

INDIGO

FESTIVE SET MENU

STARTERS

DORSET CRAB SALAD

Seaweed cracker, lemon, sea purslane

MOSAIC OF CHICKEN, LEEK AND TROMPETTES

Clementine compote, soft treacle roll

JERUSALEM ARTICHOKE VELOUTÉ (vg)

Rosemary cream, roasted chestnut

SUSSEX PARTRIDGE BREAST

Confit leg, parsnip, bacon jam

MAINS

SEARED HALIBUT

Glazed salsify, cépes, young spinach

GLAZED CELERIAC

Roasted celeriac purée, pickled walnut, apple

JUNIPER CRUSTED HIGHLAND VENISON LOIN

Braised shoulder rösti, beetroot, blackberry

BREAST OF DEVON TURKEY

Crushed root vegetables, chipolata, sage and onion stuffing

DESSERTS

CORNISH CHOCOLATE AND EARL GREY OPERA GÂTEAUX

Bergamot ice cream

KAROLYN'S BRÛLÉE

Mulled wine poached pear, port ice cream

PISTACHIO AND POLENTA CAKE

Rooftop honey, vanilla custard

CLEMENTINE MONT BLANC

Chestnut, clementine sorbet

80 per person