

Indigo Party Menu

For parties up to 20 guests

Please select three dishes per course including a vegetarian option

Starters

White tomato and goats' cheese soup (v)	£6.75
Roasted red pepper risotto with baby mozzarella and basil pesto (v)(n)	£9.85
Cornish mackerel escabèche with kohlrabi & pear salad and caviar vinaigrette	£9.60
Pressing of ham hock, rabbit and Agen prunes with baby leeks vinaigrette	£10.15
Galloway beef Carpaccio with truffle emulsion and rocket & Parmesan	£12.95
Colchester crab cocktail with Virgin Mary jelly and avocado mousse	£14.10

Main Courses

Macaroni with wild mushroom and Pecorino cheese (n) (v)	£16.90
Corn fed chicken breast with coquettes of leg, mushroom purée and asparagus	£20.85
Roast sea bream with fennel purée and mussel & artichoke barigoule	£20.85
Loch Duart salmon with crayfish ravioli, spinach and pistachio risotto & sauce Americaine	£21.95
Rump of Herdwick lamb with Merguez sausage and black olive couscous and saffron & tomato jus	£24.75
Duck breast with pickled blackberries, caramelised cauliflower and bitter sweet jus	£23.65

Desserts

White chocolate panacotta and strawberry soup with roasted strawberries	£7.35
Hot chocolate fondant with pistachio ice cream and soured cherries	£7.35
Raspberry and lemon curd cheesecake raspberry coulis	£7.35
Caramelized banana cake with hazelnut crumble and coconut ice cream	£7.35
Fresh fruit salad	£7.35
Neal's Yard cheese selection with homemade apple & herb chutney	£9.00
Dark or medium roast coffee, tea or herbal tea and petits fours (n)	£4.25

(v) Suitable for vegetarians.

(n) These dishes contain nuts.

Should you have any questions regarding the content or preparation of our dishes, please ask one of our team.

All prices are inclusive of VAT at 15% and a discretionary service charge of 12.5%.