

INDIGO

CHRISTMAS DAY MENU

£275 per person

WARM SMOKED SALMON CUSTARD

Exmoor caviar, treacle bread

Served with a glass of Billecart-Salmon Champagne

STARTERS

SALT BAKED BEETROOT

Pickled blackberries, wood sorrel

ROAST ORKNEY SCALLOP

Confit chicken thigh, sea purslane

FREE RANGE CHICKEN AND HAM HOCK TERRINE

Watercress, hazelnut vinaigrette

INTERMEDIATE

LOBSTER BISQUE

Heritage carrot, sea purslane

FIELD MUSHROOM CONSOMMÉ

Périgord truffle, chervil

MAINS

Served with all the trimmings family style

PRESSED POTATO

Winter truffle, celeriac, Jerusalem artichoke

CORNISH TURBOT

Mussels, leeks, saffron

HOLLY FARM TURKEY BREAST

Stuffed leg, chestnut, sage

SLOW ROAST SIRLOIN OF IRISH GRASS-FED BEEF

PRE- DESSERT

CLEMENTINE GRANITE

Citrus curd, Billecart-Salmon Rosé Champagne

DESSERTS

HOMEMADE CHRISTMAS PUDDING

Plum compote, warm brandy custard

WHITE CHOCOLATE

Chestnut, mandarin vacherin

YOGHURT PARFAIT

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