



Christmas

PARTY MENU 2024

Starters

Cream of roasted parsnip and apple soup

Parsnip and apple crisp

v* | nf | can be df

Duck, pork and pistachio terrine

Pickled vegetable relish, wholemeal toast

v* | df | can be gf

Sussex goat cheese and hazelnut roulade

Beetroot compote | v

A trio of Dublin bay prawn cocktail, naturally smoked haddock mousse and oak smoked salmon

New potato and chive salad | df | gf | nf

Creamy wild mushrooms

Sherry and thyme, puff pastry tart

v* | gf | nf



AVAILABLE DATES

| | |
|-----------------------------------|--------|
| Monday December 16th | £52.00 |
| Tuesday December 17th | £52.00 |
| Wednesday December 18th | £63.00 |
| Thursday December 5th, 12th | £63.00 |
| Thursday December 19th | £68.00 |
| Friday December 13th, 20th | £68.00 |
| Saturday December 7th, 14th, 21st | £68.00 |

All prices are per person and include dinner, french bread and butter, coffee/tea and chocolates, disco and VAT.

A discretionary 5% service charge is added to your bill (capped at £100.00)

£20pp non-refundable deposit required to confirm reservation

Special discounted rates for parties booked during January



Indigo Restaurant
The Ardington Hotel
Worthing BN11 3DZ

01903 230451

reservations@ardingtonhotel.co.uk
www.indigorestaurant.info



Mains

Traditional roast turkey

Apricot and sage stuffing, pigs in blankets, roast potatoes, fresh cranberry sauce | df | nf | can be gf

Slowly braised beef

Gratin potato, cabernet sauvignon and root vegetable sauce | gf | nf

Baked fillet of wild salmon, thermidor sauce and samphire

Crushed new potatoes | gf

Asian char siu marinated pork belly

Jasmine rice and chinese vegetables

df | nf | can be gf

Butternut squash gnocchi

Crispy sage, toasted walnuts, brown butter

v* | can be nf

All served with a selection of vegetables

Desserts

Traditional Christmas pudding

Brandy sauce | v | can be gf*

Belgian chocolate torte

Ginger crème fraîche, sugar snap | v | nf

Winter berry and clementine mascarpone trifle

v* | nf | can be gf*

Pears poached in mulled wine

*Pistachio ice cream, chocolate tuille | gf | v**

A selection of British and European cheese

Apricot pickle savoury biscuits | v | can be gf

* Vegan version of this dish is available upon request

v Vegetarian df Dairy free

gf Gluten free nf Nut free

If you suffer from an allergy or food intolerance, please inform a member of the team.

