

# INDIGO

## NEW YEAR'S EVE

*Vegan menu*

PÉRIGORD TRUFFLE SOFT ROLL  
Roast shallot butter

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

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BUTTERNUT SQUASH VELOUTÉ  
Roasted cépes, chives

HERITAGE BEETROOT  
Smoked almonds, confit seaweed, port reduction

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

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POTATO TERRINE  
Glazed onion, thyme, salsify

HAND-ROLLED GNOCCHI  
Carrot cooked in embers, toasted pumpkin seeds, carrot top oil

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RED WINE POACHED PEAR  
Spiced orange sorbet

CHOCOLARDER CORNISH CHOCOLATE  
Mousse, ice cream

TEA, COFFEE AND PETIT FOURS

190 per person