

INDIGO

CHRISTMAS DAY

Vegan menu

WARM GLAZED TRUFFLE BREAD
Whipped onion butter

SELECTION OF CANAPÉS

Served with a glass of Bruno Paillard, Première Cuvée Extra-Brut, Reims NV

STARTERS

JERUSALEM ARTICHOKE VELOUTÉ
Pickled blackberries, horseradish, wood sorrel

SALT-BAKED HERITAGE BEETROOT
Foraged herbs, cabernet sauvignon vinaigrette

MAINS

HAND-ROLLED POTATO GNOCCHI
Winter truffle, roasted parsnip

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

PISTACHIO AND POLENTA CAKE
Coconut yoghurt

TEA, COFFEE AND PETITS FOURS

295 per person