

INDIGO

VEGAN VALENTINE'S MENU 195

GLASS OF CHAMPAGNE BOLLINGER ROSÉ
Selection of canapés

WARM SOFT ROLL
Smoked salted butter

STARTERS

BEETROOT
Smoked almond, citrus, seaweed

or

WINTER VEGETABLES COOKED OVER COALS
Roasted hazelnut vinaigrette

INTERMEDIATE

BUTTERNUT VELOUTÉ
Toasted pumpkin seeds, sea purslane

MAINS

POTATO AND TRUFFLE TERRINE
Braised salsify in Port and red wine

or

GLAZED CELERIAC WITH ROOFTOP HONEY
Pickled walnuts, Granny Smith

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.

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PRE-DESSERT

PINK GRAPEFRUIT GRANITE

Lemon balm, Champagne Bollinger rosé

DESSERTS

CORNISH CHOCOLATE MOUSSE

Raspberries, mint

or

WARM COCONUT RICE PUDDING

Caramelised orange compote

TEA, COFFEE AND PETITS FOURS

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