



Boxing Day Lunch

2-courses £34pp 3-courses £39pp

STARTERS

Turkey broth ginger chilli & fresh mint (gif)
Ham hock terrine piccolilli, toasted sourdough
Severn & Wye smoked salmon capers, egg, parsley & pumpernickel
Butternut squash, chilli & spinach croquettes cauliflower purée & pickled carrot (pb)
Carpaccio of venison Parmesan, rocket & truffle (gif)

MAINS

8oz West Country sirloin steak fries & béarnaise (gif)
Turkey & butternut squash curry pilau rice & paratha
Chicken Kiev mash & braised red cabbage
Honey glazed roast ham buttered new potatoes & parsley sauce (gif)
14-hour slow roast rib of beef roast potatoes, parsnips, carrot & swede mash (gif)
Aragon house burger brioche bun, Emmental, pickles & fries
Mushroom & cashew Wellington blackened sprouts, chestnuts & redcurrant (pb)
Grilled sea bass wilted greens & sauce vierge (gif)

PUDDINGS

Bread & butter pudding rum and raisin ice cream (v)
Clementine & chocolate torte orange compote (pb) (gif)
Chocolate brownie & clotted cream
Crème brûlée & shortbread
Cheese board

V = Vegetarian PB = Plant based GIF = Gluten ingredients free

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken, one should assume that contact with nuts, gluten, dairy, soy and other allergens is possible. An optional 12.5% service charge will be added to your bill where table service has been provided.

