

INDIGO

VEGAN VALENTINE'S MENU

| 95

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.

INDIGO

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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