

THE GARAGE PRIVATE FUNCTION MENUS

SPRING 2016

**I**

**£45 a head | 5 courses**

*Minimum 10 people, maximum 20 people*

*Glass of Prosecco*

*Homemade bread & marinated mixed olives*

*Scallop dish of the day*

*Ham hock & chicken pressing, pickled carrots, pea salad*

*Pan fried market fish of the day, lemon butter sauce*

*Dave Moore's 8oz Rib-eye Steak, hand cut chips, grilled tomato & mushroom, peppercorn sauce*

*Cotswold free-range chicken, truffle mashed potato, spinach & pancetta red wine jus*

*Spring vegetable & parsley puff pastry 'pie'*

*Glazed lemon tart, white chocolate ice cream*

*Crème Brulee, seasonal sorbet*

*Fuzzy Duck assiette of desserts*

*Selection of cheeses from the best Cotswold suppliers,*

*Grapes, walnuts, honey & biscuits*

*Tea or Coffee*

**2**

**£35 a head | 3 courses**

*Minimum 10 people, maximum 20 people*

*Homemade bread & house butter*

*Soup of the day*

*Ham hock & chicken pressing, pickled carrots, pea salad*

*Scallop dish of the day*

*Pan fried market fish of the day, lemon butter sauce*

*Lighthorne lamb, cauliflower, confit garlic & spring greens*

*Spring vegetable & parsley puff pastry 'pie'*

*Glazed lemon tart, white chocolate ice cream*

*Coconut Pannacotta, mango & passionfruit salsa*

*Selection of cheeses from the best Cotswold suppliers,*

*Grapes, walnuts, honey & biscuits*

*Tea or Coffee*

### 3

**£25 a head | 3 courses**  
*Minimum 10 people, maximum 20 people*

**Homemade bread & house butter**

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**Soup of the day**

**Ham hock & chicken pressing, pickled carrots, pea salad**

**Creamed goats cheese, Cotswold beetroot, walnut crunch**

**Smoked salmon nicoise & soft boiled duck egg**

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**Pan fried market fish of the day, lemon butter**

**Crisp pork belly & glazed cheek, creamy mashed potato, garden apple puree, onion gravy**

**Spring vegetable & parsley puff pastry 'pie**

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**Crème Brulee, seasonal sorbet**

**Coconut Pannacotta, mango & passionfruit salsa**

**Glazed lemon tart, white chocolate ice cream**

**Selection of cheeses from the best Cotswold suppliers,  
Grapes, walnuts, honey & biscuits\*\***

**\*\* £2 supplement or added as a fourth course  
for the table for an additional £4.50 a head**

### 4

**£20 a head for 3 courses | £16 a head for 2 courses**

**Homemade bread & olives**

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**Chef's appetiser course**

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**Beer battered fish & hand cut chips, mushy peas, and tartare sauce**

**Grandma Baylis' free-range sausage & mashed potato, garden apple puree, onion gravy**

**Spring vegetable & parsley puff pastry 'pie**

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**Crème Brulee, seasonal sorbet**

**Coconut Pannacotta, mango & passionfruit salsa**

**Glazed lemon tart, white chocolate ice cream**