INDIGO

NEW YEAR'S EVE

Served with a glass of Champagne Bollinger, Special Cuvée

CANAPÉS

Salmon ballotine, Beef tartare & caviar, Cornish crab tartlets

STARTERS

CAULIFLOWER VELOUTÉ
Cucumber, caviar

ROAST ORKNEY SCALLOP
Jerusalem artichoke, trompette mushrooms, Périgord truffle

POACHED DUCK EGG
Ham hock, pomme dauphine

INTERMEDIATE

SQUID TAGLIATELLE
Smoked bacon and apple

MAINS

HEREFORD BEEF FILLET
Braised onion, mushroom ragout, red wine

WILD BASS
Cauliflower, brown shrimp butter sauce

SALT-BAKED CELERIAC
Remoulade, Périgord truffle

DESSERTS

VANILLA PANNA COTTA
Lime and ginger poached pear, coconut sorbet

DARK CHOCOLATE BROWNIE
Crémieux, Guinness ice cream

STICKY DATE PUDDING
Caramel sauce

PETITS FOURS

PASSION FRUIT AND APRICOT TRUFFLES

215 per person

110 per child | 140 per child with mocktail

Please let us know if you have any allergies or dietary requirements. Every dish is entirely gluten and dairy-free.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

This festive season, we're supporting Pyjama Fairies, the UK charity sewing pyjamas and surgical gowns for children having surgery. A discretionary £1 donation will be added to your bill in support of their work. Find out more: onealdwych.com/pyjamafairies