

Boxing Day at AG's

LUNCH

Selection of Homemade Breads and Butters

TO START

Scottish Oak Smoked Salmon, Cucumber & Dill Crème Fraîche
Terrine of Game, Fig & Date Chutney, Watercress & Curly Endive Salad
Pumpkin, Goats Cheese & Pine Nut Tart, Goats Cheese Emulsion
Spices Parsnip Velouté, Parsnip Crisps

MAIN COURSE

Traditional Roast Turkey with all the trimmings
Bacon, Apricot & Chestnut Stuffing,
Cranberry Sauce
Boeuf Bourignon
Smoked Pomme Purée
AG's Fish Pie
Pearl Barley Risotto
12 Hour Braised Shiitake Mushroom, Lovage Emulsion

DESSERT

Warm Christmas Pudding
Steeped Clementines & Pineapple, Brandy Cream

Cherry & Hazelnut Bakewell Tart
Cherry Ripple Ice-Cream

Warm Chocolate Tart
Miso Caramel, Crème Fraîche

Selection of British & French Cheeses,
Chutney & Homemade Crackers

Coffee and Warm Mince Pies

£55 per adult | £25 per child aged 12 & under

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.