

# Christmas Day at AG's

## LUNCH

Snacks

Roasted Squash Velouté  
Toasted Pumpkin Seeds | Spiced Croutons

Pan Roasted Scallops, Leek Fondue & Purée  
Squid Ink Dressing

Blood Orange Sorbet

Grange Farm Christmas Roast Duck  
with all the Trimmings, Bacon, Apricot & Chestnut Stuffing  
Cranberry Sauce  
(Turkey will also be available)

or

Roast Seitan, Apricot & Chestnut Stuffing,  
Cranberry Sauce, Vegan Jus

Homemade Christmas Pudding  
Steeped Clementines & Pineapple  
Brandy Cream

Selection of British & French Cheeses  
Chutneys | Homemade Crackers

Coffee  
Warm Mince Pies

HEAD CHEF ~ GIUSEPPINA TERRACCIANO

£165 per person

A discretionary 12.5% service charge will be added to your account

If you suffer from a food allergy or intolerance, please let us know when ordering. Every care is taken to avoid cross contamination, however we work in a kitchen that processes allergenic ingredients & doesn't have a specific allergen free zone or separate equipment. Allergen data is held on all our dish ingredients, so please ask if you require any more details.