INDIGO

DINNER SET MENU

STARTERS

JERUSALEM ARTICHOKE SOUP
Pickled trompette (vegan)

CURED SALMON
Cucumber, sea herbs, burnt lemon

HAM HOCK TERRINE
Apple and pear chutney

MAINS

ROAST NORFOLK BLACK CHICKEN
Young vegetables, baby roast potatoes, Madeira

ROAST CORNISH PLAICE
Romanesco, pine nut and seaweed butter

ROAST CAULIFLOWER
Vadouvan, golden sultana, curry dressing (vegan)

DESSERTS

ONE ALDWYCH CHRISTMAS PUDDING
Brandy sauce

CHRISTMAS SHERRY TRIFLE

MONT BLANC PAVLOVA

TEA, COFFEE AND PETITS FOURS 8

All our teas and coffees are sustainably sourced from Union Roasted and Canton.

Two courses 50 | Three courses 60

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.

This festive season, we're supporting Pyjama Fairies, the UK charity sewing pyjamas and surgical gowns for children having surgery. A discretionary £1 donation will be added to your bill in support of their work. Find out more: onealdwych.com/pyjamafairies