

14th and 15th February



# VALENTINE'S DAY

WITH LIVE PIANIST

LUNCH AND DINNER



Welcoming complimentary  
canapé

Menu



AA ROSETTE AWARD  
FOR OVER 25 YEARS

## Starters

### Jersey oysters

Shallot vinaigrette, tabasco, lemon, granary bread  
£2.30 each supplement (order by 9th February)

### Char siu tofu

Butternut katsu purée, pickled cucumber, spring  
onion and 'seaweed' **vegan | gf**

### Manchego cheese and ham croquette

Roasted garlic aioli

### Aubergine, sweet pepper and ras el hanout spice soup

Coconut labenah (hung coconut yoghurt)  
**vegan | gf**

### Seared king scallops

Tartare hollandaise, bacon crumble **gf**

### Chicken liver and Armagnac paté

Fig jam, toasted brioche **can be gf**



### Available:

Friday 14th February, lunch and dinner

Saturday 15th February, dinner only

**Lunch:** two courses: £43.00

three courses: £56.00

**Dinner:** three courses only: £56.00

**Includes a red rose for your loved one!**

Lunch: 12.00 – 1.45pm

Dinner: 5.45pm to 8.45pm

£25 per person non refundable deposit  
required on booking

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

## Mains

### Roast rump of lamb

Dauphinoise potato, redcurrant gravy **gf**

### Grilled fillet of beef

Jerusalem artichoke purée, truffle sauce,  
dauphinoise potato **gf**

### Curried fillet of monkfish

Puffed wild rice, aubergine purée, mango pickle  
**gf | df**

### Seafood thermidor

Scallops, lobster, king prawns and cod **gf**

### Fillet of local bream

Rosti potato, pickled mussels, crème fraîche  
white wine sauce **gf**

### Soy glazed cauliflower steak, kimchi

Jasmine rice, roasted cashews **vegan | gf**

*All served with accompanying vegetables*

## Desserts

### Belgian chocolate and thyme mousse

Caramel hazel nut crumb

### Coconut panna cotta

Roasted pineapple, rum syrup **gf**

### Spiced orange polenta cake

Orange jam, basil cream **vegan**

### Vanilla crème brûlée

Caramelised apple, cinnamon crumble

### A selection of Sussex cheese

Molecombe blue, Sussex charmer, golden cross.  
Savoury biscuits and Indigo chutney **can be gf**

**Handmade chocolates and freshly ground  
coffee, tea infusions**



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