



Starters

Roast parsnip and braeburn apple soup

Parsnip and apple crisps (gf, can be vegan)

Free range chicken liver and cognac paté

Redcurrant and sweet onion compote, sour dough toast (can be gf)

Tofu and sweet potato Thai cakes

Shallot and chilli jam and a micro coriander, spring onion and radish salad (gf, vegan)

Pan seared king prawns

Lemon, herbs and garlic butter (gf, can be df)

Stilton panna cotta

Poached pear and walnut salad and wafer sour dough toast (v, can be gf)

Seared king scallops (£4.75 supplement)

Parsnip purée and pomegranate

LUNCH

2 course: £29.75
3 course: £39.00

DINNER

2 course: £32.50
3 course: £42.00

Inclusive of coffee/tea, chocolates and christmas frivolities.

A discretionary 10% service charge is added to your account

This menu is available lunch and dinner, subject to availability from Tuesday to Saturday from 2nd December to 22nd of December.

Friday and Saturday evenings are fully booked

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

BOOK NOW!



Indigo Restaurant
The Ardington Hotel
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www.indigorestaurant.info



Mains

Traditional roast turkey

Apricot and sage stuffing, pigs in blanket, roast potatoes, cranberry sauce (df, can be gf)

Roast cod fillet, coconut, lychee, mild red curry sauce (sauce optional)

Basmati rice and pak choi (df, gf)

Roasted crisp pork belly, Sussex cider and bramley apple sauce

Roast potatoes and red wine gravy (df, gf)

Very slowly braised shin of beef in cabernet sauvignon

Fresh thyme and red onion sauce, creamy mash potato (gf, can be df)

Macadamia, walnut & wild mushroom nut roast

Beetroot & horseradish chutney, gravy (vegan, gf)

Whole grilled dover sole

Buttered new potatoes and a lemon and herb butter (gf, can be df) (£20.00 supplement)

28 Day aged fillet steak

Roasted portobello mushroom, tomato, chips and a tarragon butter (gf, can be df) (£16.50 supplement)

Desserts

Christmas pudding

Brandy sauce (can be gf and vegan)

White chocolate and stem ginger cheese cake

Raspberry compote and cream (gf)

Champagne and rhubarb syllabub

Biscotti (can be gf)

Triple chocolate liquor brownie

Clementines in Cointreau syrup, thick double cream (can be vegan)

A selection of stilton, mature cheddar and brie

Apricot pickle and biscuits

Food described within this menu may contain nuts, derivative of nuts, gluten or other allergies.
If you suffer from an allergy or food intolerance, please inform a member of the team.