

INDIGO

CHRISTMAS DAY VEGAN MENU

£275 per person

ROASTED ONION CUSTARD

Treacle bread

Served with a glass of Billecart-Salmon Champagne

STARTERS

SALT BAKED BEETROOT

Pickled blackberries, wood sorrel

WINTER VEGETABLE SALAD

Cooked over charcoal, coastal herbs, pine oil vinaigrette

INTERMEDIATE

WATERCRESS VELOUTÉ

Confit potato, smoked rapeseed oil

FIELD MUSHROOM CONSOMMÉ

Périgord truffle, chervil

MAINS

Served with all the trimmings family style

BAKED CELERIAC

Parsnip purée, mushroom ketchup

PRESSED POTATO

Winter truffle, roast pumpkin, Jerusalem artichoke

PRE- DESSERT

CLEMENTINE GRANITA

Citrus curd, Billecart-Salmon Rosé Champagne

DESSERTS

HOMEMADE CHRISTMAS PUDDING

Plum compote, warm brandy custard

YOGHURT PARFAIT

Lime, roasted pineapple, toasted coconut

Tea, Coffee & Petits Fours

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

Every dish is entirely gluten and dairy-free.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. One Aldwych is proud to support Children with Cancer UK and a voluntary £1 donation will be added to your bill. Kindly let us know if you do not wish to make this donation