

# LUNCH AT AG'S GRILL

2 courses at £23.95 or 3-courses at £29.95

*Selection of home-made sour dough's and English butters*

## STARTERS

Hand carved London cure smoked salmon, home made Wheaton bread, horse radish crème fraîche  
Roasted tartan of autumn beetroots, Lancashire bomb and confit pine nut salad  
Iron bark pumpkin and pigeon risotto, roasting juices and flat leaf parsley  
Caramel smoked wild duck, Maple walnuts, burnt orange dressing  
Braised ox tail and cauliflower consommé, creamed potatoes

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## MAIN COURSES

Roast Scottish salmon, orange caramelized endives, cauliflower mousse  
Free range "Fen place farm" chicken, braised potatoes and foie gras  
Venison "hot pot", braised red cabbage and apple gratin  
Grilled plaice with cockles and brown shrimps, citrus crushed potatoes  
Sauternes' pot roasted pheasant, new forest mushrooms, roasting juices, celeriac and truffle mille feuille  
Stilton glazed gnocchi, truffled leeks and spinach

## LUNCH TROLLEY

Wednesday - Cider glazed green gammon, Madeira wine jus, parsley sauce, glazed carrots and new potatoes  
Thursday - Roast Telmara duck, braised red cabbage, broccoli, pommes Parisian and wild mushrooms  
Friday - Duo of salmon and halibut "en croute" herb butter velouté  
Saturday - Roast Fen Place chicken, truffle sauce, chipolatas, cauliflower gratin  
Sunday - Roast fore rib of beef and Yorkshire puddings, roast potatoes, horseradish and red wine jus

## SIDE DISHES £4.50

Sautéed leaf spinach and girolle mushrooms	Apple braised, spiced red cabbage
Cauliflower and truffle gratin	Garden herb and winter leaf salad
Pommes pont neuf	Buttermilk pommes purée

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## DESSERTS

Plated selection of British and French cheeses, truffle honey and home made crackers  
Sticky toffee pudding, rum and raisin ice cream, toffee sauce  
Iced Bailey and dark chocolate, warm doughnuts  
Banana parfait, salt caramel pop corn, pop corn mousse  
Roasted black plums, brioche and crème fraîche  
Terrine of citrus, assorted sorbets, fruit salsa

Coffee, tea and petit fours £4.50