

INDIGO CHRISTMAS MENU - SERVED on PARTY NIGHTS with DISCO

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

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)

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.

December

Friday - 1st, 8th, 15th, 22nd

Saturday 2nd, 9th, 16th, £49.50

Thursday - 7th, 21st - £44.00

Monday 18th, Tuesday 19th, Wednesday 20th £ 39.00

January

12th 13th 19th 20th 26th 27th £29.00. For January only, minimum party size 60 guests

All prices include VAT.