



INDIGO @ The Ardington
SEAFOOD & GRILL
Indigo Christmas Menu



Starters

Cream of Wild Mushroom and Chestnut Soup, White Truffle Oil and Crème Fraiche

Locally Smoked Salmon, Tiger Prawns and Oak Smoked Mackerel Pate, New Potato and Chive Salad

Homemade Venison Terrine, Cranberry and Port Sauce, Granary Toast *(Gf toast option)*

Grilled King Prawns, Garlic and Parsley Butter

Baked Aubergine, Plum Tomato and Parmesan Gratin *(v)*

**Seared King Scallops, Parsnip Puree, Pancetta Crumb, Parsnip Crisps, Truffle Jus
*Supplement £4.50***

**Home Smoked Pigeon Salad, Confit Jerusalem Artichokes. Beetroot Puree, Pickle Beets
*Supplement £4.50***

Mains

**Roast British Turkey, Chestnut Sage and Onion Stuffing, Smoked Bacon and Chipolata Roll,
Cranberry Sauce, Roast Potatoes ***

**21 Day Dry Aged 8 ozs Fillet Steak, Shiitake Mushroom Puree, Roasted Garlic Mash and Shallots
*Supplement £7.50pp***

Very Slowly Cooked Shoulder of Lamb, Rosemary and Clove Honey Gravy, Creamed Potato

21 Day Dry Aged Rump of Beef, Braised in Red Wine and Root Vegetables, Roasted New Potatoes

Grilled Fillet of Seabass, Champagne and Chive Sauce, New Potatoes

**Pan Roasted Halibut, Creamed Celeriac, Chive Mash, Pickled Wild Mushrooms, Red Wine Sauce
*Supplement £6.50***

Chickpea Pancakes, Red Pepper and Green Olive Tapenade, Caponata and Rocket Salad *(vegan)*

Desserts

Traditional Christmas Pudding, Brandy Sauce *

Champagne Syllabub, Mulled Berries

Warm Chocolate and Pear Tart *

Spiced Pear Brulee, Almond Biscuit *(gf biscuit available)*

Cheeseboard - Mature Cheddar, Brie and Stilton, Apple Pickle and Biscuits *(gf biscuits available)*

Freshly Ground Coffee, Tea and Chocolates

All dishes are gluten free with the exception of those marked with an asterisk *. Upon request, these dishes will be prepared with substitute ingredients. Some Dishes may contain traces of 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 prices only include coffee, tea and chocolates.

**Luncheon – Monday to Saturday
Dinner – Sunday to Thursday only**

**2 Course - £21.75 3 Course - £29.75
2 Course - £24.00 3 Course - £33.00**

