

Indigo Christmas Menu

Starters

Cream of Beetroot and Apple Soup, Horseradish Crème Fraiche (V, GF)

Wild Mushroom Risotto and Parmesan Croquettes coated in Breadcrumbs, Sweet Roasted Garlic Mayonnaise (V)

Locally Smoked Salmon and Freshwater Crayfish Salad

Slow Cooked Duck Terrine accompanied by a Confit of Cranberries

Thai Spicy Tiger Prawn and Lychees with a Salad of Mint, Chilli, Cucumber and Lime Leaves

Seared Scallops, Cauliflower Puree, Black Pudding and crisp Pancetta (£4.00 supplement)

Grilled Cured Foie Gras, Pear and Blackberry Pickle and Truffled Potato Croquette (£4.00 supplement)

Mains

Roast Turkey, Chestnut with Sage and Onion Stuffing, Bacon and Chipolata Roll, Fresh Cranberry Sauce

Slow Roasted Shoulder of Pork with Caribbean Spices, Sweet Potato Mash, Dark Rum and Lime Calypso Sauce

Traditional Steak, Mushroom and Sussex Ale Pudding, Wholegrain Mustard Mash

Grilled Fillet of Seabass, Rosemary and Lemon Butter, New Potatoes

Moroccan Spiced Chickpea Cake, Aubergine Puree, Onion Bhaji, Mint and Cucumber Dip (Vegan, GF)

Char-grilled Fillet Steak, grilled Mushroom and Tomato, Chips and Tartare Sauce (£7.00 supplement)

Pan-Fried Fillet of Halibut, Shitake Mushroom Puree, Chive Creamed Potato, Pancetta and Capers (£6.00 supplement)

Selection of Vegetables

Desserts

Traditional Christmas Pudding, Brandy Sauce

Baileys Crème Brulee, Vanilla Shortbread

Roasted Winter Fruits in Mulled Wine Syrup, Homemade Cherry, Vanilla and Almond Ice Cream

Belgian Chocolate Tasting Plate - Chocolate Fudge Pot, Chocolate and Cointreau Torte, White Chocolate and Caramel Posset

Cheeseboard - Mature Cheddar, Brie and Stilton, Apple Pickle and Biscuits

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Freshly Ground Coffee. Tea and Chocolates

All dishes can be prepared GF with an appropriate substitute ingredient. Some Dishes may contain traces on nuts.

Special dietary requirements can be catered for with prior notice.

Service charge is not included and is discretionary

For parties of more than 10 guests please pre-order at least 7 days in advance.

Luncheon - Monday to Saturday 2 Course - £20.75, 3 Course - £28.50

Dinner - Sunday to Thursday only. 2 Course - £23.00, 3 Course - £31.50

Luncheon prices only include coffee/tea and chocolates