

INDIGO

NEW YEAR'S EVE

Served with a glass of Champagne Bollinger, Special Cuvée

CANAPÉS

Salmon ballotine, Beef tartare & caviar, Cornish crab tartlets

STARTERS

CAULIFLOWER VELOUTÉ

Cucumber, caviar

ROAST ORKNEY SCALLOP

Jerusalem artichoke, trompette mushrooms, Périgord truffle

POACHED DUCK EGG

Ham hock, pomme dauphine

INTERMEDIATE

SQUID TAGLIATELLE

Smoked bacon and apple

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 and ginger poached pear, coconut sorbet

DARK CHOCOLATE BROWNIE

Crèmeux, Guinness ice cream

STICKY DATE PUDDING

Caramel sauce

PETITS FOURS

PASSION FRUIT AND APRICOT TRUFFLES

215 per person

110 per child | 140 per child with mocktail