

INDIGO FESTIVE SET MENU
For up to 9 guests

Starters

Home cured Loch Duart salmon, heritage beetroot and nasturtium

Parsnip velouté, apple, glazed chestnut

Breast of Yorkshire partridge, poached blackberry, celeriac

Mains

Rump of aged Scottish beef, terrine of potato and confit beef shin, roast parsnip

Fillet of sea bream, shellfish minestrone, sea vegetables

Salt baked celeriac, cep purée, truffle yoghurt, roasted hazelnuts

Dessert

Festive spiced bread and butter pudding, crème anglaise

Mulled wine poached pear, vanilla ice cream, pistachio

Coffee panna cotta, caramel sauce, shortbread

£24 two courses

£29 three courses

Tea, coffee and petits fours £5.50

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Kindly note that dishes will change according to season. Please ask your waiter for information on food allergens or any special dietary requirements.