

# INDIGO

## NEW YEAR'S EVE

PÉRIGORD TRUFFLE SOFT ROLL  
Roasted shallot butter

*Served with a glass of Champagne Bollinger, Special Cuvée*

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SALT-BAKED JERUSALEM ARTICHOKE  
Warm salad, winter truffle, smoked oil vinaigrette

CURED LOCH DUART SALMON  
Clementine, avocado, coriander

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SUSSEX PARTRIDGE BREAST  
Roasted cépes, pancetta, parsnip  
SCOTTISH LOBSTER COOKED OVER CHARCOAL  
Rapeseed béarnaise, herb salad

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CORNISH DAY-BOAT SEA BASS  
Celeriac, confit potato, port jus  
SLOW ROASTED IRISH BEEF  
Heritage carrot, braised shin, bordelaise sauce

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VANILLA BRÛLÉE  
Vanilla, caramelised orange, wood sorrel  
CHOCOLARDER CORNISH CHOCOLATE  
Mousse, fondant, ice cream

TEA, COFFEE AND PETITS FOURS

190 per person