



Christmas MENU 2023

Starters

Cream of butternut squash soup

Fresh basil pesto, toasted pumpkin seed. *Can be vegan*

Fresh asparagus and cream cheese panna cotta

Locally smoked salmon, cucumber and dill salad, toasted French bread. *Can be gf*

Chicken liver and duck pâté

Rhubarb and satsuma compote, warm crusty granary roll. *Can be gf*

Fresh king prawns, shell on

Thai garlic, lime leaf, lemongrass and chilli butter, sourdough bread. *Can be gf and df*

Wild mushroom and truffle croquette

Roasted garlic mayo dip and rocket salad.
Can be vegan

Seafood trio

Locally smoked salmon, soupe de poisson, salt 'n' pepper squid, roasted garlic dip and salad.
£5.50 supplement

LUNCH

2 course: £31.95
3 course: £39.75

DINNER

2 course: £34.95
3 course: £44.50



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 from Friday 1st of December to Friday 23rd of December.

Friday and Saturday evenings are fully booked

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



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www.indigorestaurant.info



Mains

Traditional roast turkey

Fresh sage onion and apricot stuffing, Pigs in blanket, fresh cranberry sauce, roast potatoes. *df can be gf*

Roast rump of lamb

Pearl barley, fennel seed and lemon 'risotto'. *df*

Fillet of seabass

Red Thai spiced coconut sauce, sticky jasmine rice, Asian salad. *df gf*

Calypso slowly roasted shoulder of pork

Lime and honey sauce, sweet potato mash. *gf*

Coconut spiced sweet potato and cauliflower curry

Bulgur wheat pilaf, aubergine pickle and poppadums. *Vegan*

Whole lobster thermidor

New potatoes and vegetables. £19.00 supplement

28 day aged fillet steak

Roast Portobello mushroom, tomato, chips and tarragon butter. *gf can be df*. £18.00 supplement

All served with a selection of vegetables

Desserts

Traditional Christmas pudding

Brandy sauce. *Can be vegan, can be gf*

Treacle sponge and custard

Poached pear and Belgian chocolate mousse coupe

With an almond crumb and pear liqueur.

Passion fruit posset

With pineapple salsa and homemade coconut flapjack.

A selection of mature cheddar, brie and stilton

Rhubarb chutney and savoury biscuits. *Can be gf*

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.