

INDIGO

CHRISTMAS DAY

WARM HONEY-GLAZED TRUFFLE BREAD
Whipped onion butter

SELECTION OF CANAPÉS

Served with a glass of Champagne Bollinger, Special Cuvée

STARTERS

CONFIT CHICKEN BREAST
Marinated prunes, Madeira jelly

CURED ORKNEY SCALLOP
Soy, lime, coriander

GLAZED PORK CHEEK
Heritage carrot, crackling, sea purslane

TRADITIONAL JOHN ROSS SMOKED SALMON
Hard-boiled egg, shallots, capers

INTERMEDIATE

JERUSALEM ARTICHOKE VELOUTÉ
Rosemary cream, roasted chestnut

MAINS

LINE CAUGHT CORNISH SEA BASS
Bisque of lobster, braised leek, Exmoor caviar

HOLLY FARM TURKEY BREAST
Leg stuffed with chestnut and sage

SLOW ROAST SIRLOIN OF IRISH GRASS-FED BEEF

GLAZED CELERIAC
Roasted celeriac purée, pickled walnut, young spinach

Served with all the traditional trimmings

DESSERTS

HOME-MADE CHRISTMAS PUDDING
Plum compote, warm brandy custard

CLEMENTINE MONT BLANC
Chestnut, clementine sorbet

VANILLA BRÛLÉE
Mulled wine poached pear, port ice cream

SELECTION OF BRITISH ARTISANAL CHEESES
Apple and grape chutney

TEA, COFFEE AND PETITS FOURS

295 per person