INDIGO

CHRISTMAS DAY

Served with a glass of Champagne Bollinger, Special Cuvée or a mocktail

CHEF'S SELECTION OF SNACKS

Pork sausage roll & pickled walnut, Crab tartlet,
Buckwheat blini & caviar, Mushroom & truffle tart, Treacle sourdough & onion butter

STARTERS

CHESTNUT SOUP
Confit duck and Madeira

ROAST ORKNEY SCALLOP
Jerusalem artichoke, trompette mushrooms

SMOKED SALMON
Cucumber, fennel, lime

VEAL SWEETBREAD
Celeriac, hazelnut, Périgord truffle

MAINS

ROAST NORFOLK BRONZE TURKEY
Chestnut stuffed leg, gravy

HEREFORD BEEF FILLET
Onion purée, mushroom ragout, black truffle

WHOLE DOVER SOLE
Lemon, caper and parsley butter

SALT-BAKED CELERIAC
Remoulade, Périgord truffle (vegan)

Served with all the traditional trimmings,
roast potatoes, sautéed Brussels sprouts, cranberry braised red cabbage,
glazed parsnips and carrots, and pigs in blankets

DESSERTS

YULE LOG

CHRISTMAS SHERRY TRIFLE

ONE ALDWYCH CHRISTMAS PUDDING
Brandy sauce

VANILLA PANNA COTTA
Lime and ginger poached pear, coconut sorbet

PETITS FOURS

PASSION FRUIT AND APRICOT TRUFFLES
MINCE PIES WITH BRANDY BUTTER

315 | 140 per child

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 are 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/pyjamafairie