

# INDIGO

## FESTIVE PRE-THEATRE MENU

*Two courses 38 per person | Three courses 46 per person*

### STARTERS

#### WINTER VEGETABLE SALAD

Cooked over charcoal, coastal herbs, pine oil vinaigrette (vegan)

#### ST EWES SLOW POACHED EGG

Chicken thigh, crispy skin, heritage carrot

#### WATERCRESS VELOUTÉ

Confit potato, Exmoor caviar

### MAINS

#### PAVE OF IRISH GRASS FED BEEF

Glazed parsnip, smoked marrow, crispy potato

#### ROAST CORNISH POLLOCK

Jerusalem artichoke, parsley, red wine fish jus

#### BAKED CELERIAC

Roast onion purée, winter truffle, roasted cèpes (vegan)

### DESSERTS

#### PEAR AND ALMOND TART

Cinnamon ice-cream

#### WHITE CHOCOLATE VACHERIN

Lime, rooftop honey

#### KAROLYN'S BRÛLÉE

Vanilla cream, mandarin, burnt orange caramel

### TEA, COFFEE AND PETITS FOURS 7

All our teas and coffees are sustainably sourced from  
Union Roasted and Canton.

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 Social Bite this festive season, charity on a mission to end homelessness. A voluntary £1 donation will be added to your bill. Kindly let us know if you do not wish to make this donation.