÉ

Wild mushroom fricassée, shaved White truffle

POLENTA AND CELERIAC TERRINE

Salt baked celeriac, smoked potato, Winter truffle

CORNISH CHOCOLATE AND PASSION FRUIT DELICE

Citrus sorbet

Tea, Coffee & Petits Fours

## BILLECART-SALMON CHAMPAGNE PAIRING

Brut Réserve

Brut Sous Bois

Brut Vintage 2013

Cuvée Nicolas François 2007

Cuvée Elisabeth Salmon Rosé 2008

120 / 300 with Champagne pairing

Available 2<sup>nd</sup> November to 30<sup>th</sup> December excluding Christmas Day

Please let us know if you have any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Innovative dairy and gluten-free dining accredited by Coeliac UK.

One Aldwych is proud to support The Connection at St Martin's, a voluntary £1 per table will be added to your bill, kindly let us know if you do not wish to make this donation.