MENU 2024

300

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DIG



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

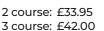
New potato and chive salad | df | gf | nf

Seared scallops (£8.75 supplement)

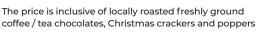
Cauliflower and saffron purée, pancetta | df | gf | nf

LUNCH

DINNER



2 course: £37.00 3 course: £47.00



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



PESTALIPANT AND BAR

December 3rd and 4th See website for details

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 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



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

Vegetarian df Dairy free Nut free of Gluten free nf

AA ROSETTE AWARD FOR OVER 25 YEARS

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

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