

INDIGO

FESTIVE PRIVATE DINING MENU

STARTERS

CITRUS-CURED SCOTTISH SALMON

Pickled fennel, dill, pink grapefruit

HAM HOCK AND CONFIT CHICKEN TERRINE

Quince compote, watercress

WHIPPED SUSSEX GOAT'S CURD

Heritage beetroot, wood sorrel

SALT-BAKED CELERIAC (vg)

Apple, caramelised walnut dressing

HAND-PICKED DORSET CRAB SALAD

Brown crab mayonnaise, compressed cucumber

MAINS

HOLLY FARM TURKEY BREAST

Leg stuffed with chestnut and sage

SEARED HALIBUT

Crushed Jerusalem artichoke, wild mushroom, sea herbs, red wine beurre blanc

HIGHLAND VENISON LOIN

Potato fondant, parsnip purée, preserved fig, juniper jus

SLOW BRAISED IRISH BEEF SHORT RIB

Truffle mash, roast onion, red wine jus

POTATO GNOCCHI (vg)

Roasted pumpkin, seeds, sage

SOFT POLENTA (vg)

Salsify, glazed baby onion, crispy parsley, crème soubise

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DESSERTS

HOME-MADE CHRISTMAS PUDDING (vg)
Plum compote, warm brandy custard

BITTER CHOCOLATE TART
Vanilla ice cream

VANILLA PANNA COTTA
Caramelised mandarin, ginger sable

POACHED PEAR AND CHESTNUT MILLE-FEUILLE

APPLE AND CINNAMON CRUMBLE (vg)
Crème anglaise

PISTACHIO AND POLENTA CAKE
Lime chantilly

130 per person

Please select two starters, two mains and two desserts, with your order places 72 hours ahead of your event

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.