

INDIGO

TABLE D'HÔTE

STARTERS

JERUSALEM ARTICHOKE SOUP
Pickled trompette

CURED SALMON
Cucumber, sea herbs, burnt lemon

HAM HOCK TERRINE
Apple and pear chutney

SALT BAKED HERITAGE BEETROOT
Aged balsamic, candy pecan

MAINS

ROAST NORFOLK BRONZE TURKEY
Served with 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

90 per person