INDIGO

TABLE D'HÔTE

STARTERS

JERUSALEM ARTICHOKE SOUP
Pickled trompette (vegan)

CURED SALMON
Cucumber, sea herbs, burnt lemon

HAM HOCK TERRINE
Apple and pear chutney

SALT-BAKED HERITAGE BEETROOT
Aged balsamic, fig, pecan (vegan)

MAINS

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

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

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

CORNISH 70 % CHOCOLATE CRÉMEUX
Lemon compote, hazelnut sponge, cocoa nibs ice cream

90 per person

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