



Christmas

MENU 2024

Starters

Cream of roasted parsnip and apple soup

Parsnip and apple crisps

v* | nf | can be df

Duck, pork and pistachio terrine

Pickled vegetable relish, wholemeal toast

df | can be gf

Creamy wild mushrooms

Sherry and thyme puff pastry tart | v | gf | nf*

Sussex goat cheese and hazelnut roulade

Beetroot compote | v

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

New potato and chive salad | df | gf | nf

Seared scallops (£8.75 supplement)

Cauliflower and saffron purée, pancetta | df | gf | nf

LUNCH

2 course: £33.95
3 course: £42.00

DINNER

2 course: £37.00
3 course: £47.00

BOOK NOW!

The price is inclusive of locally roasted freshly ground coffee / tea chocolates, Christmas crackers and poppers

A discretionary 10% service charge is added to your account

This menu is available lunch and dinner, subject to availability Wednesday December 5th to Thursday December 19th.

We are not open on Monday 9th and Tuesday 10th December.

Friday and Saturday evenings are fully booked

Please see www.indigorestaurant.info for full opening times and availability

FABULOUS ABBA TRIBUTE

December 3rd and 4th

See website for details



Indigo Restaurant
The Ardington Hotel
Worthing BN11 3DZ

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

Mains

Traditional roast turkey

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

Slowly braised beef

Cabernet sauvignon and root vegetable sauce, gratin potato | gf | nf

Butternut squash gnocchi

Crispy sage, toasted walnuts, brown butter
v* | can be nf

Baked fillet of wild salmon, thermidor sauce and samphire

Crushed new potatoes | gf | nf

Asian char siu marinated pork belly

Jasmine rice and chinese vegetables
df | nf | can be gf

28 day aged char-grilled fillet of steak (£18 supplement)

Roasted Portobello mushroom, tomato and chips, peppercorn and cognac sauce | nf | gf

All served with a selection of vegetables | gf | nf | v

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 and 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.