



INDIGO
SEAFOOD & GRILL @ The Ardington
Indigo Christmas Menu

Starters

Roasted Sweet Potato and Butternut Squash Soup, Toasted Pumpkin Seeds and Crème Fraiche

Smoked Ham Hock Terrine, Homemade Piccalilli and Granary Toast*

Thai Spiced Salmon and Crab Fishcakes, Soy, Lime and Ginger Dip*

Trio of Seafood – Naturally Smoked Haddock and Chive Mousse, Locally Smoked Salmon and Prawns in Marie Rose Sauce

Poached Pear, Rocket and Walnut Salad, Blue Cheese Dressing (can be vegan)

Seared King Scallops, Cauliflower Purée and Pancetta
Supplement £4.25

Chargrilled Venison Fillets, Celeriac Slaw and Pickled Beetroot
Supplement £4.75

Mains

Traditional Roast Turkey, Chestnut, Sage and Onion Stuffing, Smoked Bacon Roll, Cranberry Sauce, Duck Fat Roast Potatoes*

Shin of British Beef and Root Vegetables braised in Cabernet Sauvignon, Fresh Thyme Dumplings, Wholegrain Mustard Mash

Roasted Fillet of Cod, Pak Choi, Ginger Wine and Spring Onion Sauce, Crème Fraiche, Creamed Potato

Calypso Slowly Roasted Shoulder of Pork, Dark Rum, Lime and Honey Sauce, Sweet Potato Mash

Coconut Spiced Butternut Squash, Bulgur Wheat Pilaf, Aubergine Pickle and Poppadum's (vegan)*

All Served with a Selection of Vegetables

Pan Roasted Halibut, Celeriac Purée, Spinach, Wild Mushrooms and Rosti Potatoes
Supplement £6.80

Chargrilled 8oz Aged Fillet Steak, Grilled Mushroom and Tomato, Peppercorn and Cognac Sauce and Chips
Supplement £7.85

Desserts

Traditional Christmas Pudding, Brandy Sauce *

Limoncello and Mascarpone Trifle with Steeped Blackberries

Baileys Crème Brulee with Vanilla Shortbread

Warm Belgian Chocolate and Almond Sponge, Salted Caramel Sauce and Pistachio Ice Cream

Selection of British Cheese, Celery, Chutney and Biscuits*

All dishes are gluten free with the exception of those marked with an asterisk *. Upon request, these dishes will be prepared with gluten free substitute ingredients or an alternative dish offered. Some Dishes may contain traces of nuts. Special dietary requirements can be catered for with prior notice. All prices include VAT. 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 - £22.75 3 Course - £31.00
2 Course - £25.00 3 Course - £34.50**

