

# INDIGO

## NEW YEAR'S EVE

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

### CANAPÉS

Salmon ballotine, Beef tartare & caviar, Cornish crab tartlet

### STARTERS

#### CAULIFLOWER VELOUTÉ

Cucumber, caviar

#### ROAST ORKNEY SCALLOP

Jerusalem artichoke, trompette mushrooms, Périgord truffle

#### POACHED DUCK EGG

Ham hock, pomme dauphine

### INTERMEDIATE

#### CACIO E PEPE

Belper Knolle

### MAINS

#### HEREFORD BEEF FILLET

Braised onion, mushroom ragout, red wine

#### WILD BASS

Cauliflower, brown shrimp butter sauce

#### SALT-BAKED CELERIAC

Remoulade, Périgord truffle

### DESSERTS

#### VANILLA PANNA COTTA

Lime & ginger poached pear, coconut sorbet

#### DARK CHOCOLATE BROWNIE

Crèmeux, Guinness ice cream

#### STICKY DATE PUDDING

Caramel sauce

### CHEESE & PETITS FOURS

ARTISANAL CHEESE WITH CHUTNEY & CRACKERS

PASSION FRUIT & APRICOT TRUFFLES

215 per person