

# INDIGO

## 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

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

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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## DESSERTS

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

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