

INDIGO

TABLE D'HÔTE

STARTERS

JERUSALEM ARTICHOKE SOUP
Pickled trompette

CURED SALMON
Cucumber, sea herbs, burnt lemon

CHICKEN LIVER PARFAIT
Sauternes, hazelnut, brioche

SALT BAKED HERITAGE BEETROOT
Ricotta, candy pecan

MAINS

ROAST NORFOLK BRONZE TURKEY
All the trimmings

BEEF CHEEK
Pomme purée, baby onions, pancetta, red wine

ROAST CORNISH PLAICE
Romanesco, pine nut & seaweed butter

ROAST CAULIFLOWER
Vadouvan, golden sultana, curry dressing

DESSERTS

ONE ALDWYCH CHRISTMAS PUDDING
Brandy sauce

CHRISTMAS SHERRY TRIFLE

MONT BLANC PAVLOVA

EUROPEAN CHEESE
Chutney, crackers

90 per person